

# white ipa earl grey

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **27**
- SRM **4.1**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **15.1 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **11.5 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (83.3%)	80 %	5
Grain	Jęczmień niesłodowany	0.2 kg (5.6%)	75 %	2
Grain	Płatki owsiane	0.4 kg (11.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5.2 g	40 min	12 %
Boil	Topaz	5.2 g	40 min	15 %
Boil	Amarillo	13 g	3 min	9.5 %
Aroma (end of boil)	Simcoe	13 g	3 min	13.2 %
Aroma (end of boil)	Citra	7.8 g	3 min	12 %
Aroma (end of boil)	Topaz	7.8 g	3 min	15 %
Dry Hop	Citra	13 g	4 day(s)	12 %
Dry Hop	Amarillo	13 g	4 day(s)	9.5 %
Dry Hop	Simcoe	13 g	4 day(s)	13.2 %
Dry Hop	Topaz	13 g	4 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	100 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	herbata earl grey	52 g	Secondary	2 day(s)
Other	drożdże piekarnicze świeże	26 g	Primary	28 day(s)
Spice	kolendra	5 g	Boil	5 min
Spice	skórki curacao	5 g	Boil	5 min