

# ntmfEarl Grey IPA-500

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **30**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **525 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **632.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **375 liter(s)**
- Total mash volume **500 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	100 kg (80%)	81 %	4
Grain	Monachijski	25 kg (20%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	200 g	60 min	13 %
Boil	Chinook	600 g	20 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	500 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Herbata Earl Grey	2000 g	Secondary	1 day(s)