

# Ruby

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **20**
- SRM **5.5**
- Style **Belgian Specialty Ale**

## Batch size

- Expected quantity of finished beer **22.7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **66.7 C**, Time **90 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **90 min** at **66.7C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Sugar	Corn Sugar (Dextrose)	0.313 kg (7%)	100 %	0
Grain	Viking Pilsner malt	3.34 kg (74.4%)	82 %	4
Grain	Biscuit Malt	0.835 kg (18.6%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	45 g	60 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	11.5 g	Fermentis