

# American Rye Lite APA 2%

- Gravity **7.3 BLG**
- ABV ---
- IBU **22**
- SRM **3.2**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **35.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **11.7 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **27.5 liter(s)** of **76C** water or to achieve **35.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (38.5%)	80 %	5
Grain	Żytni	1 kg (25.6%)	85 %	8
Grain	Strzegom Pszeniczny	1 kg (25.6%)	81 %	6
Grain	Płatki owsiane	0.4 kg (10.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	50 min	8.8 %
Boil	Sybilla	10 g	30 min	7.5 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	10 min	4 %
Aroma (end of boil)	Citra	20 g	5 min	14.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	150 ml	Fermentum Mobile