

# Belgian Single Hop Azacca

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **26**
- SRM **3.7**
- Style **Belgian 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 **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

| Type  | Name                | Amount      | Yield | EBC |
|-------|---------------------|-------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (100%) | 82 %  | 4   |

## Hops

| Use for             | Name               | Amount | Time     | Alpha acid |
|---------------------|--------------------|--------|----------|------------|
| Boil                | Yakima HopsAzacca  | 10 g   | 50 min   | 10.8 %     |
| Aroma (end of boil) | Yakima Hops Azacca | 20 g   | 20 min   | 10.8 %     |
| Whirlpool           | Yakima Hops Azacca | 30 g   | 0 min    | 10.8 %     |
| Dry Hop             | Yakima Hops Azacca | 50 g   | 3 day(s) | 10.8 %     |

## Yeasts

| Name          | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| Safale BE-134 | Ale  | Dry  | 11.5 g | Fermentis  |