

# Nowa APA NT - summit

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **28**
- SRM **4.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **1000 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1050 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **1155 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **705 liter(s)**
- Total mash volume **940 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	200 kg (85.1%)	80 %	5
Grain	Płatki owsiane	15 kg (6.4%)	85 %	3
Grain	Monachijski	20 kg (8.5%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	400 g	60 min	17 %
Boil	Summit	700 g	10 min	17 %
Boil	Mosaic	500 g	10 min	10 %
Whirlpool	Simcoe	1000 g	0 min	13.2 %
Dry Hop	Mosaic	5000 g	7 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	500 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Hopzoil	50 g	Secondary	1 day(s)