

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 | | | | |