

# 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<br>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 |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|   |     |     |      |           |
|---|-----|-----|------|-----------|
| Lallemand - LalBrew<br>American East<br>Coast - New England | Ale | Dry | 10 g | Lallemand |
|---|-----|-----|------|-----------|

### Extras

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