

Grand Prix Test

- Gravity **15.9 BLG**
- ABV ---
- IBU **69**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (38.6%)	80 %	---
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Liquid Extract	Pszeniczny	0.5 kg (11.4%)	85 %	4
Liquid Extract	Strzegom Bursztynowy	0.5 kg (11.4%)	70 %	49

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %
Boil	Columbus/Tomahawk/Zeus	25 g	15 min	15.5 %
Boil	Centennial	25 g	10 min	10 %
Boil	Simcoe	25 g	1 min	11.9 %
Boil	Citra	25 g	1 min	12.7 %
Dry Hop	Centennial	25 g	7 day(s)	10 %
Dry Hop	Simcoe	25 g	7 day(s)	11.9 %
Dry Hop	Amarillo	50 g	7 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---