

3. Rudzik (Amber Ale)

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **39**
- SRM **11**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **45 min**
- Evaporation rate **15 %/h**
- Boil size **20 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **15.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (45.5%)	80 %	5
Grain	Strzegom Pilzneński	1 kg (22.7%)	80 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (11.4%)	79 %	16
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (11.4%)	73 %	120
Grain	Weyermann - Carared	0.4 kg (9.1%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Chinook	10 g	45 min	13 %
Aroma (end of boil)	Chinook	10 g	10 min	13 %
Aroma (end of boil)	Magnat	10 g	15 min	11.2 %
Aroma (end of boil)	Sybilla	15 g	15 min	3.5 %
Whirlpool	Chinook	10 g	5 min	13 %
Dry Hop	Chinook	10 g	4 day(s)	13 %
Dry Hop	Sybilla	10 g	4 day(s)	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar