

# 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  
*Jan 3, 2017, 1:07 PM*