

# Czesław Dziełak Grand Prix American IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **58**
- SRM **6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **33.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **25.8 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 **18.4 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 **22.9 liter(s)** of **76C** water or to achieve **33.9 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount          | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński        | 5.9 kg (79.1%)  | 80 %  | 4   |
| Grain | Weyermann pszeniczny jasny | 0.75 kg (10.1%) | 80 %  | 6   |
| Grain | Strzegom Monachijski typ I | 0.5 kg (6.7%)   | 79 %  | 16  |
| Grain | Cara Gold Castlemalting    | 0.21 kg (2.8%)  | 78 %  | 120 |
| Sugar | Sugar, Table (Sucrose)     | 0.1 kg (1.3%)   | 100 % | 2   |

## Hops

| Use for | Name                   | Amount  | Time   | Alpha acid |
|---------|------------------------|---------|--------|------------|
| Boil    | Magnum                 | 35.3 g  | 60 min | 11.5 %     |
| Boil    | Columbus/Tomahawk/Zeus | 31.8 g  | 15 min | 12.5 %     |
| Boil    | Centennial             | 29.41 g | 10 min | 8.5 %      |
| Boil    | Simcoe                 | 26.1 g  | 5 min  | 11.4 %     |
| Boil    | Citra                  | 24.46 g | 1 min  | 13.7 %     |

|         |            |         |          |        |
|---------|------------|---------|----------|--------|
| Dry Hop | Centennial | 58.82 g | 3 day(s) | 8.5 %  |
| Dry Hop | Amarillo   | 56.74 g | 3 day(s) | 8.9 %  |
| Dry Hop | Simcoe     | 52.19 g | 3 day(s) | 11.4 % |

### Yeasts

| Name                  | Type | Form   | Amount  | Laboratory  |
|-----------------------|------|--------|---------|-------------|
| Wyeast - American Ale | Ale  | Liquid | 1200 ml | Wyeast Labs |

### Extras

| Type        | Name           | Amount | Use for | Time   |
|-------------|----------------|--------|---------|--------|
| Water Agent | chlerek wapnia | 10 g   | Boil    | 80 min |
| Water Agent | kwas fosforowy | 0.5 g  | Mash    | ---    |