GRAND PRIX IPA PRZEPIS CZESŁAW DZIEŁAK

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **59**
- SRM **5.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **34 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **29 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 **21.7 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **71C**
- Keep mash **4 min** at **77C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **34 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.8 kg *(80%)*	81 %	4
Grain	Pszeniczny	0.73 kg *(10.1%)*	85 %	4
Grain	Monachijski	0.5 kg *(6.9%)*	80 %	16
Grain	Cara Gold	0.22 kg *(3%)*	75 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	28 g	60 min	13.5 %
Boil	Columbus/Tomahawk/Zeus	25 g	15 min	15.5 %
Boil	Centennial	25 g	10 min	10.5 %
Boil	Simcoe	25 g	5 min	13.2 %
Boil	Citra	25 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

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

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Liquid	125 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min