

2. Rudzik (Amber Ale)

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **36**
- SRM **12.1**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **45 min**
- Evaporation rate **15 %/h**
- Boil size **19.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14.7 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **68 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **15 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **19.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2 kg (47.6%)	79 %	10
Grain	Viking Pilsner malt	1.5 kg (35.7%)	82 %	4
Grain	Strzegom Karmel 150	0.4 kg (9.5%)	75 %	150
Grain	Caramunich® typ I	0.3 kg (7.1%)	73 %	80

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Sybilla	5 g	60 min	7 %
First Wort	Sybilla	20 g	45 min	7 %
Aroma (end of boil)	Izabella	15 g	15 min	5.1 %
Aroma (end of boil)	Sybilla	15 g	10 min	7 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	5 min	4 %
Whirlpool	Izabella	20 g	5 min	5.1 %
Whirlpool	Sybilla	10 g	5 min	7 %
Whirlpool	Lublin (Lubelski)	5 g	5 min	4 %

Yeasts

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

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc tablet	2 g	Boil	10 min
Other	Pożywka	2 g	Boil	10 min