

## Rzeźnik Red IPA .

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **94**
- SRM **16.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **8.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **9.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **13 liter(s)**

### Mash information

- Mash efficiency **56 %**
- Liquor-to-grist ratio **4.05 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **20.7 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **16.6 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **0.5 liter(s)** of **76C** water or to achieve **13 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (97.8%)	80 %	5
Grain	Carafa specjal III	0.09 kg (2.2%)	70 %	1034

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	45 min	11.4 %
Boil	Citra	10 g	25 min	13 %
Boil	Simcoe	10 g	25 min	13.1 %
Boil	Citra	10 g	15 min	13 %
Boil	Simcoe	10 g	15 min	13.1 %
Boil	Citra	10 g	5 min	13 %
Boil	Simcoe	10 g	5 min	13.1 %
Dry Hop	Simcoe	30 g	3 day(s)	13.1 %
Dry Hop	Citra	30 g	3 day(s)	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis