

# Lite Rye Apa ver 1.

- Gravity **6.6 BLG**
- ABV **2.5 %**
- IBU **16**
- SRM **7.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **65 C**, Time **15 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **15 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **26.4 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Rye Malt	1.4 kg (42.4%)	81 %	7
Grain	Pale ale Ireks	1 kg (30.3%)	80 %	5
Grain	Pszeniczny IREKS	0.3 kg (9.1%)	85 %	4
Grain	Weyermann Cararye	0.3 kg (9.1%)	74 %	130
Grain	Karmelowy Ireks 140 EBC	0.3 kg (9.1%)	75 %	140

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	20 g	60 min	6.7 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	5 min	3.4 %
Dry Hop	Citra	60 g	5 day(s)	12 %

## Yeasts

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