

# Propan-butan - Single hop Earl Grey IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **97**
- SRM **5**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **7 %**
- Size with trub loss **24 liter(s)**
- Boil time **70 min**
- Evaporation rate **22 %/h**
- Boil size **30.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **30.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2 kg (33.3%)	80 %	4
Grain	Weyermann - Pale Ale Malt	4 kg (66.7%)	85 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	70 g	60 min	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Earl grey imperial	50 g	Secondary	0 day(s)