

# Earl grey IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **41**
- SRM **6.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (72.5%)	80 %	5
Grain	Monachijski	1 kg (14.5%)	80 %	16
Grain	Carahell	0.5 kg (7.2%)	77 %	26
Grain	Płatki jęczmienne	0.4 kg (5.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	60 min	11.5 %
Aroma (end of boil)	Mosaic	25 g	15 min	10 %
Aroma (end of boil)	Mosaic	25 g	5 min	10 %
Aroma (end of boil)	Centennial	10 g	10 min	8.5 %
Aroma (end of boil)	Centennial	10 g	0 min	8.5 %
Dry Hop	Centennial	20 g	4 day(s)	10.5 %
Dry Hop	Mosaic	20 g	4 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	300 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min
Flavor	Earl grey AHMAD TEA	100 g	Secondary	1 day(s)

## Notes

- Herbata 12h przed rozlewem.  
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