

# Noworoczna APA

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- Gravity **11.9 BLG**
- ABV ---
- IBU **58**
- SRM **11.2**
- 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 **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (45.5%)	79 %	6
Grain	Strzegom Pilzneński	0.8 kg (18.2%)	80 %	4
Grain	Strzegom Monachijski typ II	1.5 kg (34.1%)	79 %	22
Grain	Strzegom Karmel 300	0.1 kg (2.3%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %
Boil	Equinox	15 g	30 min	14 %
Boil	Equinox	10 g	5 min	14 %
Whirlpool	Equinox	25 g	30 min	13.1 %
Dry Hop	Cascade	50 g	7 day(s)	6 %