

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 |