Rzeźnik III

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **60**
- SRM **11**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **32.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **24.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg *(98.8%)*	80 %	5
Grain	Carafa III	0.1 kg *(1.2%)*	70 %	1034

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	11.6 %
Boil	Cascade	20 g	30 min	8.1 %
Boil	Centennial	10 g	30 min	10.2 %
Boil	Chinook	10 g	15 min	11.6 %
Boil	Centennial	20 g	15 min	10.2 %
Boil	Cascade	40 g	15 min	8.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	14 g	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.