

Czesław Dziełak Grand Prix American IPA

- Gravity **16.6 BLG**
- ABV ---
- IBU **61**
- SRM **7.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **33.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **25.8 liter(s)**

Steps

- Temp **53 C**, Time **13 min**
- Temp **64 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **76 C**, Time **4 min**

Mash step by step

- Heat up **18.4 liter(s)** of strike water to **59.6C**
- Add grains
- Keep mash **13 min** at **53C**
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **71C**
- Keep mash **4 min** at **76C**
- Sparge using **22.9 liter(s)** of **76C** water or to achieve **33.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5.9 kg (79.1%) | 80 % | 4 |
| Grain | Weyermann pszeniczny jasny | 0.75 kg (10.1%) | 80 % | 6 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (6.7%) | 79 % | 16 |
| Grain | Cara Gold Castlemalting | 0.21 kg (2.8%) | 78 % | 120 |
| Sugar | Sugar, Table (Sucrose) | 0.1 kg (1.3%) | 100 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|---------|--------|------------|
| Boil | Magnum | 35.3 g | 60 min | 11.5 % |
| Boil | Columbus/Tomahawk/Zeus | 31.8 g | 15 min | 12.5 % |
| Boil | Centennial | 29.41 g | 10 min | 8.5 % |
| Boil | Simcoe | 26.1 g | 5 min | 11.4 % |
| Boil | Citra | 24.46 g | 1 min | 13.7 % |

| | | | | |
|---------|------------|---------|----------|--------|
| Dry Hop | Centennial | 58.82 g | 3 day(s) | 8.5 % |
| Dry Hop | Amarillo | 56.74 g | 3 day(s) | 8.9 % |
| Dry Hop | Simcoe | 52.19 g | 3 day(s) | 11.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|--------|---------|-------------|
| Wyeast - American Ale | Ale | Liquid | 1200 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|---------|--------|
| Water Agent | chlerek wapnia | 10 g | Boil | 80 min |
| Water Agent | kwaz fosforowy | 0.5 g | Mash | --- |