

# RUDOLF

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- Gravity **11.7 BLG**
- ABV ---
- IBU **103**
- SRM **25.2**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19 liter(s)**

## Fermentables

| Type           | Name                     | Amount        | Yield | EBC |
|----------------|--------------------------|---------------|-------|-----|
| Liquid Extract | Bieczka tylna ze Stukova | 2.5 kg (100%) | 100 % | 80  |

## Hops

| Use for | Name                 | Amount | Time   | Alpha acid |
|---------|----------------------|--------|--------|------------|
| Boil    | Chmieliny ze Stukova | 330 g  | 60 min | 2 %        |

## Extras

| Type  | Name               | Amount | Use for | Time   |
|-------|--------------------|--------|---------|--------|
| Spice | Cynamon            | 10 g   | Boil    | 15 min |
| Spice | ??                 | 5 g    | Boil    | 15 min |
| Spice | Curacao            | 50 g   | Boil    | 15 min |
| Spice | Gałka Muszkatałowa | 5 g    | Boil    | 15 min |