

# Nowa APA NT

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **37**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **2000 liter(s)**
- Trub loss **5 %**
- Size with trub loss **2100 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **2530 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1230 liter(s)**
- Total mash volume **1640 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	325 kg (79.3%)	80 %	5
Grain	Płatki owsiane	55 kg (13.4%)	85 %	3
Grain	Monachijski	30 kg (7.3%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	1000 g	60 min	13 %
Boil	Chinook	800 g	20 min	13 %
Boil	Chinook	1200 g	10 min	13 %
Boil	Mosaic	1000 g	10 min	10 %
Boil	Simcoe	1600 g	5 min	13.2 %
Dry Hop	Simcoe	3000 g	7 day(s)	13.2 %
Dry Hop	Mosaic	4000 g	7 day(s)	10 %

## Yeasts

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