

# white ipa earl grey

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **27**
- SRM **4.1**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **15.1 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **11.5 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt  | 3 kg (83.3%)   | 80 %  | 5   |
| Grain | Jęczmień niesłodowany | 0.2 kg (5.6%)  | 75 %  | 2   |
| Grain | Płatki owsiane        | 0.4 kg (11.1%) | 85 %  | 3   |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Citra    | 5.2 g  | 40 min   | 12 %       |
| Boil                | Topaz    | 5.2 g  | 40 min   | 15 %       |
| Boil                | Amarillo | 13 g   | 3 min    | 9.5 %      |
| Aroma (end of boil) | Simcoe   | 13 g   | 3 min    | 13.2 %     |
| Aroma (end of boil) | Citra    | 7.8 g  | 3 min    | 12 %       |
| Aroma (end of boil) | Topaz    | 7.8 g  | 3 min    | 15 %       |
| Dry Hop             | Citra    | 13 g   | 4 day(s) | 12 %       |
| Dry Hop             | Amarillo | 13 g   | 4 day(s) | 9.5 %      |
| Dry Hop             | Simcoe   | 13 g   | 4 day(s) | 13.2 %     |
| Dry Hop             | Topaz    | 13 g   | 4 day(s) | 15 %       |

## Yeasts

| Name               | Type  | Form   | Amount | Laboratory       |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 100 ml | Fermentum Mobile |

## Extras

| Type   | Name                       | Amount | Use for   | Time      |
|--------|----------------------------|--------|-----------|-----------|
| Flavor | herbata earl grey          | 52 g   | Secondary | 2 day(s)  |
| Other  | drożdże piekarnicze świeże | 26 g   | Primary   | 28 day(s) |
| Spice  | kolendra                   | 5 g    | Boil      | 5 min     |
| Spice  | skórki curacao             | 5 g    | Boil      | 5 min     |