

# My name is Grey. Earl Grey.

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **81**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **29.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (87%)	80 %	5
Grain	Oats, Flaked	0.5 kg (8.7%)	80 %	2
Sugar	Cane (Beet) Sugar	0.25 kg (4.3%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sovereign	50 g	65 min	6.1 %
Boil	Summit	20 g	45 min	15.8 %
Boil	Summit	20 g	25 min	15.8 %
Aroma (end of boil)	Summit	60 g	1 min	15.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Herbata Earl Grey	100 g	Secondary	2 day(s)