

# Earl grey IPA

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **46**
- SRM **7.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	5 kg (76.9%)	80 %	8
Grain	Monachijski	1 kg (15.4%)	80 %	16
Grain	Płatki owsiane	0.25 kg (3.8%)	85 %	3
Grain	Strzegom Karmel 30	0.25 kg (3.8%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Simcoe	90 g	5 min	13.2 %
Boil	Simcoe	10 g	60 min	13.2 %
Dry Hop	Citra	100 g	4 day(s)	12 %
Whirlpool	Cascade	50 g	30 min	6 %