

# Azacca Double IPA

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **100**
- SRM **6.1**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **12 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5.2 liter(s) / kg**
- Mash size **32.2 liter(s)**
- Total mash volume **38.4 liter(s)**

## Steps

- Temp **65 C**, Time **120 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **20 min**

## Mash step by step

- Heat up **32.2 liter(s)** of strike water to **69.3C**
- Add grains
- Keep mash **120 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **20 min** at **76C**
- Sparge using **0.1 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.1 kg (61.2%)	81 %	4
Grain	Strzegom Monachijski typ I	1.5 kg (22.4%)	79 %	16
Grain	Strzegom Pszeniczny	0.3 kg (4.5%)	81 %	6
Grain	Viking Dekstrynowy	0.3 kg (4.5%)	79 %	13
Sugar	Corn Sugar (Dextrose)	0.5 kg (7.5%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Magnum	50 g	80 min	12 %
Boil	Azacca	15 g	30 min	14 %
Boil	Azacca	35 g	15 min	14 %
Aroma (end of boil)	Azacca	50 g	0 min	14 %
Dry Hop	Azacca	100 g	4 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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WLP090 - San Diego Super Yeast	Ale	Liquid	150 ml	White Labs
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