

# Sencha Earl Gray Wheat IPA

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **48**
- SRM **6**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **27.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **19.7 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **75C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (50.8%)	80 %	5
Grain	Pszeniczny	2 kg (25.4%)	85 %	4
Grain	Grodziski pszeniczny wędzony dębem	1 kg (12.7%)	80 %	3
Grain	Płatki owsiane	0.2 kg (2.5%)	60 %	3
Grain	Żytni	0.5 kg (6.4%)	85 %	8
Grain	Karmelowy Pszeniczny Strzegom	0.17 kg (2.2%)	79 %	130

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	Citra	15 g	30 min	12 %
Aroma (end of boil)	Hallertau Blanc	15 g	0 min	11 %
Aroma (end of boil)	Equinox	15 g	0 min	13.1 %
Boil	Hallertau Blanc	15 g	15 min	11 %
Boil	Citra	15 g	15 min	12 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
us-05	Ale	Dry	11.5 g	---

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Flavor	EARL GREY SENCHA	100 g	Secondary	1 day(s)