

# APA\_RYE

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **32**
- SRM **6.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **28.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (39.4%)	80 %	4
Grain	Strzegom Pale Ale	2 kg (26.3%)	79 %	6
Grain	Płatki owsiane	0.01 kg (0.1%)	85 %	3
Grain	Żytni	2 kg (26.3%)	85 %	8
Grain	Carahell	0.6 kg (7.9%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	10 g	70 min	15 %
Boil	Galaxy	10 g	40 min	15 %
Aroma (end of boil)	Galaxy	10 g	10 min	15 %
Dry Hop	Vic Secret	30 g	5 day(s)	16.3 %
Boil	Chinook	10 g	10 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Dry	12 g	Fermentis