

Earl Grey IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **59**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **71 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **71C**
- Keep mash **5 min** at **76C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (53%)	81 %	4
Grain	Pszeniczny	2 kg (30.3%)	85 %	4
Grain	Płatki owsiane	0.4 kg (6.1%)	85 %	3
Grain	Jęczmienne	0.5 kg (7.6%)	85 %	3
Grain	Monachijski	0.2 kg (3%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	13.5 %
Boil	Citra	25 g	20 min	16.5 %
Aroma (end of boil)	Citra	25 g	5 min	13.5 %
Dry Hop	Citra	50 g	5 day(s)	13.5 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Herb	Earl Grey (herbata OP1 96%, bergamotka 2%, skórka pomarańczy 2%)	110 g	Secondary	5 day(s)