

## Ciechan Grand Prix AIPA tuned copy

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- Gravity **15.2 BLG**
- ABV ---
- IBU **59**
- SRM **10.4**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **3 %**
- Size with trub loss **17.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.1 liter(s)**

### Fermentables

| Type           | Name                           | Amount         | Yield | EBC |
|----------------|--------------------------------|----------------|-------|-----|
| Liquid Extract | Liquid Extract (LME)<br>- Pale | 3.4 kg (94.4%) | 78 %  | 16  |
| Grain          | Caramel/Crystal<br>Malt - 10L  | 0.2 kg (5.6%)  | 75 %  | 20  |

### Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Galaxy  | 18 g   | 60 min   | 15 %       |
| Boil                | Mosaic  | 17 g   | 15 min   | 12.5 %     |
| Aroma (end of boil) | Cascade | 17 g   | 10 min   | 6 %        |
| Aroma (end of boil) | Simcoe  | 17 g   | 5 min    | 11.9 %     |
| Whirlpool           | Citra   | 17 g   | 1 min    | 12.7 %     |
| Dry Hop             | Citra   | 17 g   | 7 day(s) | 12.7 %     |
| Dry Hop             | Mosaic  | 17 g   | 7 day(s) | 12.5 %     |
| Dry Hop             | Simcoe  | 17 g   | 7 day(s) | 11.9 %     |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |