

# Rye Little APA v2

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- Gravity **5.8 BLG**
- ABV **2.2 %**
- IBU **41**
- SRM **3.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Jęczmień niesłodowany	0.2 kg (8.7%)	75 %	2
Grain	Słód owsiany Fawcett	0.2 kg (8.7%)	61 %	5
Grain	Żytni	0.5 kg (21.7%)	85 %	8
Grain	Carared	0.2 kg (8.7%)	75 %	39
Grain	Pszeniczny	0.2 kg (8.7%)	85 %	4
Grain	Viking Pale Ale malt	1 kg (43.5%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	20 min	11 %
Aroma (end of boil)	Huell Melon	34 g	20 min	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

## Notes

- Zacieranie na słodko 68~70 C  
*Dec 24, 2017, 11:16 AM*