

# Earl Grey IPA

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **38**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39 liter(s)**
- Total mash volume **52 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	10.5 kg (80.8%)	81 %	4
Grain	Monachijski	1.5 kg (11.5%)	80 %	16
Grain	Żytni	0.5 kg (3.8%)	85 %	8
Grain	Pszeniczny	0.5 kg (3.8%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	120 g	30 min	11.1 %

## Yeasts

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