

# 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) |