

## APA - NMP

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **28**
- SRM **5.1**
- 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 **10 %/h**
- Boil size **1265 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **952 liter(s)**
- Total mash volume **1224 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale malt	220 kg (80.9%)	80 %	5
Grain	Strzegom Monachijski typ I	40 kg (14.7%)	79 %	16
Grain	Pszeniczny	12 kg (4.4%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	400 g	60 min	12.8 %
Boil	Chinook	400 g	20 min	12.8 %
Boil	Chinook	600 g	10 min	12.8 %
Boil	Simcoe	800 g	5 min	13.2 %
Dry Hop	Simcoe	1000 g	3 day(s)	13.2 %
Dry Hop	Mosaic	2000 g	3 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	638.89 g	Fermentis