

a'la Rzeźnik 2.0

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **66**
- SRM **11.4**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **16.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **11.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 3.7 kg (98.7%) | 80 % | 5 |
| Grain | Weyermann - Carafa Special III | 0.05 kg (1.3%) | 70 % | 1300 |

Carafa na mash-out...

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Chinook | 12 g | 60 min | 13 % |
| Boil | Citra | 10 g | 30 min | 12 % |
| Boil | Simcoe | 10 g | 30 min | 13.2 % |
| Boil | Mosaic | 10 g | 30 min | 10 % |
| Whirlpool | Simcoe | 15 g | 0 min | 13.2 % |
| Whirlpool | Citra | 10 g | 0 min | 12 % |
| Whirlpool | Mosaic | 15 g | 0 min | 10 % |
| Dry Hop | Mosaic | 30 g | 3 day(s) | 10 % |
| Dry Hop | Simcoe | 25 g | 3 day(s) | 13.2 % |
| Dry Hop | Galaxy | 20 g | 3 day(s) | 15 % |
| Dry Hop | Citra | 25 g | 3 day(s) | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale | Slant | 55 ml | Fermentis |