

# Rye APA

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- Gravity **12.1 BLG**
- ABV ---
- IBU **35**
- SRM **7.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **43 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **52 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **33.6 liter(s)**
- Total mash volume **42 liter(s)**

## Steps

- Temp **50 C**, Time **5 min**
- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **33.6 liter(s)** of strike water to **53.8C**
- Add grains
- Keep mash **5 min** at **50C**
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **26.8 liter(s)** of **76C** water or to achieve **52 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) US	6 kg (71.4%)	79 %	4
Grain	Rye, Flaked	2 kg (23.8%)	78.3 %	4
Grain	Strzegom Karmel 150	0.4 kg (4.8%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	60 g	60 min	10.6 %