

# Rye APA

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **37**
- SRM **4.6**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Rye Malt	2 kg (40%)	85 %	7
Grain	Weyermann - Pale Ale Malt	3 kg (60%)	85 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Amarillo	10 g	30 min	8.2 %
Boil	Simcoe	20 g	15 min	11.5 %
Boil	Amarillo	10 g	5 min	8.2 %
Whirlpool	Simcoe	80 g	0 min	11.5 %
Whirlpool	Amarillo	30 g	0 min	8.2 %