

Lite Rye Apa ver 1.

- Gravity **6.6 BLG**
- ABV **2.5 %**
- IBU **16**
- SRM **7.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Steps

- Temp **65 C**, Time **15 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **15 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **26.4 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Rye Malt | 1.4 kg (42.4%) | 81 % | 7 |
| Grain | Pale ale Ireks | 1 kg (30.3%) | 80 % | 5 |
| Grain | Pszeniczny IREKS | 0.3 kg (9.1%) | 85 % | 4 |
| Grain | Weyermann Cararye | 0.3 kg (9.1%) | 74 % | 130 |
| Grain | Karmelowy Ireks 140 EBC | 0.3 kg (9.1%) | 75 % | 140 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Sybilla | 20 g | 60 min | 6.7 % |
| Aroma (end of boil) | Lublin (Lubelski) | 20 g | 5 min | 3.4 % |
| Dry Hop | Citra | 60 g | 5 day(s) | 12 % |

Yeasts

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