

# EARL GREY AMERICAN IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **56**
- SRM **6.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **15 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **11 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **15 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pale ale Viking Malt (Strzegom)	2.8 kg (88.9%)	--- %	5
Grain	Słód monachijski jasny Viking Malt (Strzegom)	0.2 kg (6.3%)	--- %	16
Grain	Słód karmelowy 100 - Viking Malt (Strzegom)	0.1 kg (3.2%)	--- %	100
Grain	Słód zakwaszający Weyermann®	0.05 kg (1.6%)	--- %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Centennial	10 g	60 min	8.5 %
Boil	Centennial	20 g	15 min	8.5 %
Boil	Cascade	15 g	15 min	5.8 %
Whirlpool	Centennial	20 g	20 min	8.5 %
Whirlpool	Cascade	15 g	20 min	5.8 %
Dry Hop	Centennial	50 g	4 day(s)	8.5 %

## Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T	1.25 g	Boil	5 min
Flavor	herbata Earl Grey	30 g	Secondary	2 day(s)

### Notes

- chmielenie na whirlpool/hopstand 20 minut od 90°C;  
schłodzenie brzezki do temp. 15-16°C;  
fermentacja - temperatura piwa w głównej fazie fermentacji 16-17°C, dojrzewanie w temp. 17-18°C;

na 2 dni przed rozlewem herbata Earl Grey w ilości 3g na litr;

rozlew - poziom nasycenia 2,0-2,1 vol. ;  
refermentacja - 14 dni

profil wody (ppm): Ca 100-150; Mg 10; SO4 200-400; Cl 50-100; Alk. całk. 0-50; RA -100-0  
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