

# azacca imperial ipa

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- 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 | ---  |