

# ruda paskuda

---

- Gravity **15 BLG**
- ABV ---
- IBU **46**
- SRM **18.4**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **8.5 %**
- Size with trub loss **13.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.2 liter(s)**
- Total mash volume **4.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **3.2 liter(s)** of strike water to **74.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **16.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	1.7 kg (58.6%)	80 %	35
Grain	Viking Pilsner malt	0.4 kg (13.8%)	75 %	4
Grain	Weyermann - Carapils	0.4 kg (13.8%)	74 %	4
Grain	Caraaroma	0.25 kg (8.6%)	74 %	400
Adjunct	Oats, Flaked	0.15 kg (5.2%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	13 g	60 min	16.4 %
Aroma (end of boil)	Citra	8 g	10 min	12.4 %
Aroma (end of boil)	Cascade	7 g	10 min	8 %

## Yeasts

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