

Czerwony Rzeźnik

- Gravity **15.2 BLG**
- ABV ---
- IBU **70**
- SRM **16.1**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

Steps

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

Mash step by step

- Heat up **16.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (90.1%) | 79 % | 6 |
| Grain | Strzegom Karmel 150 | 0.5 kg (9%) | 75 % | 150 |
| Grain | Carafa II | 0.05 kg (0.9%) | 70 % | 812 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Iunga | 20 g | 60 min | 11 % |
| Boil | Citra | 15 g | 30 min | 12 % |
| Boil | Mosaic | 15 g | 30 min | 10 % |
| Boil | Amarillo | 15 g | 15 min | 9.5 % |
| Boil | Mosaic | 15 g | 15 min | 10 % |
| Boil | Citra | 15 g | 15 min | 12 % |
| Dry Hop | Citra | 30 g | 7 day(s) | 12 % |
| Dry Hop | Amarillo | 50 g | 7 day(s) | 9.5 % |
| Dry Hop | Mosaic | 50 g | 7 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------------|-----|-----|-----|-----|
| Gozdawa West Coast | Ale | Dry | 7 g | --- |
|--------------------|-----|-----|-----|-----|

Notes

- 65,5 °C - przez 60 minut. UWAGA! Tylko słód Pale ale.
78 °C - przez 5 minut mash-outu - Carafa II
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