

# Wheat Rye Apa

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **36**
- SRM **4.2**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	2 kg (40%)	79 %	6
Grain	Żytni	1 kg (20%)	81 %	9
Grain	Pszeniczny	2 kg (40%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	20 g	20 min	9.5 %
Boil	Centennial	20 g	10 min	9.5 %
Boil	Centennial	20 g	5 min	9.5 %
Aroma (end of boil)	Centennial	40 g	10 min	9.5 %

## Yeasts

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