

# Rubin w Szkle

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **2**
- SRM **14.6**
- Style **Flanders Red Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **150 min**
- Evaporation rate **5 %/h**
- Boil size **27 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Vienna Malt	5.25 kg (87.5%)	79 %	7
Grain	Wheat, Flaked	0.3 kg (5%)	77 %	4
Grain	Caraaroma	0.3 kg (5%)	78 %	400
Grain	Special B Malt	0.15 kg (2.5%)	65.2 %	315

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin POLISH HOPS	10 g	60 min	2.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
The Yeast Bay Melange Sour blend	Ale	Liquid	35 ml	The Yeast Bay

## Extras

Type	Name	Amount	Use for	Time
Other	Kostki dębowe francuskie	5 g	Secondary	480 day(s)