

# SHAzacca

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **45**
- SRM **7.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.9 liter(s)**

## Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10.3 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **77C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **12.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1.44 kg (63.2%)	80 %	7
Grain	Strzegom Monachijski typ I	0.24 kg (10.5%)	79 %	16
Grain	Wheat, Flaked	0.24 kg (10.5%)	77 %	4
Grain	Oats, Flaked	0.12 kg (5.3%)	80 %	2
Grain	Weyermann - Carared	0.14 kg (6.1%)	75 %	45
Grain	Słód Caramunich Typ II Weyermann	0.1 kg (4.4%)	73 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca	10 g	45 min	13 %
Aroma (end of boil)	Azacca	10 g	15 min	13 %
Aroma (end of boil)	Azacca	10 g	8 min	13 %
Aroma (end of boil)	Azacca	10 g	0 min	13 %
Dry Hop	Azacca	15 g	3 day(s)	13 %
Dry Hop	Azacca	10 g	2 day(s)	13 %
Dry Hop	Azacca	15 g	4 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis