

Prosta AIPA test#1

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **64**
- SRM **7.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17.1 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**
- Temp **72 C**, Time **5 min**

Mash step by step

- Heat up **12.8 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale | 3.75 kg (87.7%) | 79 % | 6 |
| Grain | Strzegom Pszeniczny | 0.38 kg (8.8%) | 81 % | 6 |
| Grain | Fawcett - Crystal | 0.15 kg (3.5%) | 70 % | 160 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Mosaic | 30 g | 60 min | 10 % |
| Boil | Mosaic | 7.5 g | 15 min | 10 % |
| Boil | Cascade | 22.5 g | 15 min | 6 % |
| Aroma (end of boil) | Mosaic | 15 g | 5 min | 10 % |
| Aroma (end of boil) | Cascade | 22.5 g | 5 min | 6 % |
| Dry Hop | Mosaic | 22.5 g | 7 day(s) | 10 % |
| Dry Hop | Cascade | 30 g | 7 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|---------|------------|
| Safale US-05 | Ale | Dry | 17.25 g | Fermentis |