

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