

# Earl Grey White IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **67**
- SRM **4.1**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (78.3%)	80 %	4
Grain	Strzegom Pszeniczny	0.5 kg (8.7%)	81 %	6
Grain	Płatki pszeniczne	0.5 kg (8.7%)	85 %	3
Grain	Płatki owsiane	0.25 kg (4.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Aroma (end of boil)	Citra	15 g	5 min	12 %
Whirlpool	Centennial	15 g	20 min	10.5 %
Whirlpool	Equinox	15 g	20 min	13.1 %
Whirlpool	Mosaic	15 g	20 min	10 %
Dry Hop	Citra	15 g	4 day(s)	12 %
Dry Hop	Centennial	15 g	4 day(s)	10.5 %
Dry Hop	Equinox	15 g	4 day(s)	13.1 %
Dry Hop	Mosaic	15 g	4 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	skórki słodkiej pomarańczy	20 g	Boil	10 min
Flavor	herbata earl grey	100 g	Secondary	1 day(s)