

Azacca IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **17**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **55 min**
- Evaporation rate **14 %/h**
- Boil size **17 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14.6 liter(s)**

Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **10.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **17 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.2 kg (87.7%) | 80 % | 5 |
| Grain | Oats, Flaked | 0.15 kg (4.1%) | 80 % | 2 |
| Grain | Rice, Flaked | 0.15 kg (4.1%) | 70 % | 2 |
| Grain | Barley, Flaked | 0.15 kg (4.1%) | 70 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|--------|------------|
| Boil | Azacca | 5 g | 45 min | 14 % |
| Boil | Azacca | 15 g | 5 min | 14 % |
| Whirlpool | Azacca | 10 g | 1 min | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|---------|------------|
| Safale S-33 | Ale | Slant | 1300 ml | Fermentis |