

#52 NZ Rakau APA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **41**
- SRM **5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **43 liter(s)**
- Trub loss **5 %**
- Size with trub loss **45.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **54.5 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **54 liter(s)**
- Total mash volume **66 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **54 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **54.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 8 kg (66.7%) | 80 % | 5 |
| Grain | Pszeniczny | 2 kg (16.7%) | 85 % | 4 |
| Grain | Cookie | 1 kg (8.3%) | 75 % | 3 |
| Grain | Strzegom Monachijski typ II | 1 kg (8.3%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Marynka | 22 g | 60 min | 10 % |
| Boil | Rakau (NZ) | 28 g | 60 min | 9.5 % |
| Boil | Rakau (NZ) | 22 g | 40 min | 9.5 % |
| Boil | Rakau (NZ) | 25 g | 20 min | 9.5 % |
| Boil | Rakau (NZ) | 25 g | 0 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|------|------|--------|------------|
| Us 0-5 | Ale | Dry | 23 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------------|-----------------|-----|------|-------|
| Water Agent | Gips piwowarski | 4 g | Mash | 0 min |
| Water Agent | Kwas mlekowy | 4 g | Mash | 0 min |

Notes

- OG przed gotowanie 1.049
10L do wystadzenia
OG po gotowaniu 1.053
Schłodzone do 18~19°C
Jun 13, 2021, 11:56 PM