

# Azacca 2020 ver 1.0

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **90**
- SRM **5.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **9 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **16 %/h**
- Boil size **16 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **15.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **12.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **16 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale     | 2.5 kg (72.5%) | 80 %  | 7   |
| Grain | Płatki pszeniczne        | 0.5 kg (14.5%) | 60 %  | 3   |
| Grain | Weyermann - Carahell     | 0.25 kg (7.2%) | 85 %  | 25  |
| Grain | Weyermann - Zakwaszający | 0.2 kg (5.8%)  | 80 %  | 5   |

## Hops

| Use for | Name                | Amount | Time   | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil    | Azacca (2020 - USA) | 10 g   | 60 min | 13.2 %     |
| Boil    | Azacca (2020 - USA) | 30 g   | 20 min | 13.2 %     |
| Boil    | Azacca (2020 - USA) | 30 g   | 10 min | 13.2 %     |
| Boil    | Azacca (2020 - USA) | 30 g   | 1 min  | 13.2 %     |

## Yeasts

| Name                       | Type | Form | Amount | Laboratory |
|----------------------------|------|------|--------|------------|
| Gozdawa - Pure Ale Yeast 7 | Ale  | Dry  | 10 g   | Gozdawa    |

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type        | Name                                    | Amount  | Use for | Time   |
|-------------|-----------------------------------------|---------|---------|--------|
| Fining      | Whirfloc                                | 1 g     | Boil    | 5 min  |
| Water Agent | MgSO4                                   | 6 g     | Mash    | 70 min |
| Water Agent | NaCl                                    | 4 g     | Mash    | 70 min |
| Other       | Woda olsztyńska (Nagórki) - zacieranie  | 12000 g | Mash    | 70 min |
| Other       | Woda olsztyńska (Nagórki) - wysładzanie | 10000 g | Mash    | 70 min |