

Rye APA

- Gravity **12.6 BLG**
- ABV ---
- IBU **28**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (75%)	80 %	5
Grain	Žytni	1 kg (25%)	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	30 min	13.5 %
Dry Hop	Mosaic	50 g	14 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's