

# Ciechan Grand Prix AIPA tuned copy

- 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) - Pale	3.4 kg (94.4%)	78 %	16
Grain	Caramel/Crystal 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