

Czesław Dziełak Grand Prix American IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **59**
- SRM **6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.6 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **12.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **7.1 liter(s)**
- Total mash volume **9.9 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 **7.1 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 **8.6 liter(s)** of **76C** water or to achieve **12.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.27 kg (79.1%)	80 %	4
Grain	Weyermann pszeniczny jasny	0.29 kg (10.1%)	80 %	6
Grain	Strzegom Monachijski typ I	0.19 kg (6.7%)	79 %	16
Grain	Cara Gold Castlemalting	0.08 kg (2.8%)	78 %	120
Sugar	Sugar, Table (Sucrose)	0.04 kg (1.3%)	100 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	13.58 g	60 min	11.5 %
Boil	Columbus/Tomahawk/Zeus	12.23 g	15 min	12.5 %
Boil	Centennial	11.31 g	10 min	8.5 %
Boil	Simcoe	10.04 g	5 min	11.4 %
Boil	Citra	9.41 g	1 min	13.7 %

Dry Hop	Centennial	22.62 g	3 day(s)	8.5 %
Dry Hop	Amarillo	21.82 g	3 day(s)	8.9 %
Dry Hop	Simcoe	20.07 g	3 day(s)	11.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Liquid	461.54 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Water Agent	chlerek wapnia	3.85 g	Boil	80 min
Water Agent	kwaz fosforowy	0.19 g	Mash	---