

# MEIPA Earl Grey

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **47**
- SRM **6.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **63 C**, Time **20 min**
- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (73.8%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (16.4%)	79 %	10
Grain	Pszeniczny	0.5 kg (8.2%)	85 %	4
Grain	Special B Castle	0.1 kg (1.6%)	70 %	350

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15 %
Boil	Simcoe	25 g	15 min	13.2 %
Boil	Simcoe	15 g	5 min	13.2 %
Dry Hop	Simcoe	60 g	5 day(s)	13.2 %
Dry Hop	Columbus/Tomahawk/Zeus	30 g	5 day(s)	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Herbata Earl Grey	40 g	Secondary	12 day(s)
Herbata na ostatnie 12 godzin cichej.				