52. Lordziu mój skarb 2 - Earl Grey IPA

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **116**
- SRM **7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg *(69.4%)*	79 %	6
Grain	Strzegom Wiedeński	2 kg *(27.8%)*	79 %	10
Grain	Strzegom Bursztynowy	0.2 kg *(2.8%)*	70 %	49

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	40 g	70 min	13 %
Boil	Columbus/Tomahawk/Zeus	40 g	70 min	15.5 %
Boil	Sabro	20 g	10 min	14.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM12 W szkocką kratę	Ale	Liquid	30 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	herbata earl grey	7 g	Boil	10 min

Notes

- uwarzone 26-02-2020r.
  Oct 27, 2020, 12:01 PM