

# Ruda z Bunkra

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **71**
- SRM **16**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **2 %**
- Size with trub loss **41.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **3 %/h**
- Boil size **44.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **36.3 liter(s)**
- Total mash volume **48.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **36.3 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10 kg (80%)	80 %	5
Grain	Karmelowy Pszeniczny Strzegom	0.5 kg (4%)	79 %	130
Grain	Strzegom Karmel 150	2 kg (16%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	100 g	60 min	12 %
Boil	Amarillo	25 g	15 min	9.5 %
Boil	Cascade	25 g	15 min	6 %
Whirlpool	Amarillo	25 g	5 min	9.5 %
Whirlpool	Cascade	25 g	5 min	6 %
Dry Hop	Amarillo	50 g	9 day(s)	9.5 %
Dry Hop	Cascade	50 g	9 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Bulldog B5 American West	Ale	Dry	20 g	---