

# Grand Prix AIPA

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- Gravity **16.1 BLG**
- ABV ---
- IBU **62**
- SRM **8.2**
- 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **32.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **77 C**, Time **4 min**

## Mash step by step

- Heat up **22.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **71C**
- Keep mash **4 min** at **77C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **32.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzeński	5.92 kg (80%)	80 %	4
Grain	Pszeniczny jasny	0.74 kg (10%)	85 %	6
Grain	Monachijski I	0.52 kg (7%)	80 %	15
Grain	Cara Gold	0.22 kg (3%)	78 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	27.5 g	60 min	13.5 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	25 g	15 min	15.5 %
Aroma (end of boil)	Centennial	25 g	10 min	10.5 %
Aroma (end of boil)	Simcoe	25 g	5 min	13.2 %
Aroma (end of boil)	Citra	26 g	1 min	12 %
Dry Hop	Centennial	50 g	5 day(s)	10.5 %
Dry Hop	Amarillo	50 g	5 day(s)	9.5 %
Dry Hop	Simcoe	50 g	5 day(s)	13.2 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Fermentis US-05	Ale	Slant	20 ml	---