

#Sowa 9 - Earl Grey IPA

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **135**
- SRM **8.3**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|--------------|-------|-----|
| Liquid Extract | Bruntal Pale Ale | 1.7 kg (50%) | 80 % | 35 |
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (50%) | 80 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 50 g | 60 min | 15.5 % |
| Boil | Mosaic | 50 g | 50 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|-----------|----------|
| Flavor | Herbata Earl Grey | 25 g | Secondary | 4 day(s) |

Notes

- Bazą była prosta IPA, dość mocno chmielona. Na cichą dodałem 25 g herbaty liściastej Earl Grey zaparzonej w 1 litrze wody.

Brzeczka miała około 11 BLG, piwo odfermentowało do 3 BLG.
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