

# Earl Grey IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **59**
- SRM **12.7**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.8 liter(s)**
- Total mash volume **38.3 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **29.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	8 kg (94.1%)	79 %	6
Grain	red crystal	0.5 kg (5.9%)	--- %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Citra	20 g	120 min	13.5 %
Boil	Citra	20 g	60 min	13.5 %
Aroma (end of boil)	Citra	20 g	20 min	13.5 %
Aroma (end of boil)	Citra	20 g	10 min	13.5 %
Whirlpool	Citra	20 g	1 min	13.5 %
Dry Hop	Citra	25 g	3 day(s)	13.5 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Herb	earl grey tea	300 g	Secondary	1 day(s)
Spice	trawa cytrynowa	5 g	Boil	5 min