

## Ciechan Grand Prix (Dzieńtak)

- 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 |