

# AIPA - Azacca i strata

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **49**
- SRM **8.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **25.4 liter(s)**
- Total mash volume **33.1 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **25.4 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (77.9%)	80 %	5
Grain	Monachijski	1 kg (13%)	80 %	16
Grain	Płatki owsiane	0.4 kg (5.2%)	60 %	3
Grain	brown	0.3 kg (3.9%)	80 %	175

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	13 %
Boil	Azacca	10 g	50 min	14 %
Boil	Strata	10 g	30 min	13.6 %
Aroma (end of boil)	Chinook	30 g	0 min	13 %
Boil	Azacca	15 g	10 min	14 %
Boil	Strata	10 g	10 min	13.6 %
Aroma (end of boil)	Azacca	25 g	0 min	14 %
Aroma (end of boil)	Strata	30 g	0 min	13.6 %
Dry Hop	Strata	100 g	5 day(s)	13.6 %
Dry Hop	Azacca	50 g	5 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	1000 ml	Fermentum Mobile