

# Rye APA

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **51**
- SRM **6.8**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **32.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **39 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **26.2 liter(s)** of **76C** water or to achieve **39 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.6 kg (56.3%)	80 %	5
Grain	Żytni	1.2 kg (18.8%)	85 %	8
Grain	Strzegom Karmel 150	0.4 kg (6.3%)	75 %	150
Grain	Płatki owsiane	0.6 kg (9.4%)	85 %	3
Grain	Rye, Flaked	0.6 kg (9.4%)	78.3 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	25 min	13 %
Boil	Mosaic	25 g	15 min	10 %
Boil	Citra	25 g	15 min	12 %
Boil	Amarillo	25 g	15 min	9.5 %
Aroma (end of boil)	Mosaic	25 g	1 min	10 %
Aroma (end of boil)	Citra	25 g	1 min	12 %
Aroma (end of boil)	Amarillo	25 g	1 min	9.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	11.5 g	Fermentis