

Ruda z Bunkra 70

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **32**
- SRM **10.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **70 liter(s)**
- Trub loss **2 %**
- Size with trub loss **72.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **3 %/h**
- Boil size **78.2 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 **58.1 liter(s)** of **76C** water or to achieve **78.2 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 | Marynka | 44 g | 60 min | 6.8 % |
| Boil | Hallertau Tradition | 100 g | 60 min | 5.4 % |
| Boil | Lebelski | 100 g | 15 min | 2.8 % |
| Dry Hop | Lubelski | 92 g | 4 day(s) | 2.8 % |
| Dry Hop | Cascade | 34 g | 4 day(s) | 4 % |

Yeasts

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