

# Earl Grey IPA I

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- Gravity **15 BLG**
- ABV ---
- IBU **60**
- SRM **6.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale       | 2.8 kg (80%)   | 80 %  | 6   |
| Grain | Weyermann - CaraHell       | 0.2 kg (5.7%)  | 74 %  | 25  |
| Grain | Weyermann - Monachijski II | 0.5 kg (14.3%) | 80 %  | 28  |

## Hops

| Use for | Name          | Amount | Time   | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil    | USA El Dorado | 15 g   | 60 min | 14.2 %     |
| Boil    | USA El Dorado | 15 g   | 30 min | 14.2 %     |

## Yeasts

| Name                   | Type | Form  | Amount | Laboratory |
|------------------------|------|-------|--------|------------|
| FM52 Amerykański Sen V | Ale  | Slant | 50 ml  | ---        |

## Extras

| Type   | Name              | Amount | Use for   | Time     |
|--------|-------------------|--------|-----------|----------|
| Flavor | Herbata Earl Grey | 40 g   | Secondary | 1 day(s) |

|        |                |     |      |        |
|--------|----------------|-----|------|--------|
| Fining | Mech irlandzki | 2 g | Boil | 15 min |
|--------|----------------|-----|------|--------|