

cienki sik wielblada Rakau SH

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **20**
- SRM **2.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.1 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.6 kg (86.7%)	80 %	4
Grain	Pszeniczny	0.4 kg (13.3%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Rakau (NZ)	15 g	40 min	8.7 %
Whirlpool	Rakau (NZ)	30 g	5 min	8.7 %
Dry Hop	Rakau (NZ)	55 g	5 day(s)	8.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP007 - Dry English Ale Yeast	Ale	Liquid	1500 ml	White Labs