

# Azacca#1

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **25**
- SRM **6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **36.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7.4 kg (81.3%)	80 %	6
Grain	Viking Pilsner malt	1.5 kg (16.5%)	82 %	4
Grain	red ale viking malt	0.2 kg (2.2%)	80 %	70

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Azacca	25 g	60 min	14 %
Mash	Azacca	25 g	30 min	14 %
Aroma (end of boil)	Azacca	37 g	15 min	14 %
Aroma (end of boil)	Azacca	38 g	5 min	14 %
Dry Hop	Azacca	75 g	5 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---