

# Earl Grey IPA

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **37**
- SRM **10.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **4 %**
- Size with trub loss **20.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.2 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.1 liter(s)**
- Total mash volume **17.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (91.6%)	80 %	5
Grain	Monachijski	0.3 kg (6.9%)	80 %	16
Grain	Strzegom Czekoladowy ciemny	0.065 kg (1.5%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Boil	Cascade	30 g	30 min	6 %
Boil	Cascade	20 g	10 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Herb	Earl Grey	200 g	Secondary	1 day(s)