

Earl Grey IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **72**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **4 %/h**
- Boil size **36.6 liter(s)**

Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|---------------|--------|-----|
| Grain | Pale Malt (2 Row) Bel | 4 kg (50.6%) | 80 % | 6 |
| Grain | Strzegom Pilzneński | 2 kg (25.3%) | 80 % | 4 |
| Grain | Monachijski | 1 kg (12.7%) | 80 % | 16 |
| Grain | Rye, Flaked | 0.4 kg (5.1%) | 78.3 % | 4 |
| Grain | Pszeniczny | 0.5 kg (6.3%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | lunga | 50 g | 60 min | 11 % |
| Boil | Columbus/Tomahawk/Zeus | 50 g | 25 min | 14.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 10 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------------------|--------|-----------|----------|
| Flavor | Kafir | 10 g | Boil | 25 min |
| Flavor | Kafir | 10 g | Boil | 5 min |
| Flavor | Kafir | 10 g | Secondary | 1 day(s) |
| Flavor | Herbata Ahmad Tea Earl Grey | 250 g | Secondary | 1 day(s) |