Czesław Dziełak Grand Prix American IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **58**
- SRM **6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **33.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **25.8 liter(s)**

Steps

- Temp **53 C**, Time **13 min**
- Temp **64 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **76 C**, Time **4 min**

Mash step by step

- Heat up **18.4 liter(s)** of strike water to **59.6C**
- Add grains
- Keep mash **13 min** at **53C**
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **71C**
- Keep mash **4 min** at **76C**
- Sparge using **22.9 liter(s)** of **76C** water or to achieve **33.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.9 kg *(79.1%)*	80 %	4
Grain	Weyermann pszeniczny jasny	0.75 kg *(10.1%)*	80 %	6
Grain	Strzegom Monachijski typ I	0.5 kg *(6.7%)*	79 %	16
Grain	Cara Gold Castlemalting	0.21 kg *(2.8%)*	78 %	120
Sugar	Sugar, Table (Sucrose)	0.1 kg *(1.3%)*	100 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	35.3 g	60 min	11.5 %
Boil	Columbus/Tomahawk/Zeus	31.8 g	15 min	12.5 %
Boil	Centennial	29.41 g	10 min	8.5 %
Boil	Simcoe	26.1 g	5 min	11.4 %
Boil	Citra	24.46 g	1 min	13.7 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Dry Hop	Centennial	58.82 g	3 day(s)	8.5 %
Dry Hop	Amarillo	56.74 g	3 day(s)	8.9 %
Dry Hop	Simcoe	52.19 g	3 day(s)	11.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Liquid	1200 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Water Agent	chlorek wapnia	10 g	Boil	80 min
Water Agent	kwas fosforowy	0.5 g	Mash	---