

#09 Earl grey IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **44**
- SRM **7.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21.2 liter(s)**
- Trub loss **0 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.6 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.4 liter(s)**

Steps

- Temp **67 C**, Time **10 min**
- Temp **73 C**, Time **50 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **10 min** at **67C**
- Keep mash **50 min** at **73C**
- Keep mash **10 min** at **77C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **25.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słodownia Strzegom - pilzneński	4 kg (74.8%)	80 %	3
Grain	Słodownia Strzegom - monachijski I	1 kg (18.7%)	79 %	12
Grain	Słodownia Strzegom - karmelowy 300	0.1 kg (1.9%)	73 %	394
Grain	Słodownia Strzegom - pszeniczny	0.25 kg (4.7%)	83 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Boil	Citra	10 g	20 min	12 %
Boil	Citra	10 g	40 min	12 %
Boil	Citra	10 g	0 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM52 - Amerykański Sen	Ale	Liquid	1000 ml	Fermentum Mobile
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Extras

Type	Name	Amount	Use for	Time
Flavor	Earl grey	100 g	Secondary	1 day(s)