# cienki sik wielblada Rakau SH

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **20**
- SRM **2.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.1 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Strzegom Pilzneński | 2.6 kg *(86.7%)* | 80 % | 4 |
| Grain | Pszeniczny | 0.4 kg *(13.3%)* | 85 % | 4 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Rakau (NZ) | 15 g | 40 min | 8.7 % |
| Whirlpool | Rakau (NZ) | 30 g | 5 min | 8.7 % |
| Dry Hop | Rakau (NZ) | 55 g | 5 day(s) | 8.7 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| WLP007 - Dry English Ale Yeast | Ale | Liquid | 1500 ml | White Labs |