

# Earl Grey IPA

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **37**
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Viking malt	5 kg (79.4%)	80 %	5
Grain	DEKSTRYNOWY Viking Malt	1 kg (15.9%)	79 %	13
Grain	Płatki owsiane	0.3 kg (4.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski PL	20 g	60 min	6.9 %
Aroma (end of boil)	Amarillo USA	45 g	15 min	7.1 %
Aroma (end of boil)	Equanot	16 g	10 min	13.5 %
Dry Hop	Ahtanum USA	30 g	5 day(s)	4.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	500 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	Herbata Earl Grey	50 g	Secondary	1 day(s)