

Earl Grey IPA ml

- Gravity **14 BLG**
- ABV ---
- IBU **50**
- SRM **10.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **22.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|------------------|--------------|-------|-----|
| Liquid Extract | Bruntal Pale Ale | 1.7 kg (50%) | 90 % | 35 |
| Liquid Extract | Bruntal | 1.7 kg (50%) | 90 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Chinook | 15 g | 60 min | 13 % |
| Boil | Citra | 20 g | 25 min | 12 % |
| Boil | Mosaic | 20 g | 10 min | 10 % |
| Dry Hop | Mosaic | 20 g | 3 day(s) | 10 % |

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 na 6h | 100 g | Secondary | 1 day(s) |
| Dodana luzem do warki, po zaparzeniu luzem w mikrofalach przez minutę. | | | | |
| Other | cukier biały w 600ml wody | 90 g | Bottling | --- |