

# Earl Gray IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **53**
- SRM **13.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **49.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **45 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **35 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **24.9 liter(s)** of **76C** water or to achieve **49.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (76.9%)	80 %	5
Grain	Strzegom Karmel 150	2 kg (19.2%)	75 %	150
Dry Extract	Gozdawa ekstrakt słodowy superjasny suchy	0.4 kg (3.8%)	99 %	9

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Boil	Citra	30 g	45 min	12 %
Boil	Citra	20 g	20 min	12 %
Dry Hop	Citra	20 g	14 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Herbata Earl Grey	200 g	Primary	5 day(s)
200 to za duzo, zrobię tak jak w cold brew, dodam na jeden wieczór Wg receptury na kawę 4g na 0.5l herbaty - cold brew jest bardzo wyraziste, myślę, że połowa. czyli 4g na litr to daje 160g na całość czyli po 80g na fermentor na 12-16h w woreczku muslinowym.				