

## Rye Little APA v2

- 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                | Iunga       | 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