

# XL Dr Rudi

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **36**
- SRM **5.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (92.6%)	80 %	5
Grain	Strzegom Karmel 150	0.1 kg (1.9%)	75 %	150
Grain	Pilzneński	0.3 kg (5.6%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Dr Rudi	15 g	50 min	10.5 %
Boil	Dr Rudi	15 g	15 min	10.5 %
Boil	Dr Rudi	15 g	10 min	10.5 %
Boil	Dr Rudi	15 g	5 min	10.5 %
Aroma (end of boil)	Dr Rudi	15 g	5 min	10.5 %
Dry Hop	Dr Rudi	225 g	4 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis