

# Dr Rudi SzuBeer

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- Gravity **12.7 BLG**
- ABV ---
- IBU **24**
- SRM **5.1**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **15.4 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	orkiszowy	1 kg (22.7%)	80 %	6
Grain	Weyermann pszeniczny jasny	0.5 kg (11.4%)	80 %	6
Grain	Oats, Flaked	0.4 kg (9.1%)	80 %	2
Grain	Weyermann - Pale Ale Malt	1.5 kg (34.1%)	85 %	7
Grain	Pilzneński	0.5 kg (11.4%)	81 %	4
Grain	Żytni	0.5 kg (11.4%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Dr Rudi	10 g	30 min	11.8 %
Boil	Pacifica (NZ)	30 g	15 min	4.8 %
Aroma (end of boil)	Dr Rudi	20 g	5 min	11.8 %
Aroma (end of boil)	Dr Rudi	30 g	0 min	11.8 %
Dry Hop	Dr Rudi	40 g	4 day(s)	11.8 %
Dry Hop	Pacifica (NZ)	20 g	4 day(s)	4.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-05	Ale	Dry	11.5 g	Safale
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### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Spice	curacao	20 g	Boil	15 min