

## Lite Rye Apa ver 2.

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **16**
- SRM **5.8**
- 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 **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

### Steps

- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **9.9 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **40 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 30 EBC	0.3 kg (9.1%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	30 g	5 min	12 %
Dry Hop	Chinook	100 g	5 day(s)	12 %
Boil	Citra	10 g	30 min	12 %

### Yeasts

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