

# RUDY ZIOM

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- Gravity **17.1 BLG**
- ABV ---
- IBU **84**
- SRM **23.6**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **15 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.27 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **29.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	MARIS OTTER CRISP	5 kg (71.4%)	83 %	7
Grain	Strzegom Monachijski typ II	1 kg (14.3%)	79 %	22
Grain	Weyermann - Carared	0.5 kg (7.1%)	75 %	45
Grain	Caraaroma	0.5 kg (7.1%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	60 g	60 min	15.5 %
Aroma (end of boil)	Bramling	25 g	15 min	6 %
Dry Hop	Bramling	25 g	15 day(s)	6 %
Dry Hop	Motueka	20 g	---	7 %