

# Żytnia APA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **22**
- SRM **5.1**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **41.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.1 liter(s)**
- Total mash volume **37.4 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **15 min**

## Mash step by step

- Heat up **29.1 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **77C**
- Sparge using **27.3 liter(s)** of **76C** water or to achieve **48.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Żytni	4 kg (48.2%)	85 %	8
Grain	Malteurop MepAle (Pale Ale)	4 kg (48.2%)	85 %	5
Grain	Weyermann - Caraamber	0.3 kg (3.6%)	75 %	65

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	20 g	60 min	9.5 %
Boil	Citra	20 g	30 min	12 %
Dry Hop	Amarillo	80 g	3 day(s)	9.5 %
Dry Hop	Citra	80 g	3 day(s)	12 %
Dry Hop	Equinox	50 g	3 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	---

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	10 g	Boil	10 min