

#Lekkie żytnie APA

- Gravity **7.6 BLG**
- ABV ---
- IBU **18**
- SRM **3.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

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

Mash step by step

- Heat up **18 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **31.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 1.5 kg (41.7%) | 81 % | 4 |
| Grain | Żytni | 1.8 kg (50%) | 85 % | 8 |
| Grain | Karmelowy Jasny 30EBC | 0.3 kg (8.3%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Eureka! | 8 g | 30 min | 13 % |
| Boil | Eureka! | 8 g | 10 min | 13 % |
| Boil | Cascade | 8 g | 10 min | 6.7 % |
| Boil | Eureka! | 9 g | 5 min | 13 % |
| Boil | Cascade | 8 g | 5 min | 6.7 % |
| Whirlpool | Cascade | 14 g | 20 min | 6.7 % |
| Whirlpool | Eureka! | 10 g | 20 min | 13 % |
| Dry Hop | Eureka! | 15 g | 4 day(s) | 13 % |
| Dry Hop | Cascade | 20 g | 4 day(s) | 6.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|-------------|-------------|---------------|-------------------|
| FM52 Amerykański Sen | Ale | Slant | 100 ml | Fermentum Mobile |