

Ruda z Bunkra 50

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **54**
- SRM **12.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **52 liter(s)**
- Trub loss **2 %**
- Size with trub loss **53.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **3 %/h**
- Boil size **57.5 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **35.6 liter(s)**
- Total mash volume **51.1 liter(s)**

Steps

- Temp **67 C**, Time **70 min**

Mash step by step

- Heat up **35.6 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **37.4 liter(s)** of **76C** water or to achieve **57.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 12.5 kg (80.6%) | 80 % | 5 |
| Grain | Karmelowy Pszeniczny Strzegom | 0.5 kg (3.2%) | 79 % | 130 |
| Grain | Red Ale Strzegom | 2.5 kg (16.1%) | 75 % | 100 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | lunga | 100 g | 60 min | 11 % |
| Boil | Citra | 33 g | 15 min | 11.6 % |
| Boil | Cascade | 33 g | 15 min | 4 % |
| Whirlpool | Citra | 33 g | 5 min | 11.6 % |
| Whirlpool | Cascade | 33 g | 5 min | 4 % |
| Dry Hop | Citra | 34 g | 4 day(s) | 11.6 % |
| Dry Hop | Cascade | 100 g | 4 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 25 g | Fermentis |