

8. IPA Mirek z earl grey

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **45**
- SRM **5.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	80 %	5
Grain	Strzegom Wiedeński	1.5 kg (21.4%)	79 %	10
Grain	Monachijski	0.5 kg (7.1%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	10 g	30 min	15.5 %
Boil	Mosaic	20 g	30 min	10 %
Aroma (end of boil)	Mosaic	20 g	0 min	10 %
Dry Hop	Mosaic	20 g	5 day(s)	5.1 %
Dry Hop	Cascade	10 g	5 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	18 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Other	herbata earl grey	6 g	Secondary	1 day(s)
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Notes

- 23 l. 25BLG
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