

## IPA#2 Azacca/Citra

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- Gravity **15 BLG**
- ABV ---
- IBU **100**
- SRM **5.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **20.7 liter(s)**

### Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.2 kg (76.2%)	79 %	6
Grain	Bestmalz Caramel Pils	1 kg (23.8%)	75 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca	10 g	50 min	14 %
Boil	Citra	10 g	50 min	13.5 %
Boil	Azacca	15 g	30 min	14 %
Boil	Citra	15 g	30 min	13.5 %
Boil	Azacca	15 g	10 min	14 %
Boil	Citra	15 g	10 min	13.5 %
Dry Hop	Azacca	55 g	4 day(s)	14 %
Dry Hop	Citra	55 g	4 day(s)	13.5 %

### Yeasts

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