

# Prosta IPA warka 1

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **38**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **9.8 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (53.6%)	80 %	4
Grain	Viking Pale Ale malt	0.8 kg (28.6%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.3 kg (10.7%)	75 %	30
Grain	Pszeniczny	0.2 kg (7.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	45 min	12.4 %
Boil	Chinook	5 g	15 min	12.4 %
Boil	Citra	5 g	15 min	13.9 %
Boil	Cascade	5 g	15 min	6 %
Whirlpool	Chinook	10 g	---	13 %
Whirlpool	Citra	10 g	---	12 %
Whirlpool	Cascade	10 g	---	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Lallemand - LalBrew American East Coast - New England	Ale	Dry	10 g	Lallemand
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### Extras

Type	Name	Amount	Use for	Time
Fining	Wirflock	2 g	Boil	10 min