

#3 Earl Grey IPA

- Gravity **15 BLG**
- ABV ---
- IBU **78**
- SRM **10.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3 kg (57.7%) | 85 % | 7 |
| Grain | Strzegom Monachijski typ II | 1 kg (19.2%) | 79 % | 22 |
| Grain | Pszeniczny | 1 kg (19.2%) | 85 % | 4 |
| Grain | Caramunich typ II | 0.2 kg (3.8%) | 80 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Citra | 25 g | 60 min | 12 % |
| Boil | Mosaic | 15 g | 30 min | 10 % |
| Boil | Citra | 15 g | 30 min | 12 % |
| Boil | Mosaic | 15 g | 15 min | 10 % |
| Boil | Citra | 15 g | 10 min | 12 % |
| Boil | Citra | 10 g | 1 min | 12 % |
| Boil | Mosaic | 10 g | 1 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------|---------------|----------------|-------------|
| Flavor | Earl Grey | 72 g | Secondary | 1 day(s) |