

Amarillo / Rakau Summer APA

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **17**
- SRM **3.6**
- Style **American Pale Ale**

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 **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.8 kg (88.4%)	80 %	5
Grain	Pszeniczny	0.5 kg (11.6%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	8 g	60 min	8.1 %
Boil	Rakau (NZ)	8 g	60 min	10.2 %
Aroma (end of boil)	Amarillo	12 g	0 min	8.1 %
Aroma (end of boil)	Rakau (NZ)	12 g	0 min	10.2 %
Dry Hop	Amarillo	30 g	3 day(s)	8.1 %
Dry Hop	Rakau (NZ)	30 g	3 day(s)	10.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Dry	10 g	Omega