

2. Rudzik (Amber Ale)

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **42**
- SRM **10.7**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **45 min**
- Evaporation rate **15 %/h**
- Boil size **19.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

Steps

- Temp **63 C**, Time **35 min**
- Temp **68 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **35 min** at **63C**
- Keep mash **10 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **19.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (48.8%)	82 %	4
Grain	Strzegom Wiedeński	1.5 kg (36.6%)	79 %	10
Grain	Caramunich® typ I	0.3 kg (7.3%)	73 %	80
Grain	Strzegom Karmel 150	0.3 kg (7.3%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Sybilla	5 g	60 min	7 %
First Wort	Sybilla	20 g	45 min	7 %
Aroma (end of boil)	Izabella	25 g	15 min	5.1 %
Aroma (end of boil)	Sybilla	15 g	10 min	7 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	5 min	4 %
Whirlpool	Izabella	25 g	5 min	5.1 %
Whirlpool	Sybilla	10 g	5 min	7 %
Whirlpool	Lublin (Lubelski)	10 g	5 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc tablet	2 g	Boil	10 min
Other	Pożywka	2 g	Boil	10 min