

# HAZY Lite Rye APA

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **41**
- SRM **3.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.7 liter(s)**

## Steps

- Temp **75 C**, Time **60 min**

## Mash step by step

- Heat up **9.5 liter(s)** of strike water to **84.2C**
- Add grains
- Keep mash **60 min** at **75C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	2 kg (63.1%)	80 %	6
Grain	Żytni	0.7 kg (22.1%)	85 %	8
Grain	Acid Malt	0.07 kg (2.2%)	58.7 %	6
Grain	Oats, Flaked	0.4 kg (12.6%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	7 g	60 min	15 %
Boil	Mandarina Bavaria	10 g	20 min	10 %
Boil	Mosaic	10 g	5 min	10 %
Whirlpool	Galaxy	20 g	40 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1272 American Ale II	Ale	Slant	300 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Spice	chmiel Mosaic	40 g	Secondary	4 day(s)

Spice	chmiel Mosaic	50 g	Secondary	2 day(s)
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