

# Earl Grey IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **44**
- SRM **9.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **23.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	1.7 kg (43%)	79 %	35
Dry Extract	Dry Extract (DME) - Light	2 kg (50.6%)	99 %	16
Grain	Weyermann - Carapils	0.25 kg (6.3%)	65 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.5 %
Aroma (end of boil)	Citra	20 g	2 min	12 %
Aroma (end of boil)	Cascade	15 g	2 min	6 %
Dry Hop	Citra	10 g	5 day(s)	12 %
Dry Hop	Citra	10 g	2 day(s)	12 %
Dry Hop	Cascade	5 g	2 day(s)	6 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	hebrata Earl Grey sypana	75 g	Secondary	1 day(s)