

Ciechan Grand Prix (Dzieńiak)

- Gravity **13.6 BLG**
- ABV ---
- IBU **75**
- SRM **7.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **55 C**, Time **0 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 **17.5 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **0 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **71C**
- Keep mash **4 min** at **77C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4 kg (80%)	81 %	5
Grain	Weyermann - Pale Wheat Malt	0.5 kg (10%)	85 %	5
Grain	Monachijski	0.35 kg (7%)	80 %	16
Grain	Caramunich Malt	0.15 kg (3%)	71.7 %	110

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	25 g	15 min	15.5 %
Aroma (end of boil)	Centenial	25 g	10 min	10 %
Aroma (end of boil)	Simcoe	25 g	5 min	9.5 %
Whirlpool	Citra	25 g	1 min	12 %
Dry Hop	Amarillo	50 g	7 day(s)	9.5 %
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Yeasts

Name	Type	Form	Amount	Laboratory
FM50 Kłosy Kansas	Wheat	Liquid	30 ml	Fermentum Mobile