Earl Gray Ipa

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **64**
- SRM **7.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	7 kg *(93.3%)*	79 %	6
Grain	Weyermann - Carared	0.2 kg *(2.7%)*	75 %	45
Grain	Caraamber	0.3 kg *(4%)*	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	40 g	30 min	11.5 %
Boil	Cascade	40 g	1 min	6 %
Boil	Mosaic	40 g	10 min	10 %
Boil	Magnum	20 g	60 min	12.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	10 g	---
Us-05	Ale	Slant	100 ml	---

Extras

Type	Name	Amount	Use for	Time

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Flavor	Earl gray	160 g	Secondary	3 day(s)