

# New Zealand IPA Single HOP Rakau

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- 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.  
*Oct 8, 2019, 9:47 PM*