Earl Grey IPA ml

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **50**
- SRM **10.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **22.1 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	1.7 kg *(50%)*	90 %	35
Liquid Extract	Bruntal	1.7 kg *(50%)*	90 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	13 %
Boil	Citra	20 g	25 min	12 %
Boil	Mosaic	20 g	10 min	10 %
Dry Hop	Mosaic	20 g	3 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	hebrata Earl Grey sypana na 6h	100 g	Secondary	1 day(s)
Dodana luzem do warki, po zaparzeniu luzem w mikrofali przez minutę.				
Other	cukier biały w 600ml wody	90 g	Bottling	---

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