

# Azacca Neipa

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **6**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **0 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

## Steps

- Temp **68 C**, Time **80 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **23.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (64.9%)	81 %	4
Grain	Viking Pale Ale malt	1 kg (13%)	80 %	5
Grain	Pszeniczny	0.5 kg (6.5%)	85 %	4
Grain	Płatki owsiane	1.2 kg (15.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca	25 g	5 min	14 %
Whirlpool	Azacca	60 g	0 min	14 %
Dry Hop	Azacca	140 g	3 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Liquid	1000 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
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Fining	whirfloc	3 g	Boil	5 min
Water Agent	Sól	4 g	Mash	90 min
Water Agent	H3PO4	6 g	Mash	90 min