

#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