

Grand Prix Test

- Gravity **15.9 BLG**
- ABV ---
- IBU **69**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (38.6%) | 80 % | --- |
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (38.6%) | 80 % | --- |
| Liquid Extract | Pszeniczny | 0.5 kg (11.4%) | 85 % | 4 |
| Liquid Extract | Strzegom Bursztynowy | 0.5 kg (11.4%) | 70 % | 49 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Magnum | 25 g | 60 min | 13.5 % |
| Boil | Columbus/Tomahawk/Zeus | 25 g | 15 min | 15.5 % |
| Boil | Centennial | 25 g | 10 min | 10 % |
| Boil | Simcoe | 25 g | 1 min | 11.9 % |
| Boil | Citra | 25 g | 1 min | 12.7 % |
| Dry Hop | Centennial | 25 g | 7 day(s) | 10 % |
| Dry Hop | Simcoe | 25 g | 7 day(s) | 11.9 % |
| Dry Hop | Amarillo | 50 g | 7 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11 g | --- |