

# Rzeźnik klon

---

- 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 %       |