

Rudzik

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **32**
- SRM **13**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	3 kg (46.2%)	80 %	8
Grain	Weyermann - Melanoiden Malt	1 kg (15.4%)	81 %	53
Grain	Carared	1 kg (15.4%)	75 %	39
Grain	Château Buckwheat	1 kg (15.4%)	70 %	14
Grain	Weyermann - Caraamber	0.5 kg (7.7%)	75 %	65

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	45 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Liquid	30 ml	Fermentum Mobile