

# Earl Grey IPA I

- Gravity **15 BLG**
- ABV ---
- IBU **60**
- SRM **6.7**
- 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 **15.9 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	2.8 kg (80%)	80 %	6
Grain	Weyermann - CaraHell	0.2 kg (5.7%)	74 %	25
Grain	Weyermann - Monachijski II	0.5 kg (14.3%)	80 %	28

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	USA El Dorado	15 g	60 min	14.2 %
Boil	USA El Dorado	15 g	30 min	14.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen V	Ale	Slant	50 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Herbata Earl Grey	40 g	Secondary	1 day(s)

Fining	Mech irlandzki	2 g	Boil	15 min
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