

# Prostak

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **47**
- SRM **5.1**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **6.3 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **29.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **25.2 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **0.4 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.2 kg (80%)	80 %	5
Grain	Monachijski	0.6 kg (15%)	80 %	16
Grain	Karmelowy Jasny 30EBC	0.2 kg (5%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Phoenix	25 g	60 min	11 %
Boil	Progress	34 g	10 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

## Notes

- - Fermentacja: 18-21(max.), 14 dni
  - - Nagazowanie: 1.8 vol.
  - - Leżakowanie: 14 dni
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