

# Lite Rye APA

- Gravity **6.3 BLG**
- ABV **2.4 %**
- IBU **27**
- SRM **12.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **13.5 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **10 liter(s)** of strike water to **79.4C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (35.1%)	80 %	5
Grain	Żytni	1.05 kg (36.8%)	80 %	8
Grain	Strzegom Pszeniczny	0.5 kg (17.5%)	81 %	6
Grain	Weyermann - Chocolate Rye	0.3 kg (10.5%)	20 %	493

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvin	9 g	60 min	11 %
Boil	Nelson Sauvin	9 g	30 min	11 %
Aroma (end of boil)	Nelson Sauvin	20 g	3 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	4 g	Mash	---

Fining	mech irlandzki	4 g	Boil	10 min
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