

# Earl Grey IPA

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **37**
- SRM **3.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	7 kg (77.8%)	81 %	4
Grain	Monachijski	1 kg (11.1%)	80 %	16
Grain	Żytni	0.5 kg (5.6%)	85 %	8
Grain	Pszeniczny	0.5 kg (5.6%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13 %
Boil	Sorachi Ace	70 g	15 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	20 g	Safale