

# Earl Gray AIPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **38**
- SRM **7**
- Style **American Amber 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 **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (82%)	80 %	5
Grain	Caramunich® typ I	0.3 kg (4.9%)	73 %	80
Grain	Viking Wheat Malt	0.5 kg (8.2%)	83 %	5
Grain	Karmelowy Jasny 30EBC	0.3 kg (4.9%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	60 min	6 %
Boil	Fuggles	30 g	30 min	4.5 %
Boil	Cascade	10 g	30 min	6 %
Boil	Fuggles	10 g	30 min	4.5 %
Boil	Hallertau	10 g	10 min	4.5 %

## Extras

Type	Name	Amount	Use for	Time
Herb	Herbata Earl Gray	60 g	Secondary	3 day(s)

## Notes

- Pale Ale 5kg  
Caramunich 0,3kg  
Pszenciczny 0,5kg  
Crystal 30 0,3kg  
40g cascade  
40g fuggles  
10g hallertauer  
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