

## IPA #6 Lipton Earl Grey

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **33**
- SRM **5.2**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

### Steps

- Temp **55 C**, Time **10 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **19.2 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (54.7%)	80 %	5
Grain	Weyermann - Pilsner Malt	2 kg (31.3%)	81 %	5
Grain	Strzegom Monachijski typ II	0.3 kg (4.7%)	79 %	22
Grain	Pszeniczny	0.3 kg (4.7%)	85 %	4
Grain	Płatki owsiane	0.3 kg (4.7%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	40 min	12 %
Boil	Magnum	15 g	15 min	12 %
Dry Hop	Mosaic	30 g	2 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
S-04	Ale	Slant	300 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Lipton Earl Grey	80 g	Secondary	2 day(s)
Fining	Whirlfloc	5 g	Boil	15 min