

Szubi dubi - dr Rudi

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **23**
- SRM **4.5**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **73 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (80%)	79 %	6
Grain	Strzegom Wiedeński	0.5 kg (10%)	79 %	10
Grain	Żytni	0.5 kg (10%)	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Dr Rudi	5 g	60 min	14.7 %
Boil	Dr Rudi	40 g	7 min	14.7 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	5 g	Mash	60 min
Fining	whirlflock	2.5 g	Boil	7 min

Notes

- chmielić w worku - próbujemy zrobić klar :-)
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