

# Ipa Erl gray

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **43**
- SRM **5.1**
- Style **American 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (16.7%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	60 min	6 %
Boil	Fuggles	30 g	30 min	4.5 %
Boil	Chinook	30 g	10 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	El gray	25 g	Boil	0 min

## Notes

- El gray 26g koniec gotowania 5-8 min do opadnięcia temperatury do 90C  
Zimna 100g  
50 el gray 50 green

Ogromne straty w fermentacji ok 4l  
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