

# Earl Grey Session WCIPA

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **51**
- SRM **3.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **14.6 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **11.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.55 kg (70.2%)	81 %	4
Grain	Oats, Flaked	0.684 kg (18.8%)	60 %	2
Dry Extract	Maltodekstyna	0.4 kg (11%)	100 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	11 %
Whirlpool	Mosaic	50 g	1 min	10 %

## Extras

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