

8. IPA Mirek z earl grey

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **45**
- SRM **5.8**
- 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 **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (71.4%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 1.5 kg (21.4%) | 79 % | 10 |
| Grain | Monachijski | 0.5 kg (7.1%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 15 g | 60 min | 15.5 % |
| Boil | Columbus/Tomahawk/Zeus | 10 g | 30 min | 15.5 % |
| Boil | Mosaic | 20 g | 30 min | 10 % |
| Aroma (end of boil) | Mosaic | 20 g | 0 min | 10 % |
| Dry Hop | Mosaic | 20 g | 5 day(s) | 5.1 % |
| Dry Hop | Cascade | 10 g | 5 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 18 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|-------------------|-----|-----------|----------|
| Other | herbata earl grey | 6 g | Secondary | 1 day(s) |
|-------|-------------------|-----|-----------|----------|

Notes

- 23 l. 25BLG
Jul 17, 2021, 1:24 PM