

## Earl Grey IPA ml

- Gravity **14 BLG**
- ABV ---
- IBU **50**
- SRM **10.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **22.1 liter(s)**

### Fermentables

| Type           | Name             | Amount       | Yield | EBC |
|----------------|------------------|--------------|-------|-----|
| Liquid Extract | Bruntal Pale Ale | 1.7 kg (50%) | 90 %  | 35  |
| Liquid Extract | Bruntal          | 1.7 kg (50%) | 90 %  | 26  |

### Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Chinook | 15 g   | 60 min   | 13 %       |
| Boil    | Citra   | 20 g   | 25 min   | 12 %       |
| Boil    | Mosaic  | 20 g   | 10 min   | 10 %       |
| Dry Hop | Mosaic  | 20 g   | 3 day(s) | 10 %       |

### Yeasts

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

### Extras

| Type   | Name                           | Amount | Use for   | Time     |
|--|--------------------------------|--------|-----------|----------|
| Flavor   | hebrata Earl Grey sypana na 6h | 100 g  | Secondary | 1 day(s) |
| Dodana luzem do warki, po zaparzeniu luzem w mikrofalach przez minutę. |                                |        |           |          |
| Other  | cukier biały w 600ml wody      | 90 g   | Bottling  | ---      |