

Lite Rye APA

- Gravity **6.3 BLG**
- ABV **2.4 %**
- IBU **27**
- SRM **12.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **13.5 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.8 liter(s)**

Steps

- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **10 liter(s)** of strike water to **79.4C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1 kg (35.1%) | 80 % | 5 |
| Grain | Żytni | 1.05 kg (36.8%) | 80 % | 8 |
| Grain | Strzegom Pszeniczny | 0.5 kg (17.5%) | 81 % | 6 |
| Grain | Weyermann - Chocolate Rye | 0.3 kg (10.5%) | 20 % | 493 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil | Nelson Sauvín | 9 g | 60 min | 11 % |
| Boil | Nelson Sauvín | 9 g | 30 min | 11 % |
| Aroma (end of boil) | Nelson Sauvín | 20 g | 3 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|------|
| Water Agent | gips piwowarski | 4 g | Mash | --- |

| | | | | |
|--------|----------------|-----|------|--------|
| Fining | mech irlandzki | 4 g | Boil | 10 min |
|--------|----------------|-----|------|--------|