

# Ruda kurwa

- Gravity **17.1 BLG**
- ABV ---
- IBU **103**
- SRM **17.5**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

## Fermentables

| Type  | Name              | Amount        | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Bestmalz Red X    | 5 kg (52.6%)  | 79 %  | 30  |
| Grain | Karmelowy Jasny   | 2 kg (21.1%)  | 75 %  | 30  |
| Grain | Maris Otter Crisp | 2 kg (21.1%)  | 83 %  | 6   |
| Grain | Pszeniczny        | 0.5 kg (5.3%) | 85 %  | 4   |

## Hops

| Use for | Name         | Amount | Time     | Alpha acid |
|---------|--------------|--------|----------|------------|
| Boil    | Vic Secret   | 20 g   | 30 min   | 15.6 %     |
| Boil    | Enigma (AUS) | 25 g   | 15 min   | 17.2 %     |
| Boil    | Cascade      | 75 g   | 15 min   | 6 %        |
| Boil    | Vic Secret   | 55 g   | 5 min    | 15.6 %     |
| Boil    | Enigma (AUS) | 105 g  | 5 min    | 17.2 %     |
| Boil    | Cascade      | 100 g  | 5 min    | 6 %        |
| Boil    | Simcoe       | 75 g   | 5 min    | 13.2 %     |
| Dry Hop | Vic Secret   | 75 g   | 7 day(s) | 15.6 %     |
| Dry Hop | Enigma (AUS) | 170 g  | 7 day(s) | 17.2 %     |
| Dry Hop | Cascade      | 125 g  | 7 day(s) | 6 %        |
| Dry Hop | Simcoe       | 75 g   | 7 day(s) | 13.2 %     |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 23 g   | Fermentis  |