

# Rzyk Chemik

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- Gravity **14.5 BLG**
- ABV ---
- IBU **63**
- SRM **8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **58 C**, Time **5 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **45 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **64.3C**
- Add grains
- Keep mash **5 min** at **58C**
- Keep mash **20 min** at **62C**
- Keep mash **45 min** at **72C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (50%)	85 %	7
Grain	Weyermann - Vienna Malt	3 kg (50%)	81 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Merkur (DE)	30 g	60 min	13 %
Boil	Chinook	30 g	10 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis S-05	Ale	Dry	11.5 g	Fermentis