

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 |
|--------|---------|------|------|--------|