Earl Grey IPA II

- Gravity **15 BLG**
- ABV **---**
- IBU **60**
- SRM **6.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	3.2 kg *(91.4%)*	80 %	6
Grain	Weyermann - Carapils	0.2 kg *(5.7%)*	75 %	5
Grain	Weyermann - Caramunich II	0.1 kg *(2.9%)*	73 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	USA El Dorado	15 g	60 min	14.2 %
Boil	USA El Dorado	15 g	30 min	14.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen V	Ale	Slant	50 ml	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Herbata Earl Grey	60 g	Secondary	1 day(s)

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Fining	Mech irlandzki	2 g	Boil	15 min