

# Earl Grey IPA II

---

- Gravity **15 BLG**
- ABV ---
- IBU **60**
- SRM **6.3**
- 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	3.2 kg (91.4%)	80 %	6
Grain	Weyermann - Carapils	0.2 kg (5.7%)	75 %	5
Grain	Weyermann - Caramunich II	0.1 kg (2.9%)	73 %	120

## 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	60 g	Secondary	1 day(s)

Fining	Mech irlandzki	2 g	Boil	15 min
--------	----------------	-----	------	--------