

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 | 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