

# Rzeźnik III

---

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **60**
- SRM **11**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **32.4 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **24.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC  |
|-------|----------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 8 kg (98.8%)  | 80 %  | 5    |
| Grain | Carafa III           | 0.1 kg (1.2%) | 70 %  | 1034 |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Chinook    | 20 g   | 60 min | 11.6 %     |
| Boil    | Cascade    | 20 g   | 30 min | 8.1 %      |
| Boil    | Centennial | 10 g   | 30 min | 10.2 %     |
| Boil    | Chinook    | 10 g   | 15 min | 11.6 %     |
| Boil    | Centennial | 20 g   | 15 min | 10.2 %     |
| Boil    | Cascade    | 40 g   | 15 min | 8.1 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 14 g   | Fermentis  |