

# Russian Yakuza Entertainment

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- Gravity **14.5 BLG**
- ABV ---
- IBU **68**
- SRM **7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **16.3 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (61.5%)	81 %	4
Grain	Żytni	2 kg (30.8%)	85 %	8
Grain	Strzegom Karmel 30	0.5 kg (7.7%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	citra	25 g	120 min	13.5 %
First Wort	amarillo	10 g	120 min	8.9 %
Boil	Amarillo	15 g	15 min	9.2 %
Boil	Amarillo	20 g	15 min	8.9 %
Boil	Cascade	17 g	10 min	6.7 %
Boil	Centennial	20 g	10 min	10.5 %