

# Lekka żytnia Apa

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **31**
- SRM **4**
- 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 **12.1 liter(s)**
- Total mash volume **16.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.1 kg (52.1%)	80 %	5
Grain	Żytni	1 kg (24.8%)	85 %	8
Grain	Strzegom Wiedeński	0.53 kg (13.2%)	79 %	10
Grain	Pszeniczny	0.2 kg (5%)	85 %	4
Grain	Płatki owsiane	0.2 kg (5%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	13 g	40 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	12 g	10 min	15.5 %
Whirlpool	Amarillo	12 g	5 min	9.5 %
Dry Hop	Amarillo	13 g	4 day(s)	9.5 %