

# Ipa Erl gray

---

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **43**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (83.3%) | 80 %  | 5   |
| Grain | Strzegom Wiedeński   | 1 kg (16.7%) | 79 %  | 10  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Cascade | 30 g   | 60 min | 6 %        |
| Boil    | Fuggles | 30 g   | 30 min | 4.5 %      |
| Boil    | Chinook | 30 g   | 10 min | 13 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Fermentis  |

## Extras

| Type   | Name    | Amount | Use for | Time  |
|--------|---------|--------|---------|-------|
| Flavor | El gray | 25 g   | Boil    | 0 min |

## Notes

- El gray 26g koniec gotowania 5-8 min do opadnięcia temperatury do 90C  
Zimna 100g  
50 el gray 50 green

Ogromne straty w fermentacji ok 4l  
Apr 7, 2022, 8:31 PM