

# 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