

# EARL GREY IPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **43**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **76C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

| Type  | Name                                      | Amount      | Yield | EBC |
|-------|---|-------------|-------|-----|
| Grain | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 6 kg (100%) | 80 %  | 4   |

## Hops

| Use for | Name          | Amount | Time     | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil    | EXP 3/20      | 50 g   | 45 min   | 7 %        |
| Boil    | EXP 3/20      | 25 g   | 5 min    | 7 %        |
| Boil    | EXP 3/20      | 100 g  | 1 min    | 7 %        |
| Boil    | Nelson Sauvin | 25 g   | 1 min    | 11 %       |
| Boil    | Citra         | 75 g   | 1 min    | 12 %       |
| Dry Hop | EXP 3/20      | 25 g   | 2 day(s) | 7 %        |
| Dry Hop | Mosaic        | 50 g   | 2 day(s) | 10 %       |
| Dry Hop | Citra         | 25 g   | 2 day(s) | 12 %       |
| Dry Hop | Nelson Sauvin | 25 g   | 2 day(s) | 11 %       |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 200 ml | Fermentis  |

## Extras

| Type        | Name            | Amount | Use for | Time   |
|-------------|-----------------|--------|---------|--------|
| Water Agent | Gips Piwowarski | 4 g    | Mash    | 60 min |
| Fining      | Whirlfloc T     | 1 g    | Boil    | 10 min |

## Notes

- 100 gramow herbaty earl grey Lord Nelson na 2 dni podczas chlodzenia na cold crash.  
*Aug 9, 2023, 5:22 PM*