

# Rubin

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- Gravity **13.3 BLG**
- ABV ---
- IBU ---
- SRM **10.3**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Carared	0.5 kg (6.3%)	75 %	45
Grain	Strzegom Karmel 150	0.5 kg (6.3%)	75 %	150
Grain	Karmelowy Czerwony	0.5 kg (6.3%)	75 %	59
Grain	Viking Pale Ale malt	3 kg (37.5%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (12.5%)	79 %	16
Grain	Strzegom Wiedeński	1 kg (12.5%)	79 %	10
Grain	Płatki owsiane	1.5 kg (18.8%)	85 %	3