

# Lite Rye APA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **39**
- SRM **3.9**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **26.5 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (84.9%) | 80 %  | 5   |
| Grain | Płatki owsiane       | 0.8 kg (15.1%) | 85 %  | 3   |

## Hops

| Use for             | Name                   | Amount | Time   | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 15 g   | 60 min | 15.5 %     |
| Aroma (end of boil) | Centennial             | 30 g   | 0 min  | 10.5 %     |
| Aroma (end of boil) | Centennial             | 30 g   | 15 min | 10.5 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |