

Earl Grey IPA z trawą cytrynową

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **35**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **69.3 liter(s)**

Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **40.5 liter(s)**
- Total mash volume **54 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **40.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **42.3 liter(s)** of **76C** water or to achieve **69.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|-----------------|-------|-----|
| Grain | Pilzneński | 12.5 kg (92.6%) | 81 % | 4 |
| Grain | Żytni | 0.5 kg (3.7%) | 85 % | 8 |
| Grain | Pszoniczny | 0.5 kg (3.7%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 30 g | 60 min | 15.5 % |
| Boil | Chinook | 50 g | 30 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 300 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------------------|--------|-----------|----------|
| Spice | Herbata Earl Grey - whirlpool | 50 g | Boil | 10 min |
| Spice | Herbata Earl Grey | 500 g | Secondary | 5 day(s) |

| | | | | |
|-------|-----------------|-------|------|-------|
| Spice | Trawa cytrynowa | 100 g | Boil | 0 min |
|-------|-----------------|-------|------|-------|