

## żytnia APA

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- Gravity **13.3 BLG**
- ABV ---
- IBU **42**
- SRM **4.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **46 liter(s)**
- Trub loss **5 %**
- Size with trub loss **48.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **58.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (72.7%)	80 %	5
Grain	Żytni	3 kg (27.3%)	85 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	iung	20 g	60 min	12 %
Boil	Citra	20 g	15 min	12 %
Boil	Centennial	10 g	15 min	10.5 %
Boil	Chinook	30 g	15 min	13 %
Boil	Citra	20 g	7 min	12 %
Aroma (end of boil)	Centennial	20 g	7 min	10.5 %
Aroma (end of boil)	Chinook	30 g	7 min	13 %
Aroma (end of boil)	Citra	20 g	0 min	12 %
Aroma (end of boil)	Centennial	20 g	0 min	10.5 %
Aroma (end of boil)	Chinook	40 g	0 min	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	20 g	---