

Azacca/Cascade IPA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **38**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **41.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **40.5 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **70 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **31.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **70C**
- Keep mash **1 min** at **76C**
- Sparge using **27.7 liter(s)** of **76C** water or to achieve **50.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	9 kg (100%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	13 %
Dry Hop	Cascade	40 g	3 day(s)	6 %
Dry Hop	Chinook	13 g	3 day(s)	13 %
Dry Hop	Azacca	50 g	3 day(s)	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Dry	20 g	---