

# EarlGrey

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **27**
- SRM **6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (76.9%)	80 %	7
Grain	Munich Malt	1 kg (15.4%)	80 %	18
Grain	Briess - Carapils Malt	0.5 kg (7.7%)	74 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	90 min	13.5 %
Boil	Citra	50 g	1 min	12 %
Dry Hop	citraa	50 g	5 day(s)	1 %