Azacca single hop

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **38**
- SRM **7.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **29.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **30.6 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **79 C**, Time **10 min**

Mash step by step

- Heat up **23.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **79C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(73.5%)*	80 %	5
Grain	Strzegom Monachijski typ I	1 kg *(14.7%)*	79 %	16
Grain	Strzegom Karmel 150	0.3 kg *(4.4%)*	75 %	150
Grain	Pszeniczny	0.5 kg *(7.4%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Boil	Azacca	15 g	55 min	14 %
Boil	Azacca	15 g	15 min	14 %
Aroma (end of boil)	Azacca	20 g	0 min	14 %
Dry Hop	Azacca	40 g	3 day(s)	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.