

# Rzeźnik klon

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **69**
- SRM **14.4**
- Style **Red 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 **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **34.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	7 kg (97.2%)	80 %	10
Grain	Carafa II	0.2 kg (2.8%)	70 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Boil	Citra	15 g	30 min	12 %
Boil	Simcoe	15 g	30 min	13.2 %
Aroma (end of boil)	Citra	15 g	15 min	12 %
Aroma (end of boil)	Simcoe	15 g	15 min	13.2 %
Aroma (end of boil)	Chinook	15 g	15 min	13 %