

# Azacca Red Ale

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **43**
- SRM **15.2**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **23 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (87.1%)	80 %	5
Grain	Fawcett - Red Crystal	0.3 kg (5.2%)	75 %	400
Grain	Caramel Aromatic	0.2 kg (3.5%)	75 %	200
Grain	Pszeniczny	0.2 kg (3.5%)	85 %	4
Grain	Carafa II	0.04 kg (0.7%)	70 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Boil	Azacca	20 g	15 min	14 %
Aroma (end of boil)	Azacca	20 g	5 min	14 %
Aroma (end of boil)	Azacca	30 g	0 min	14 %
Dry Hop	Azacca	30 g	5 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis