

Doktor Rudy

- Gravity **13.6 BLG**
- ABV ---
- IBU **72**
- SRM **8.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **5.5 liter(s)**
- Total mash volume **7.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **5.5 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **23.7 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------------------------|----------------|-------|-----|
| Liquid Extract | Liquid Extract (LME) - Pale | 3.4 kg (63%) | 78 % | 16 |
| Grain | Strzegom Bursztynowy | 0.5 kg (9.3%) | 70 % | 49 |
| Grain | Weyermann - Pale Ale Malt | 1.5 kg (27.8%) | 85 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Dr Rudi | 25 g | 60 min | 11.8 % |
| Boil | Dr Rudi | 35 g | 25 min | 11.8 % |
| Aroma (end of boil) | Dr Rudi | 35 g | 5 min | 11.8 % |
| Dry Hop | Dr Rudi | 50 g | 5 day(s) | 11.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale | Dry | 11.5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 2.5 g | Boil | 10 min |