

RDZA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **40**
- SRM **7.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **10 %**
- Size with trub loss **42 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **50.8 liter(s)**

Mash information

- Mash efficiency **89 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.2 liter(s)**
- Total mash volume **37.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **29.2 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **30 liter(s)** of **76C** water or to achieve **50.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 3.5 kg (41.9%) | 82 % | 4 |
| Grain | Viking Pale Ale malt | 3 kg (35.9%) | 80 % | 5 |
| Grain | Caraaroma | 0.25 kg (3%) | 78 % | 400 |
| Grain | Słód pszeniczny Bestmalz | 0.8 kg (9.6%) | 82 % | 5 |
| Grain | Strzegom Wiedeński | 0.8 kg (9.6%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil | Magnat | 50 g | 60 min | 11.2 % |
| Boil | Cascade | 25 g | 15 min | 6 % |
| Aroma (end of boil) | Cascade | 75 g | 5 min | 6 % |
| Whirlpool | Cascade | 100 g | --- | 6 % |
| Dry Hop | Sorachi Ace | 100 g | 5 day(s) | 12.5 % |
| Dry Hop | Cascade | 100 g | 5 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------|-----|-------|-------|-----------|
| us-05 | Ale | Slant | 50 ml | Fermentis |
|-------|-----|-------|-------|-----------|