

# Rakau Hazy Pale Ale

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **31**
- SRM **3.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18.75 liter(s)**
- Trub loss **19 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **9.9 %/h**
- Boil size **28 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **22.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.2 kg (68.1%)	80 %	3.65
Grain	BESTMALZ - Best Wheat Malt	1 kg (21.3%)	82 %	4.75
Grain	Płatki owsiane	0.5 kg (10.6%)	71 %	4.3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Rakau (NZ)	10 g	60 min	8.7 %
Boil	Rakau (NZ)	25 g	15 min	8.7 %
Whirlpool	Rakau (NZ)	50 g	15 min	8.7 %
3 dni + 5 dni cold crash				
Dry Hop	Rakau (NZ)	115 g	8 day(s)	8.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Liquid	80 ml	White Labs
Starter z gęstwy				