

# Rudy 103

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **103**
- SRM **13.5**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **110 min**
- Evaporation rate **10 %/h**
- Boil size **21.8 liter(s)**

## Mash information

- Mash efficiency **66.5 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **29.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.6 kg (46.3%)	85 %	7
Grain	Weyermann - Pilsner Malt	2.6 kg (33.5%)	81 %	5
Grain	Strzegom Wiedeński	1 kg (12.9%)	79 %	10
Grain	Weyermann Caramunich 3	0.57 kg (7.3%)	76 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	El Dorado	50 g	60 min	15.1 %
Boil	Cascade	50 g	30 min	7.1 %
Boil	East Kent Goldings	50 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	300 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min