

# Nowy Rzeźnik

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **73**
- SRM **11.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **27 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.8 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (98%)	85 %	7
Grain	Weyermann - Carafa III	0.1 kg (2%)	70 %	1024

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Southern cross	20 g	50 min	12.6 %
Boil	Sabro	10 g	50 min	14.5 %
Boil	HBC 472	10 g	20 min	9.3 %
Boil	Citra	10 g	20 min	13.1 %
Aroma (end of boil)	Sabro	10 g	5 min	14.5 %
Aroma (end of boil)	HBC 472	10 g	5 min	9.3 %
Aroma (end of boil)	Citra	10 g	5 min	13.1 %
Whirlpool	Sabro	15 g	15 min	14.5 %
Whirlpool	HBC 472	15 g	15 min	9.3 %
Whirlpool	Citra	15 g	15 min	13.1 %
Dry Hop	Sabro	15 g	3 day(s)	14.5 %

Dry Hop	HBC 472	15 g	3 day(s)	9.3 %
Dry Hop	Citra	15 g	3 day(s)	13.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Other	Wit C	1 g	Bottling	---