

Rye APA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **37**
- SRM **4.6**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|------------|-------|-----|
| Grain | Weyermann - Rye Malt | 2 kg (40%) | 85 % | 7 |
| Grain | Weyermann - Pale Ale Malt | 3 kg (60%) | 85 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |
| Boil | Amarillo | 10 g | 30 min | 8.2 % |
| Boil | Simcoe | 20 g | 15 min | 11.5 % |
| Boil | Amarillo | 10 g | 5 min | 8.2 % |
| Whirlpool | Simcoe | 80 g | 0 min | 11.5 % |
| Whirlpool | Amarillo | 30 g | 0 min | 8.2 % |