

# Ruda kurwa

- Gravity **17.1 BLG**
- ABV ---
- IBU **103**
- SRM **17.5**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bestmalz Red X	5 kg (52.6%)	79 %	30
Grain	Karmelowy Jasny	2 kg (21.1%)	75 %	30
Grain	Maris Otter Crisp	2 kg (21.1%)	83 %	6
Grain	Pszeniczny	0.5 kg (5.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vic Secret	20 g	30 min	15.6 %
Boil	Enigma (AUS)	25 g	15 min	17.2 %
Boil	Cascade	75 g	15 min	6 %
Boil	Vic Secret	55 g	5 min	15.6 %
Boil	Enigma (AUS)	105 g	5 min	17.2 %
Boil	Cascade	100 g	5 min	6 %
Boil	Simcoe	75 g	5 min	13.2 %
Dry Hop	Vic Secret	75 g	7 day(s)	15.6 %
Dry Hop	Enigma (AUS)	170 g	7 day(s)	17.2 %
Dry Hop	Cascade	125 g	7 day(s)	6 %
Dry Hop	Simcoe	75 g	7 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	23 g	Fermentis