

# TeaPa earl grey by Damianowy

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **36**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19.8 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **17.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **40 min** at **72C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2 kg (39.2%)	79 %	10
Grain	Strzegom Pale Ale	1.5 kg (29.4%)	79 %	6
Grain	Pilzneński	1 kg (19.6%)	81 %	4
Grain	Płatki owsiane	0.4 kg (7.8%)	85 %	3
Grain	pszenica prażona	0.2 kg (3.9%)	70 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	13.1 %
Boil	Simcoe	15 g	30 min	13.1 %
Boil	Falconer's Flight	15 g	10 min	11.3 %
Boil	Falconer's Flight	15 g	0 min	11.3 %
Dry Hop	Falconer's Flight	30 g	3 day(s)	11.3 %
Dry Hop	Earl Grey	25 g	3 day(s)	5 %
Whirlpool	Earl Grey	45 g	0 min	5 %

## Yeasts

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