

## apa azzaca

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **29**
- SRM **4.7**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (75%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (25%)	79 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca	10 g	60 min	14 %
Aroma (end of boil)	Azacca	25 g	5 min	14 %
Dry Hop	Azacca	45 g	5 day(s)	14 %