

# Earl Grey IPA

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- Gravity **14 BLG**
- ABV ---
- IBU **31**
- SRM **10.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (83.3%)	93 %	7
Grain	Weyermann pszeniczny ciemny	0.5 kg (8.3%)	90 %	15
Grain	Caraaroma	0.25 kg (4.2%)	85 %	350
Grain	Biscuit Malt	0.25 kg (4.2%)	85 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	13 %
Boil	Citra	10 g	20 min	13 %
Boil	Citra	10 g	5 min	13 %
Dry Hop	Citra	15 g	10 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	4 g	Boil	10 min
Flavor	Herbata Earl Grey	50 g	Boil	1 min
Flavor	Herbata Earl Grey	50 g	Secondary	7 day(s)

## Notes

- Po 10 dniach burzliwej 2,5 blg  
alc. 6.3% Odfermentowanie 82.7%

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alc. 6.3% Odfermentowanie 82.7%

Zabutelkowane 29.12.16 25,5L + 180g glukozy rozpuszczonej w 1,6L wody temp.20 C  
*Dec 21, 2016, 7:25 PM*