

## IPA Po Prostu 14'

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **77**
- SRM **4.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9.8 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

### Mash step by step

- Heat up **7 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **77C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **13.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.8 kg (100%)	79 %	6.5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Falconer's Flight	20 g	55 min	11.3 %
Boil	Falconer's Flight	20 g	5 min	11.3 %
Whirlpool	Falconer's Flight	20 g	60 min	11.3 %
Dry Hop	Falconer's Flight	60 g	3 day(s)	11.3 %

### Yeasts

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