

## #10 SMASH AZACCA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **28**
- SRM **4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.3 liter(s)**
- Total mash volume **13.3 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **10.3 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	2.95 kg (100%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca	10 g	50 min	14 %
Whirlpool	Azacca	30 g	1 min	14 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	10 g	---