

Earl Grey IPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **31**
- SRM **4.4**

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 **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.5 kg (63.6%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 1.5 kg (27.3%) | 81 % | 6 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (9.1%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 5 g | 60 min | 16.1 % |
| Boil | Columbus/Tomahawk/Zeus | 25 g | 5 min | 15.5 % |
| Boil | Citra | 25 g | 5 min | 12.5 % |
| Boil | Simcoe | 40 g | 5 min | 11.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 110 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------|--------|-----------|----------|
| Other | Earl Grey | 50 g | Secondary | 1 day(s) |

Notes

- Połowa warki do zabutelkowania, do połowy 50g herbaty earl grey na jeden dzień.
May 18, 2019, 3:18 PM