

# rakau APA

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- Gravity **15.9 BLG**
- ABV ---
- IBU **30**
- SRM **8.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (67.8%)	79 %	6
Grain	Strzegom Monachijski typ I	0.5 kg (8.5%)	79 %	16
Grain	Strzegom Wiedeński	0.5 kg (8.5%)	79 %	10
Grain	Strzegom Karmel 30	0.4 kg (6.8%)	75 %	30
Grain	Płatki jęczmienne	0.5 kg (8.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Rakau (NZ)	30 g	60 min	9.5 %
Whirlpool	Cascade	20 g	0 min	6 %
Dry Hop	Rakau (NZ)	20 g	3 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	11 g	---