

# Żytnie APA niskokoalowe

- Gravity **7.1 BLG**
- ABV ---
- IBU **21**
- SRM **9.6**
- 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 **4 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.5 liter(s)**

## Steps

- Temp **47 C**, Time **10 min**
- Temp **72 C**, Time **60 min**

## Mash step by step

- Heat up **10 liter(s)** of strike water to **50.4C**
- Add grains
- Keep mash **10 min** at **47C**
- Keep mash **60 min** at **72C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1 kg (40%)	79 %	6
Grain	Żytni	1 kg (40%)	85 %	8
Grain	Weyermann - Carawheat	0.5 kg (20%)	77 %	97

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	45 min	10 %
Boil	Mosaic	10 g	15 min	10 %
Boil	Citra	25 g	0 min	12 %
Dry Hop	Citra	25 g	---	12 %
Boil	Simcoe	10 g	0 min	13.2 %
Dry Hop	Simcoe	10 g	---	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis