

## earlgreyipa13blg #42

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **33**
- SRM **8.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (90.9%)	85 %	4
Grain	Strzegom Monachijski typ II	0.4 kg (7.3%)	79 %	22
Grain	Strzegom Karmel 600	0.1 kg (1.8%)	68 %	601

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	11 %
Aroma (end of boil)	Chinook	30 g	10 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	22 g	---