

Earl Grey IPA

- Gravity **14.5 BLG**
- ABV ---
- IBU **90**
- SRM **6.7**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (80%) | 80 % | 5 |
| Grain | Strzegom Karmel 30 | 0.5 kg (10%) | 75 % | 30 |
| Grain | Weyermann - Carapils | 0.5 kg (10%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Centennial | 30 g | 60 min | 9.4 % |
| Boil | Centennial | 20 g | 30 min | 9.4 % |
| Boil | Citra | 20 g | 15 min | 13.5 % |
| Aroma (end of boil) | Citra | 10 g | 5 min | 13.5 % |
| Boil | Citra | 20 g | 30 min | 13.5 % |
| Dry Hop | Cascade | 50 g | 7 day(s) | 6.8 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|-------------------|------|-----------|----------|
| Flavor | herbata Earl Grey | 50 g | Secondary | 1 day(s) |
|--------|-------------------|------|-----------|----------|