

# Czesław Dziełak Grand Prix American IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **59**
- SRM **6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **28.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **21.8 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 **15.5 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 **19.1 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.99 kg (79.1%)	80 %	4
Grain	Weyermann pszeniczny jasny	0.63 kg (10.1%)	80 %	6
Grain	Strzegom Monachijski typ I	0.42 kg (6.7%)	79 %	16
Grain	Cara Gold Castlemalting	0.18 kg (2.8%)	78 %	120
Sugar	Sugar, Table (Sucrose)	0.08 kg (1.3%)	100 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	29.87 g	60 min	11.5 %
Boil	Columbus/Tomahawk/Zeus	26.91 g	15 min	12.5 %
Boil	Centennial	24.89 g	10 min	8.5 %
Boil	Simcoe	22.08 g	5 min	11.4 %
Boil	Citra	20.7 g	1 min	13.7 %

Dry Hop	Centennial	49.77 g	3 day(s)	8.5 %
Dry Hop	Amarillo	48.01 g	3 day(s)	8.9 %
Dry Hop	Simcoe	44.16 g	3 day(s)	11.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Liquid	1015.38 ml	Wyeast Labs

### Extras

Type	Name	Amount	Use for	Time
Water Agent	chlorek wapnia	8.46 g	Boil	80 min
Water Agent	kwas fosforowy	0.42 g	Mash	---