West Coast Rye APA

- Gravity **11.7 BLG**
- ABV **---**
- IBU **54**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg *(44.4%)*	81 %	4
Grain	Pale Ale Strzegom	2 kg *(44.4%)*	80 %	6
Grain	Żytni	0.5 kg *(11.1%)*	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	11.7 %
Boil	Iunga	20 g	60 min	11 %
Boil	Chinook	10 g	10 min	11.7 %
Dry Hop	Mosaic	40 g	3 day(s)	10 %
Dry Hop	Galaxy	60 g	3 day(s)	15 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	10 g	Mash	60 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Water Agent	Chlorek wapnia	5 g	Mash	60 min