

## Rzeźnik x2

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **60**
- SRM **13.1**
- Style **Red IPA**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **2 %**
- Size with trub loss **41.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36.8 liter(s)**
- Total mash volume **49 liter(s)**

### Steps

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

### Mash step by step

- Heat up **36.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **25.7 liter(s)** of **76C** water or to achieve **50.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	12 kg (98%)	79 %	6
Grain	Weyermann - Carafa III	0.25 kg (2%)	70 %	1024

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	16.8 %
Boil	Citra	20 g	30 min	14.2 %
Boil	Simcoe	20 g	30 min	13.3 %
Boil	Amarillo	40 g	10 min	9.3 %
Boil	Simcoe	40 g	10 min	13.3 %
Boil	Citra	30 g	10 min	14.2 %
Whirlpool	Citra	50 g	15 min	14.2 %
Whirlpool	Amarillo	50 g	15 min	9.3 %
Whirlpool	Simcoe	50 g	15 min	13.3 %
Dry Hop	Citra	100 g	7 day(s)	14.2 %
Dry Hop	Amarillo	100 g	7 day(s)	9.3 %
Dry Hop	Simcoe	100 g	7 day(s)	13.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	400 ml	---