

Rudy bobrek

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **53**
- SRM **3.3**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **53 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **30 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **73C**
- Keep mash **30 min** at **78C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	4.4 kg (89.8%)	80.5 %	2
Grain	Pszeniczny	0.3 kg (6.1%)	85 %	4
Grain	Carared	0.2 kg (4.1%)	75 %	39

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sladek	35 g	70 min	6 %
Boil	Mandarina Bavaria	35 g	30 min	10 %
Whirlpool	Zatecki czerwieniak	24 g	0 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	koncentrat słodowy	2 g	Primary	4 day(s)

Spice	imbir	200 g	Secondary	3 day(s)
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