

## Rzeźnik 2.0

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **57**
- SRM **10.3**
- Style **Red 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 **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

### Steps

- Temp **65 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **18.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (98.4%)	79 %	6
Grain	Weyermann - Carafa II	0.1 kg (1.6%)	70 %	837

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	16.8 %
Boil	Citra	10 g	30 min	14.2 %
Boil	Simcoe	10 g	30 min	13.3 %
Boil	Amarillo	20 g	10 min	9.3 %
Boil	Simcoe	20 g	10 min	13.3 %
Boil	Citra	15 g	10 min	14.2 %
Whirlpool	Citra	25 g	15 min	14.2 %
Whirlpool	Amarillo	25 g	15 min	9.3 %
Whirlpool	Simcoe	25 g	15 min	13.3 %
Dry Hop	Citra	50 g	7 day(s)	14.2 %
Dry Hop	Amarillo	50 g	7 day(s)	9.3 %
Dry Hop	Simcoe	50 g	7 day(s)	13.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	---