

# Earl Grey IPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **36**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.7 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (72.9%)	81 %	4
Grain	Monachijski	1.67 kg (27.1%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20.83 g	60 min	13 %
Boil	Chinook	20.83 g	20 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	9.17 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Herbata Earl Grey	208.33 g	Secondary	3 day(s)