

## Rzeźnik klon v2

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **66**
- SRM **7.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **34.1 liter(s)**

### Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

### Steps

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

### Mash step by step

- Heat up **14.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **24.3 liter(s)** of **76C** water or to achieve **34.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.4 kg (89.8%)	80 %	4
Grain	Strzegom Karmel 150	0.5 kg (10.2%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15 %
Boil	Mosaic	15 g	30 min	11.7 %
Boil	Simcoe	15 g	30 min	13.2 %
Aroma (end of boil)	Mosaic	15 g	15 min	11.7 %
Aroma (end of boil)	Simcoe	15 g	15 min	13.2 %
Aroma (end of boil)	Centennial	15 g	15 min	9.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis