

# Earl Grey IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **67**
- SRM **12.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **30.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	5 kg (71.4%)	79 %	10
Grain	Karmelowy Pszeniczny Strzegom	1 kg (14.3%)	79 %	130
Grain	Viking Pale Ale malt	1 kg (14.3%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Green Bullet	70 g	60 min	11 %
Whirlpool	Citra	20 g	5 min	12 %

## 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	150 g	Secondary	1 day(s)