

Moto GP

- Gravity **15.4 BLG**
- ABV ---
- IBU **66**
- SRM **6.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **48.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **59.6 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **31.3 liter(s)**
- Total mash volume **43.8 liter(s)**

Steps

- Temp **55 C**, Time **1 min**
- Temp **64 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **77 C**, Time **4 min**

Mash step by step

- Heat up **31.3 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **1 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **71C**
- Keep mash **4 min** at **77C**
- Sparge using **40.8 liter(s)** of **76C** water or to achieve **59.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 10 kg (80%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 1.2 kg (9.6%) | 83 % | 5 |
| Grain | Viking Munich Malt | 0.9 kg (7.2%) | 78 % | 18 |
| Grain | Cara Gold Castlemalting | 0.4 kg (3.2%) | 78 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Magnum | 50 g | 60 min | 13.5 % |
| Boil | Columbus/Tomahawk/Zeus | 50 g | 15 min | 15.5 % |
| Boil | Centennial | 50 g | 10 min | 10.5 % |
| Boil | Simcoe | 50 g | 5 min | 13.2 % |
| Boil | Citra | 50 g | 1 min | 12 % |
| Dry Hop | Centennial | 50 g | 5 day(s) | 10.5 % |
| Dry Hop | Amarillo | 100 g | 5 day(s) | 9.5 % |
| Dry Hop | Simcoe | 50 g | 5 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|--------|--------|-------------|
| Wyeast - American Ale | Ale | Liquid | 150 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------------|--------|---------|--------|
| Water Agent | kwas fosforowy 75% | 1 g | Mash | 0 min |
| Water Agent | Chlorek wapnia 33% | 20 g | Boil | 80 min |

Notes

- Receptura zerznięta z Grand Prix - American IPA Czesław Dziełak

Przeliczanie g na ml chlorku wapnia / 0,44022
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