

# Lekkie Żytnie APA 7 Blg

- Gravity **6.8 BLG**
- ABV ---
- IBU **28**
- SRM **5.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

## Steps

- Temp **12 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **8.1 liter(s)** of strike water to **10.7C**
- Add grains
- Keep mash **30 min** at **12C**
- Keep mash **5 min** at **78C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	1.5 kg (55.6%)	79 %	22
Grain	Żytni	0.6 kg (22.2%)	85 %	8
Grain	Weyermann - Carapils	0.6 kg (22.2%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Cascade	50 g	10 min	6 %
Dry Hop	Cascade	50 g	5 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale