

## AIPA Azacca

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **40**
- SRM **8.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (68.2%)	85 %	7
Grain	Monachijski	1 kg (22.7%)	80 %	16
Grain	Cara Blonde - Castle Malting	0.4 kg (9.1%)	78 %	20

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga PH 2019	30 g	30 min	10.5 %
Dry Hop	Azacca	100 g	2 day(s)	14 %