

Imperial Earl Grey IPA

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **86**
- SRM **9.1**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **55 C**, Time **0 min**
- Temp **66 C**, Time **45 min**
- Temp **71.5 C**, Time **15 min**
- Temp **76 C**, Time **4 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **0 min** at **55C**
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **71.5C**
- Keep mash **4 min** at **76C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 5.5 kg (75.3%) | 82 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.8 kg (11%) | 79 % | 16 |
| Grain | Cara Gold Castlemalting | 0.5 kg (6.8%) | 78 % | 120 |
| Grain | Viking Wheat Malt | 0.5 kg (6.8%) | 83 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Magnum | 30 g | 60 min | 13.5 % |
| Boil | Columbus/Tomahawk/Zeus | 20 g | 30 min | 15.5 % |
| Boil | Simcoe | 20 g | 20 min | 13.2 % |
| Boil | Citra | 30 g | 20 min | 12 % |
| Boil | Simcoe | 20 g | 1 min | 13.2 % |
| Boil | Citra | 20 g | 1 min | 12 % |
| Dry Hop | Columbus/Tomahawk/Zeus | 50 g | 5 day(s) | 15.5 % |
| Dry Hop | Citra | 50 g | 5 day(s) | 12 % |

| | | | | |
|---------|--------|------|----------|--------|
| Dry Hop | Simcoe | 50 g | 5 day(s) | 13.2 % |
|---------|--------|------|----------|--------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 30 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------------------|--------|----------|--------|
| Other | Cukier trzcionowy | 0.5 g | Boil | 15 min |
| Herb | Earl Grey (24h cold brew) | 100 g | Bottling | 5 min |