

# Earl Gray Ipa

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **52**
- SRM **9.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **27.7 liter(s)**

## Steps

- Temp **62 C**, Time **50 min**
- Temp **69 C**, Time **10 min**

## Mash step by step

- Heat up **21.1 liter(s)** of strike water to **68.6C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **69C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (75.8%)	81 %	4
Grain	Pszeniczny	0.5 kg (7.6%)	85 %	4
Grain	Strzegom Wiedeński	0.5 kg (7.6%)	79 %	10
Grain	Caramel/Crystal Malt - 40L	0.4 kg (6.1%)	74 %	150
Grain	Karmelowy Pszeniczny Strzegom	0.2 kg (3%)	79 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	35 g	60 min	13 %
Aroma (end of boil)	Equinox	11 g	10 min	14.2 %
Aroma (end of boil)	Summit	11 g	10 min	18 %
Whirlpool	Citra	10 g	0 min	14.2 %
Whirlpool	Vic Secret	10 g	0 min	16.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Slant	300 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Water Agent	kwasy fosforowy	5 g	Mash	---
Water Agent	chlerek wapnia	6 g	Mash	---