

# 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 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	---