

Belgian Single Hop Azacca

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **26**
- SRM **3.7**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (100%) | 82 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|----------|------------|
| Boil | Yakima HopsAzacca | 10 g | 50 min | 10.8 % |
| Aroma (end of boil) | Yakima Hops Azacca | 20 g | 20 min | 10.8 % |
| Whirlpool | Yakima Hops Azacca | 30 g | 0 min | 10.8 % |
| Dry Hop | Yakima Hops Azacca | 50 g | 3 day(s) | 10.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| Safale BE-134 | Ale | Dry | 11.5 g | Fermentis |