

# Earl Grey IPA

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **60**
- SRM **10.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **23.4 liter(s)**

## Fermentables

| Type           | Name             | Amount       | Yield | EBC |
|----------------|------------------|--------------|-------|-----|
| Liquid Extract | Bruntal Pale Ale | 1.7 kg (50%) | 90 %  | 36  |
| Liquid Extract | Bruntal Light    | 1.7 kg (50%) | 90 %  | 30  |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Chinook | 10 g   | 60 min   | 12.8 %     |
| Boil                | Citra   | 25 g   | 30 min   | 14.2 %     |
| Aroma (end of boil) | Cascade | 20 g   | 15 min   | 6.8 %      |
| Aroma (end of boil) | Chinook | 10 g   | 15 min   | 12.8 %     |
| Dry Hop             | Citra   | 25 g   | 3 day(s) | 14.2 %     |

## 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 | 100 g  | Secondary | 1 day(s) |