

## #8 Lite Rye APA

- Gravity **6.8 BLG**
- ABV **2.6 %**
- IBU **27**
- SRM **12.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **13.5 %/h**
- Boil size **33.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.1 liter(s)**

### Steps

- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **12.5 liter(s)** of strike water to **79.4C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **24.4 liter(s)** of **76C** water or to achieve **33.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.25 kg (35%)	80 %	5
Grain	Żytni	1.31 kg (36.7%)	80 %	8
Grain	Strzegom Pszeniczny	0.63 kg (17.6%)	81 %	6
Grain	Weyermann - Chocolate Rye	0.38 kg (10.6%)	20 %	493

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvin	11.25 g	60 min	11 %
Boil	Nelson Sauvin	11.25 g	30 min	11 %
Aroma (end of boil)	Nelson Sauvin	25 g	3 min	11 %
Dry Hop	Nelson Sauvin	50 g	4 day(s)	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	13.75 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
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Water Agent	gips piwowarski	5 g	Mash	---
Fining	mech irlandzki	5 g	Boil	10 min