

# Earl Grey IPA

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **60**
- SRM **10.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **23.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	1.7 kg (50%)	90 %	36
Liquid Extract	Bruntal Light	1.7 kg (50%)	90 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	12.8 %
Boil	Citra	25 g	30 min	14.2 %
Aroma (end of boil)	Cascade	20 g	15 min	6.8 %
Aroma (end of boil)	Chinook	10 g	15 min	12.8 %
Dry Hop	Citra	25 g	3 day(s)	14.2 %

## Yeasts

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

## Extras

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