

# EARL GREY IPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **43**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **76C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	6 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	EXP 3/20	50 g	45 min	7 %
Boil	EXP 3/20	25 g	5 min	7 %
Boil	EXP 3/20	100 g	1 min	7 %
Boil	Nelson Sauvín	25 g	1 min	11 %
Boil	Citra	75 g	1 min	12 %
Dry Hop	EXP 3/20	25 g	2 day(s)	7 %
Dry Hop	Mosaic	50 g	2 day(s)	10 %
Dry Hop	Citra	25 g	2 day(s)	12 %
Dry Hop	Nelson Sauvín	25 g	2 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips Piwowarski	4 g	Mash	60 min
Fining	Whirlfloc T	1 g	Boil	10 min

## Notes

- 100 gramow herbaty earl grey Lord Nelson na 2 dni podczas chlodzenia na cold crash.  
*Aug 9, 2023, 5:22 PM*