

Earl Grey IPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **42**
- SRM **6.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **26.5 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **71 C**, Time **30 min**

Mash step by step

- Heat up **21.2 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **71C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 4.5 kg (84.9%) | 81 % | 5 |
| Grain | Carabelge | 0.5 kg (9.4%) | 80 % | 30 |
| Grain | Caramunich® typ I | 0.3 kg (5.7%) | 73 % | 80 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|-----------|------------|
| Boil | Galena | 30 g | 60 min | 12 % |
| Boil | Centennial | 20 g | 5 min | 10.5 % |
| Dry Hop | Citra | 50 g | 14 day(s) | 12.3 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|---------|--------|
| Water Agent | Kwas fosforowy | 4 g | Mash | --- |
| Flavor | Laktoza | 50 g | Boil | 15 min |

| | | | | |
|-------------|-------------------|------|-----------|-----------|
| Water Agent | Gips | 6 g | Boil | 60 min |
| Fining | Mech irlandzki | 4 g | Boil | 10 min |
| Spice | Herbata Earl Grey | 80 g | Secondary | 14 day(s) |

Notes

- Burzliwa: 7 dni od 15,5°C do 18°C następnie kolejne 7 dni zejście do 6°C
Cicha: 14 dni od 6°C do 1,5°C. Na cichej zostały wrzucone bez maceracji dodatki: chmiel Citra oraz herbata.
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