

Earl Grey IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **45**
- SRM **5.8**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (47.6%) | 80 % | 5 |
| Grain | Pilzneński | 1.8 kg (28.6%) | 81 % | 4 |
| Grain | Monachijski | 1.5 kg (23.8%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Puławski | 30 g | 60 min | 9 % |
| Aroma (end of boil) | Puławski | 50 g | 5 min | 8.9 % |
| Whirlpool | Puławski | 70 g | 10 min | 8.9 % |