

# Po Prostu IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **82**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.7 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **62 C**, Time **55 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **20 min**
- Temp **100 C**, Time **70 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **55 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **20 min** at **78C**
- Keep mash **70 min** at **100C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **30.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (83.3%)	85 %	7
Grain	Pszoniczny	1 kg (16.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	30 g	60 min	16.1 %
Boil	Warrior	20 g	30 min	17 %
Aroma (end of boil)	Simcoe	30 g	10 min	12.1 %
Aroma (end of boil)	Centennial	30 g	5 min	10.5 %
Whirlpool	Warrior	50 g	0 min	17 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	300 ml	---