

#14 Earl Grey IPA 2

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **59**
- SRM **9.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Pilznieński | 3 kg (50%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ II | 2 kg (33.3%) | 79 % | 22 |
| Grain | Caraamber | 0.5 kg (8.3%) | 75 % | 59 |
| Grain | Carahell | 0.5 kg (8.3%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Citra | 30 g | 60 min | 12 % |
| Boil | Citra | 15 g | 30 min | 12 % |
| Boil | Citra | 15 g | 15 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |