

# EarlGrey BIPA Maris Otter + Monachijski

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **69**
- SRM **13**
- Style **Brown IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **32.6 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **26.9 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **20.5 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **32.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3.7 kg (57.8%)	81 %	6
Grain	Strzegom Monachijski typ I	2.2 kg (34.4%)	79 %	16
Grain	Strzegom Karmel 300	0.5 kg (7.8%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	50 g	60 min	13.5 %
Boil	Cascade	15 g	20 min	6 %
Boil	Cascade	15 g	10 min	14 %
Dry Hop	Cascade	30 g	3 day(s)	6 %
Dry Hop	Amarillo	30 g	3 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	50 ml	---

## Extras

Type	Name	Amount	Use for	Time
Herb	EarlGrey	100 g	Secondary	3 day(s)