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

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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
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