

# APA Azacca Amarillo

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **41**
- SRM **4.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (90.9%)	80 %	5
Grain	Monachijski	0.5 kg (9.1%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	20 g	60 min	8 %
Boil	Premiant	20 g	30 min	8 %
Boil	Azacca	50 g	5 min	14 %
Dry Hop	Amarillo	100 g	5 day(s)	9.5 %

## Yeasts

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

## Notes

- Burzliwa 2 tyg 18-21st. cicha 2 tyg. Cold crash 5 dni 6 st. Butelkowanie 10.08.2017 106g cukru / 22 litry  
*Aug 11, 2017, 9:30 AM*