

# Earl Grey IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **49**
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (78.1%)	80 %	5
Grain	Pilzneński	0.5 kg (15.6%)	81 %	4
Grain	Karmelowy Jasny 30EBC	0.2 kg (6.3%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	5 g	60 min	14.5 %
Boil	Amarillo	20 g	30 min	7 %
Boil	Chinook	20 g	10 min	11 %
Dry Hop	Amarillo	10 g	3 day(s)	7 %
Dry Hop	Chinook	10 g	3 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S-05	Ale	Dry	6 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Earl Grey	90 g	Secondary	1 day(s)

## Notes

- O 20 gram mniej herbaty bo zakrylo wszystkie chmiele w aromacie i smaku  
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