Azacca APA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **40**
- SRM **4.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **40 %/h**
- Boil size **16.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **8.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **16.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	2.3 kg *(92%)*	80 %	6
Grain	Weyermann - Carapils	0.2 kg *(8%)*	75 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	USA Azacca	10 g	60 min	12.5 %
Boil	USA Azacca	10 g	15 min	12.5 %
Aroma (end of boil)	USA Azacca	20 g	0 min	12.5 %
Dry Hop	USA Azacca	10 g	3 day(s)	12.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05 IV	Ale	Slant	70 ml	---

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