

earl grey

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **55**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4.2 kg (75%)	80 %	7
Grain	Pszeniczny	1 kg (17.9%)	85 %	4
Grain	orkiszowy	0.4 kg (7.1%)	85 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	10.4 %
Dry Hop	lunga	50 g	3 day(s)	10.4 %

Extras

Type	Name	Amount	Use for	Time
Flavor	earl grey	50 g	Secondary	1 day(s)