

# Azacca Ipa/Ale

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **43**
- SRM **4.2**
- 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 **35 liter(s)**
- Total mash volume **45 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **70 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **35 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **70C**
- Keep mash **1 min** at **76C**
- Sparge using **25.2 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	10 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	50 g	60 min	15.5 %
Dry Hop	Azacca	50 g	3 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Dry	20 g	---