

# Earl Grey IPA

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **71**
- SRM **7.6**
- Style **Imperial IPA**

## 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 **2.5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **25.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (76.4%)	80 %	5
Grain	Monachijski	0.7 kg (9.7%)	80 %	16
Grain	Strzegom Pszeniczny	0.5 kg (6.9%)	81 %	6
Grain	Karmelowy Czerwony	0.5 kg (6.9%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	14.5 %
Aroma (end of boil)	Simcoe	30 g	30 min	11.5 %
Aroma (end of boil)	Citra	10 g	30 min	13.3 %
Whirlpool	Simcoe	10 g	0 min	11.5 %
Whirlpool	Citra	10 g	0 min	13.3 %
Dry Hop	Amarillo	60 g	3 day(s)	9.5 %
Dry Hop	Citra	60 g	3 day(s)	13.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	earl grey	80 g	Secondary	1 day(s)