

# Apa zythos azacca

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **30**
- SRM **4.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **10 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **37.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **32.5 liter(s)**

## Steps

- Temp **62 C**, Time **55 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **26 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **55 min** at **62C**
- Keep mash **5 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **37.3 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt     | 6 kg (92.3%)   | 80 %  | 5   |
| Grain | Pszeniczny               | 0.25 kg (3.8%) | 85 %  | 4   |
| Grain | Karmelowy Jasny<br>30EBC | 0.25 kg (3.8%) | 75 %  | 30  |

## Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | lunga  | 30 g   | 60 min   | 12.6 %     |
| Boil    | Zythos | 30 g   | 0 min    | 10.5 %     |
| Dry Hop | Zythos | 30 g   | 3 day(s) | 10.5 %     |
| Dry Hop | Azacca | 50 g   | 3 day(s) | 10.5 %     |
| Boil    | Azacca | 50 g   | 0 min    | 10.8 %     |

## Yeasts

| Name  | Type  | Form | Amount | Laboratory |
|-------|-------|------|--------|------------|
| Us-05 | Lager | Dry  | 11.5 g | ---        |