

# Ruda z Bunkra 50

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **54**
- SRM **12.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **52 liter(s)**
- Trub loss **2 %**
- Size with trub loss **53.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **3 %/h**
- Boil size **57.5 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **35.6 liter(s)**
- Total mash volume **51.1 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**

## Mash step by step

- Heat up **35.6 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **37.4 liter(s)** of **76C** water or to achieve **57.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	12.5 kg (80.6%)	80 %	5
Grain	Karmelowy Pszeniczny Strzegom	0.5 kg (3.2%)	79 %	130
Grain	Red Ale Strzegom	2.5 kg (16.1%)	75 %	100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	100 g	60 min	11 %
Boil	Citra	33 g	15 min	11.6 %
Boil	Cascade	33 g	15 min	4 %
Whirlpool	Citra	33 g	5 min	11.6 %
Whirlpool	Cascade	33 g	5 min	4 %
Dry Hop	Citra	34 g	4 day(s)	11.6 %
Dry Hop	Cascade	100 g	4 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	25 g	Fermentis