Azacca IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **17**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **55 min**
- Evaporation rate **14 %/h**
- Boil size **17 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14.6 liter(s)**

Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **10.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **17 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.2 kg *(87.7%)*	80 %	5
Grain	Oats, Flaked	0.15 kg *(4.1%)*	80 %	2
Grain	Rice, Flaked	0.15 kg *(4.1%)*	70 %	2
Grain	Barley, Flaked	0.15 kg *(4.1%)*	70 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca	5 g	45 min	14 %
Boil	Azacca	15 g	5 min	14 %
Whirlpool	Azacca	10 g	1 min	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Slant	1300 ml	Fermentis

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