

#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
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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
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