

# Azacca White IPA

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **56**
- SRM **5.6**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **16.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Wheat Malt	1 kg (33.3%)	85 %	5
Grain	Weyermann - Pale Ale Malt	1 kg (33.3%)	85 %	7
Grain	Płatki owsiane	0.4 kg (13.3%)	60 %	3
Grain	Carahell	0.25 kg (8.3%)	77 %	26
Grain	Weyermann - Light Munich Malt	0.25 kg (8.3%)	82 %	14
Grain	Weyermann - Acidulated Malt	0.1 kg (3.3%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca	5 g	60 min	14 %
Boil	Azacca	15 g	20 min	14 %
Aroma (end of boil)	Azacca	30 g	5 min	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fermentum mobile	Ale	Liquid	100 ml	---