

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) |