

#23 AIPA GRAND PRIX

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **51**
- SRM **8.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **14.3 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **10.2 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **71C**
- Keep mash **5 min** at **77C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3 kg (73.6%)	81 %	5
Grain	Weyermann - Pszeniczny jasny	0.4 kg (9.8%)	80 %	6
Grain	Weyermann - Monachijski	0.5 kg (12.3%)	80 %	16
Grain	Viking Malt Karmelowy	0.075 kg (1.8%)	75 %	150
Grain	Castlemalting - Cara Gold Chateau	0.1 kg (2.5%)	78 %	120
Cara Gold 120EBC wg przepisu				

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	20 min	13.5 %
Boil	Citra	15 g	12 min	13.5 %
Mozna zamienić na inny - CTZ lub coś z ponizszych który zostanie.				
Boil	Simcoe	30 g	7 min	12.1 %
Whirlpool	Cascade	30 g	0 min	7.6 %

Wrzucić na 0' schłodzić do około 77C i zostawić 20 minut w temperaturze 71-76*C,

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Liquid	80 ml	Wyeast Labs