

# EARL GREY IPA chinook citra

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **22**
- SRM **4.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **43.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **49.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

- Temp **78 C**, Time **10 min**
- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **29.2 liter(s)** of **76C** water or to achieve **49.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	8 kg (80%)	81 %	4
Grain	Monachijski	2 kg (20%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	Chinook	5 g	5 min	13 %
Aroma (end of boil)	Citra	30 g	10 min	12 %
Dry Hop	Citra	40 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Pure Ale Yeast 7	Ale	Dry	11.5 g	Gozdawa

## Extras

Type	Name	Amount	Use for	Time
Spice	Herbata	250 g	Secondary	3 day(s)