

# Earl grey ipa

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **56**
- SRM **13.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **24.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (82.8%)	80 %	5
Sugar	Candi Sugar, Dark	0.25 kg (3.4%)	78.3 %	542
Grain	Strzegom Monachijski typ II	1 kg (13.8%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	Chinook	20 g	15 min	13 %
Boil	Centennial	30 g	15 min	10.5 %
Aroma (end of boil)	Chinook	20 g	5 min	13 %
Aroma (end of boil)	Centennial	20 g	5 min	10.5 %
Dry Hop	Centennial	50 g	5 day(s)	10.5 %
Dry Hop	Chinook	40 g	3 day(s)	13 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	Earl grey herbata	100 g	Secondary	2 day(s)