

# Dr Rudi NZIPA

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **68**
- SRM **4.6**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **64 C**, Time **90 min**
- Temp **73 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **10 min** at **73C**
- Keep mash **1 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	3 kg (63.8%)	100 %	7
Grain	Żytni	1 kg (21.3%)	85 %	8
Grain	Viking Malt Wędzony Drzewem Wiśni	0.2 kg (4.3%)	100 %	10
Grain	Oats, Flaked	0.5 kg (10.6%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	hallertauer taurus	30 g	60 min	14 %
Aroma (end of boil)	Dr Rudi	50 g	10 min	11.8 %
Aroma (end of boil)	Dr Rudi	50 g	1 min	11.8 %
Dry Hop	Dr Rudi	100 g	3 day(s)	11.8 %

## Yeasts

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