

# Prosta AIPA test#1

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **64**
- SRM **7.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17.1 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**
- Temp **72 C**, Time **5 min**

## Mash step by step

- Heat up **12.8 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.75 kg (87.7%)	79 %	6
Grain	Strzegom Pszeniczny	0.38 kg (8.8%)	81 %	6
Grain	Fawcett - Crystal	0.15 kg (3.5%)	70 %	160

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	60 min	10 %
Boil	Mosaic	7.5 g	15 min	10 %
Boil	Cascade	22.5 g	15 min	6 %
Aroma (end of boil)	Mosaic	15 g	5 min	10 %
Aroma (end of boil)	Cascade	22.5 g	5 min	6 %
Dry Hop	Mosaic	22.5 g	7 day(s)	10 %
Dry Hop	Cascade	30 g	7 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	17.25 g	Fermentis