

# Z.S.Aatsoj Earl Grey IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **55**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**
- Temp **70 C**, Time **15 min**
- Temp **75 C**, Time **0 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **70C**
- Keep mash **0 min** at **75C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

| Type  | Name        | Amount        | Yield | EBC |
|-------|-------------|---------------|-------|-----|
| Grain | Pilzneński  | 4 kg (70.2%)  | 81 %  | 4   |
| Grain | Monachijski | 0.5 kg (8.8%) | 80 %  | 16  |
| Grain | Pszeniczny  | 1 kg (17.5%)  | 85 %  | 4   |
| Grain | Carahell    | 0.2 kg (3.5%) | 77 %  | 26  |

## Hops

| Use for             | Name  | Amount | Time   | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil                | Citra | 30 g   | 60 min | 12 %       |
| Boil                | Citra | 20 g   | 30 min | 12 %       |
| Aroma (end of boil) | Citra | 30 g   | 0 min  | 12 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 12 g   | ---        |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |           |       |           |          |
|--------|-----------|-------|-----------|----------|
| Flavor | earl grey | 120 g | Secondary | 1 day(s) |
|--------|-----------|-------|-----------|----------|