

IPA#2 Azacca/Citra

- Gravity **15 BLG**
- ABV ---
- IBU **100**
- SRM **5.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **20.7 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 3.2 kg (76.2%) | 79 % | 6 |
| Grain | Bestmalz Caramel Pils | 1 kg (23.8%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Azacca | 10 g | 50 min | 14 % |
| Boil | Citra | 10 g | 50 min | 13.5 % |
| Boil | Azacca | 15 g | 30 min | 14 % |
| Boil | Citra | 15 g | 30 min | 13.5 % |
| Boil | Azacca | 15 g | 10 min | 14 % |
| Boil | Citra | 15 g | 10 min | 13.5 % |
| Dry Hop | Azacca | 55 g | 4 day(s) | 14 % |
| Dry Hop | Citra | 55 g | 4 day(s) | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |