

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 |