

# Prosta Ipa

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **70**
- SRM **4.9**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39 liter(s)**
- Total mash volume **52 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **39 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **24.6 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	13 kg (100%)	75 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	80 g	60 min	13.2 %
Boil	Cascade PL	50 g	30 min	5.2 %
Boil	Amarillo	45 g	10 min	9.5 %
Aroma (end of boil)	Cascade PL	50 g	0 min	5.2 %
Dry Hop	Citra	70 g	7 day(s)	12 %
Dry Hop	Cascade	40 g	7 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Fermentis
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