

Russian Yakuza Entertainment

- Gravity **14.5 BLG**
- ABV ---
- IBU **68**
- SRM **7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **16.3 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|---------------|-------|-----|
| Grain | Pilzneński | 4 kg (61.5%) | 81 % | 4 |
| Grain | Żytni | 2 kg (30.8%) | 85 % | 8 |
| Grain | Strzegom Karmel 30 | 0.5 kg (7.7%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|------------|--------|---------|------------|
| First Wort | citra | 25 g | 120 min | 13.5 % |
| First Wort | amarillo | 10 g | 120 min | 8.9 % |
| Boil | Amarillo | 15 g | 15 min | 9.2 % |
| Boil | Amarillo | 20 g | 15 min | 8.9 % |
| Boil | Cascade | 17 g | 10 min | 6.7 % |
| Boil | Centennial | 20 g | 10 min | 10.5 % |