

New Zealand IPA Single HOP Rakau

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **10.9**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.1 liter(s)**
- Total mash volume **2.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **2.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **25 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------------|----------------|-------|-----|
| Liquid Extract | Bruntal Pale Ale | 3.4 kg (82.9%) | 80 % | 35 |
| Grain | Strzegom Wiedeński | 0.5 kg (12.2%) | 79 % | 9 |
| Grain | Biscuit Malt | 0.2 kg (4.9%) | 79 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Rakau (NZ) | 5 g | 60 min | 9.5 % |
| Boil | Rakau (NZ) | 20 g | 15 min | 9.5 % |
| Boil | Rakau (NZ) | 55 g | 5 min | 9.5 % |
| Dry Hop | Rakau (NZ) | 20 g | 4 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|--------|--------|------------------|
| FM11 Wichrowe Wzgórza | Ale | Liquid | 30 ml | Fermentum Mobile |

Notes

- Na refermentacje 62 g cukru.
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