

Rudy 103

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **103**
- SRM **13.5**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **110 min**
- Evaporation rate **10 %/h**
- Boil size **21.8 liter(s)**

Mash information

- Mash efficiency **66.5 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **29.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.6 kg (46.3%) | 85 % | 7 |
| Grain | Weyermann - Pilsner Malt | 2.6 kg (33.5%) | 81 % | 5 |
| Grain | Strzegom Wiedeński | 1 kg (12.9%) | 79 % | 10 |
| Grain | Weyermann Caramunich 3 | 0.57 kg (7.3%) | 76 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | El Dorado | 50 g | 60 min | 15.1 % |
| Boil | Cascade | 50 g | 30 min | 7.1 % |
| Boil | East Kent Goldings | 50 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 300 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 5 g | Boil | 15 min |