

#14 Earl Grey IPA 2

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **59**
- SRM **9.4**
- Style **American Pale Ale**

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	Pilznieński	3 kg (50%)	81 %	4
Grain	Strzegom Monachijski typ II	2 kg (33.3%)	79 %	22
Grain	Caraamber	0.5 kg (8.3%)	75 %	59
Grain	Carahell	0.5 kg (8.3%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12 %
Boil	Citra	15 g	30 min	12 %
Boil	Citra	15 g	15 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis