

Rzeźnik 2.0

- 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 | --- |