

# White Rakau

- Gravity **15.7 BLG**
- ABV ---
- IBU **76**
- SRM **5.5**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 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 **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (54.5%)	79 %	6
Grain	Pszeniczny	2 kg (36.4%)	85 %	4
Adjunct	Pszenica niestodowana	0.5 kg (9.1%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Rakau (NZ)	60 g	60 min	9.5 %
Aroma (end of boil)	Rakau (NZ)	40 g	10 min	9.5 %
Dry Hop	Rakau (NZ)	50 g	10 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	skórka pomarańczy	15 g	Boil	15 min
Spice	kolendra	20 g	Boil	15 min

Flavor	Curaçao	20 g	Boil	15 min
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