

azacca imperial ipa

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **55**
- SRM **4.8**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **35 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (71.4%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (14.3%) | 85 % | 4 |
| Grain | Płatki owsiane | 1 kg (14.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|----------|------------|
| Boil | El Dorado | 25 g | 60 min | 15 % |
| Boil | Azacca | 20 g | 20 min | 14 % |
| Boil | Azacca | 30 g | 5 min | 14 % |
| Aroma (end of boil) | Azacca | 50 g | 0 min | 14 % |
| Dry Hop | Exp 13 | 60 g | 2 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 300 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------|--------|----------|------|
| Other | wywar saplang | 40 g | Bottling | --- |