

HAZY Lite Rye APA

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **41**
- SRM **3.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.7 liter(s)**

Steps

- Temp **75 C**, Time **60 min**

Mash step by step

- Heat up **9.5 liter(s)** of strike water to **84.2C**
- Add grains
- Keep mash **60 min** at **75C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|--------|-----|
| Grain | Pale Malt (2 Row) Bel | 2 kg (63.1%) | 80 % | 6 |
| Grain | Żytni | 0.7 kg (22.1%) | 85 % | 8 |
| Grain | Acid Malt | 0.07 kg (2.2%) | 58.7 % | 6 |
| Grain | Oats, Flaked | 0.4 kg (12.6%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------|--------|--------|------------|
| Boil | Galaxy | 7 g | 60 min | 15 % |
| Boil | Mandarina Bavaria | 10 g | 20 min | 10 % |
| Boil | Mosaic | 10 g | 5 min | 10 % |
| Whirlpool | Galaxy | 20 g | 40 min | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------|------|-------|--------|-------------|
| Wyeast - 1272 American Ale II | Ale | Slant | 300 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------|--------|-----------|----------|
| Spice | chmiel Mosaic | 40 g | Secondary | 4 day(s) |

| | | | | |
|-------|---------------|------|-----------|----------|
| Spice | chmiel Mosaic | 50 g | Secondary | 2 day(s) |
|-------|---------------|------|-----------|----------|