

# Earl Grey IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **45**
- SRM **5.8**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (47.6%)   | 80 %  | 5   |
| Grain | Pilzneński           | 1.8 kg (28.6%) | 81 %  | 4   |
| Grain | Monachijski          | 1.5 kg (23.8%) | 80 %  | 16  |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Puławski | 30 g   | 60 min | 9 %        |
| Aroma (end of boil) | Puławski | 50 g   | 5 min  | 8.9 %      |
| Whirlpool           | Puławski | 70 g   | 10 min | 8.9 %      |