

ruda paskuda

- Gravity **15 BLG**
- ABV ---
- IBU **46**
- SRM **18.4**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **8.5 %**
- Size with trub loss **13.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.2 liter(s)**
- Total mash volume **4.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **3.2 liter(s)** of strike water to **74.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **16.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------|----------------|-------|-----|
| Liquid Extract | Bruntal Pale Ale | 1.7 kg (58.6%) | 80 % | 35 |
| Grain | Viking Pilsner malt | 0.4 kg (13.8%) | 75 % | 4 |
| Grain | Weyermann - Carapils | 0.4 kg (13.8%) | 74 % | 4 |
| Grain | Caraaroma | 0.25 kg (8.6%) | 74 % | 400 |
| Adjunct | Oats, Flaked | 0.15 kg (5.2%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 13 g | 60 min | 16.4 % |
| Aroma (end of boil) | Citra | 8 g | 10 min | 12.4 % |
| Aroma (end of boil) | Cascade | 7 g | 10 min | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |