

# Prostak

---

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **31**
- SRM **3.9**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **11 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **51 C**, Time **5 min**
- Temp **64 C**, Time **10 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **56.2C**
- Add grains
- Keep mash **5 min** at **51C**
- Keep mash **10 min** at **64C**
- Keep mash **60 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	MEP@Lager	4 kg (100%)	82 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	28 g	60 min	7 %
Boil	Lublin (Lubelski)	10 g	30 min	5 %
Boil	Lublin (Lubelski)	15 g	15 min	5 %
Boil	Lublin (Lubelski)	15 g	5 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis