

## Noworoczna APA/IPA

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **4.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **66 liter(s)**
- Trub loss **2 %**
- Size with trub loss **68.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **78.4 liter(s)**

### Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **49.5 liter(s)**
- Total mash volume **66 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **49.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **45.4 liter(s)** of **76C** water or to achieve **78.4 liter(s)** of wort

### Fermentables

| Type  | Name                                  | Amount        | Yield | EBC |
|-------|---------------------------------------|---------------|-------|-----|
| Grain | Castle Malting - Pilzneński 6-rzędowy | 12 kg (72.7%) | 80 %  | 5   |
| Grain | Płatki owsiane                        | 1 kg (6.1%)   | 60 %  | 3   |
| Grain | Weyermann - Carared                   | 0.5 kg (3%)   | 75 %  | 45  |
| Grain | Viking Wheat Malt                     | 3 kg (18.2%)  | 83 %  | 5   |

### Hops

| Use for   | Name   | Amount | Time   | Alpha acid |
|-----------|--------|--------|--------|------------|
| Boil      | Simcoe | 100 g  | 5 min  | 13.2 %     |
| Whirlpool | Simcoe | 100 g  | 30 min | 13.2 %     |