

Earl Grey IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **42**
- SRM **5.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **55 liter(s)**
- Trub loss **5 %**
- Size with trub loss **57.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **69.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **38.4 liter(s)**
- Total mash volume **51.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (46.9%)	81 %	4
Grain	Monachijski	6 kg (46.9%)	80 %	16
Grain	Płatki orkiszowe	0.4 kg (3.1%)	80 %	4
Grain	Płatki żytnie	0.4 kg (3.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	80 g	30 min	13 %
Boil	Cascade PL	70 g	30 min	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	20 g	Safale