

# apa zytnia 28

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **30**
- SRM **4.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39 liter(s)**
- Total mash volume **52 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	10 kg (76.9%)	79 %	6
Grain	Żytni	3 kg (23.1%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	50 min	13.5 %
Boil	Citra	30 g	30 min	12 %
Boil	Citra	30 g	18 min	12 %
Boil	Citra	30 g	8 min	12 %
Aroma (end of boil)	citra	60 g	0 min	12 %
Whirlpool	Citra	60 g	0 min	12 %
Dry Hop	Mosaic	100 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	10 g	---

## Notes

- gips piwowarski, chmienie na zimno w 3 dniu ferm. burz.  
Magnum-10gr  
citra -210  
mosaic-100  
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