

#25.1 Earl Grey IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **27**
- SRM **5.2**
- 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 **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	5 kg (80%)	83 %	6
Grain	Pszeniczny	1 kg (16%)	85 %	4
Grain	Acid Malt	0.25 kg (4%)	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %
Aroma (end of boil)	Amarillo	100 g	0 min	9.5 %

Extras

Type	Name	Amount	Use for	Time
Flavor	Earl Grey	250 g	Secondary	7 day(s)