

3. Rudzik (Amber Ale)

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **39**
- SRM **10.6**
- 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 **10.8 liter(s)**
- Total mash volume **15.1 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (58.1%)	82 %	4
Grain	Strzegom Wiedeński	1 kg (23.3%)	79 %	10
Grain	Słód Caramunich Typ II Weyermann	0.4 kg (9.3%)	73 %	120
Grain	Weyermann - Caraamber	0.4 kg (9.3%)	75 %	65

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	3 day(s)	13 %
Dry Hop	Sybilla	15 g	3 day(s)	3.5 %
Dry Hop	Magnat	15 g	3 day(s)	11.2 %

Yeasts

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