

# 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 - Pilsneński 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 %