IPA PO PROSTU

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **55**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **73 C**, Time **5 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **73C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg *(100%)*	85 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Falconer's Flight	20 g	60 min	10.5 %
Boil	Falconer's Flight	10 g	15 min	10.5 %
Boil	Falconer's Flight	15 g	5 min	10.5 %
Boil	Falconer's Flight	20 g	0 min	10.5 %
Dry Hop	Falconer's Flight	60 g	5 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	200 ml	---