

#3 Earl Grey IPA

- Gravity **15 BLG**
- ABV ---
- IBU **78**
- SRM **10.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (57.7%)	85 %	7
Grain	Strzegom Monachijski typ II	1 kg (19.2%)	79 %	22
Grain	Pszeniczny	1 kg (19.2%)	85 %	4
Grain	Caramunich typ II	0.2 kg (3.8%)	80 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	60 min	12 %
Boil	Mosaic	15 g	30 min	10 %
Boil	Citra	15 g	30 min	12 %
Boil	Mosaic	15 g	15 min	10 %
Boil	Citra	15 g	10 min	12 %
Boil	Citra	10 g	1 min	12 %
Boil	Mosaic	10 g	1 min	10 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Flavor	Earl Grey	72 g	Secondary	1 day(s)