

# APA AZACA

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **10**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **67 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **34.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (63.5%)	80 %	5
Grain	Strzegom Pszeniczny	1 kg (15.9%)	81 %	6
Grain	Castle Pale Ale	0.5 kg (7.9%)	80 %	8
Grain	Płatki pszeniczne	0.4 kg (6.3%)	85 %	3
Grain	Płatki owsiane	0.4 kg (6.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca	10 g	10 min	14 %
Boil	Cascade	10 g	10 min	7 %
Boil	Citra	10 g	10 min	12 %
Aroma (end of boil)	Azacca	10 g	0 min	14 %
Aroma (end of boil)	Cascade	10 g	0 min	7 %
Aroma (end of boil)	Citra	10 g	0 min	12 %
Dry Hop	Cascade	30 g	14 day(s)	7 %
Dry Hop	Azacca	30 g	7 day(s)	14 %
Dry Hop	Cascade	50 g	7 day(s)	7 %
Dry Hop	Citra	30 g	7 day(s)	12 %

Dry Hop	Azacca	25 g	3 day(s)	14 %
Dry Hop	Cascade	50 g	3 day(s)	7 %
Dry Hop	Citra	25 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis