

# 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
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us-05	Ale	Slant	50 ml	Fermentis
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