

## a'la Rzeźnik 2.0

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **66**
- SRM **11.4**
- Style **Red IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **16.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **11.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.7 kg (98.7%)	80 %	5
Grain	Weyermann - Carafa Special III	0.05 kg (1.3%)	70 %	1300

Carafa na mash-out...

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	12 g	60 min	13 %
Boil	Citra	10 g	30 min	12 %
Boil	Simcoe	10 g	30 min	13.2 %
Boil	Mosaic	10 g	30 min	10 %
Whirlpool	Simcoe	15 g	0 min	13.2 %
Whirlpool	Citra	10 g	0 min	12 %
Whirlpool	Mosaic	15 g	0 min	10 %
Dry Hop	Mosaic	30 g	3 day(s)	10 %
Dry Hop	Simcoe	25 g	3 day(s)	13.2 %
Dry Hop	Galaxy	20 g	3 day(s)	15 %
Dry Hop	Citra	25 g	3 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	55 ml	Fermentis