

# Imperial Earl Grey IPA

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- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **86**
- SRM **9.1**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **55 C**, Time **0 min**
- Temp **66 C**, Time **45 min**
- Temp **71.5 C**, Time **15 min**
- Temp **76 C**, Time **4 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **0 min** at **55C**
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **71.5C**
- Keep mash **4 min** at **76C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5.5 kg (75.3%)	82 %	4
Grain	Strzegom Monachijski typ I	0.8 kg (11%)	79 %	16
Grain	Cara Gold Castlemalting	0.5 kg (6.8%)	78 %	120
Grain	Viking Wheat Malt	0.5 kg (6.8%)	83 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Boil	Columbus/Tomahawk/Zeus	20 g	30 min	15.5 %
Boil	Simcoe	20 g	20 min	13.2 %
Boil	Citra	30 g	20 min	12 %
Boil	Simcoe	20 g	1 min	13.2 %
Boil	Citra	20 g	1 min	12 %
Dry Hop	Columbus/Tomahawk/Zeus	50 g	5 day(s)	15.5 %
Dry Hop	Citra	50 g	5 day(s)	12 %

Dry Hop	Simcoe	50 g	5 day(s)	13.2 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	30 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Other	Cukier trzcionowy	0.5 g	Boil	15 min
Herb	Earl Grey (24h cold brew)	100 g	Bottling	5 min