

# Grand Champion 2013 (prawie)

- Gravity **18.4 BLG**
- ABV ---
- IBU **88**
- SRM **8.5**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.4 liter(s)**
- Total mash volume **32.6 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **4 min**

## Mash step by step

- Heat up **25.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **4 min** at **77C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.4 kg (69.2%)	80 %	3.85
Grain	Strzegom Monachijski typ I	0.8 kg (10.3%)	79 %	16
Grain	Weyermann pszeniczny jasny	0.8 kg (10.3%)	80 %	6
Grain	Weyermann Caramunich II	0.25 kg (3.2%)	73 %	120
Sugar	cukier biały	0.55 kg (7.1%)	100 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	11.2 %
Boil	Columbus/Tomahawk/Zeus	40 g	30 min	12.5 %
Boil	Simcoe	25 g	20 min	11.4 %
Boil	Citra	25 g	15 min	13.5 %
Boil	Centennial	25 g	10 min	10.2 %
Boil	Amarillo	25 g	5 min	8.9 %
Boil	Amarillo	25 g	2 min	8.9 %

Boil	Simcoe	25 g	0 min	11.4 %
Dry Hop	Columbus/Tomahawk/Zeus	25 g	4 day(s)	12.5 %
Dry Hop	Citra	25 g	4 day(s)	13.5 %
Dry Hop	Amarillo	25 g	4 day(s)	8.9 %
Dry Hop	Simcoe	25 g	4 day(s)	11.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	250 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	5 min
Water Agent	Chlorek wapnia	10 g	Boil	80 min