

# Doktor Rudy

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- Gravity **13.6 BLG**
- ABV ---
- IBU **72**
- SRM **8.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **5.5 liter(s)**
- Total mash volume **7.5 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **5.5 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **23.7 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Liquid Extract (LME) - Pale	3.4 kg (63%)	78 %	16
Grain	Strzegom Bursztynowy	0.5 kg (9.3%)	70 %	49
Grain	Weyermann - Pale Ale Malt	1.5 kg (27.8%)	85 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Dr Rudi	25 g	60 min	11.8 %
Boil	Dr Rudi	35 g	25 min	11.8 %
Aroma (end of boil)	Dr Rudi	35 g	5 min	11.8 %
Dry Hop	Dr Rudi	50 g	5 day(s)	11.8 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	2.5 g	Boil	10 min