

# Rye APA

- Gravity **14 BLG**
- ABV ---
- IBU **51**
- SRM **8.9**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Weyermann	2 kg (40%)	85 %	7
Grain	Monachijski Typ I Weyermann	1 kg (20%)	82 %	18
Grain	Carahell	0.5 kg (10%)	77 %	26
Grain	Żytni Castle Malting	1.5 kg (30%)	80 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	12 %
Aroma (end of boil)	Magnum	25 g	15 min	12 %
Dry Hop	Citra	25 g	6 day(s)	12 %
Dry Hop	Mosaic	25 g	6 day(s)	12.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki owsiane	1000 g	Mash	60 min