

Grand Champion 2013 17,5L 15,2 blg Robobrew

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **60**
- SRM **5.8**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 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 **14.9 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 **13.9 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 4 kg (80.8%) | 80 % | 3.85 |
| Grain | Strzegom Monachijski typ I | 0.3 kg (6.1%) | 79 % | 16 |
| Grain | Weyermann pszeniczny jasny | 0.5 kg (10.1%) | 80 % | 6 |
| Grain | Weyermann Caramunich II | 0.15 kg (3%) | 73 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Magnum | 20 g | 60 min | 13.5 % |
| Boil | Mosaic | 25 g | 15 min | 13.6 % |
| Boil | Centennial | 17 g | 10 min | 10.2 % |
| Boil | Simcoe | 17 g | 5 min | 13.2 % |
| Boil | Citra | 17 g | 1 min | 13.5 % |
| Boil | Simcoe | 25 g | 0 min | 11.4 % |
| Dry Hop | Centennial | 33 g | 4 day(s) | 10.5 % |
| Dry Hop | Amarillo | 33 g | 4 day(s) | 8.9 % |

| | | | | |
|---------|--------|------|----------|--------|
| Dry Hop | Mosaic | 33 g | 4 day(s) | 11.4 % |
|---------|--------|------|----------|--------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|---------|--------|
| Water Agent | Chlorek wapnia | 6.5 g | Boil | 80 min |