

Earl grey IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **41**
- SRM **6.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (72.5%) | 80 % | 5 |
| Grain | Monachijski | 1 kg (14.5%) | 80 % | 16 |
| Grain | Carahell | 0.5 kg (7.2%) | 77 % | 26 |
| Grain | Płatki jęczmienne | 0.4 kg (5.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Simcoe | 25 g | 60 min | 11.5 % |
| Aroma (end of boil) | Mosaic | 25 g | 15 min | 10 % |
| Aroma (end of boil) | Mosaic | 25 g | 5 min | 10 % |
| Aroma (end of boil) | Centennial | 10 g | 10 min | 8.5 % |
| Aroma (end of boil) | Centennial | 10 g | 0 min | 8.5 % |
| Dry Hop | Centennial | 20 g | 4 day(s) | 10.5 % |
| Dry Hop | Mosaic | 20 g | 4 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 300 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------------|--------|-----------|----------|
| Fining | Mech irlandzki | 5 g | Boil | 15 min |
| Flavor | Earl grey AHMAD TEA | 100 g | Secondary | 1 day(s) |

Notes

- Herbata 12h przed rozlewem.
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