

# Azacca White IPA

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **56**
- SRM **5.6**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **16.5 liter(s)**

## Fermentables

| Type  | Name                          | Amount         | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Wheat Malt   | 1 kg (33.3%)   | 85 %  | 5   |
| Grain | Weyermann - Pale Ale Malt     | 1 kg (33.3%)   | 85 %  | 7   |
| Grain | Platki owsiane                | 0.4 kg (13.3%) | 60 %  | 3   |
| Grain | Carahell                      | 0.25 kg (8.3%) | 77 %  | 26  |
| Grain | Weyermann - Light Munich Malt | 0.25 kg (8.3%) | 82 %  | 14  |
| Grain | Weyermann - Acidulated Malt   | 0.1 kg (3.3%)  | 80 %  | 6   |

## Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Azacca | 5 g    | 60 min | 14 %       |
| Boil                | Azacca | 15 g   | 20 min | 14 %       |
| Aroma (end of boil) | Azacca | 30 g   | 5 min  | 14 %       |

## Yeasts

| Name             | Type | Form   | Amount | Laboratory |
|------------------|------|--------|--------|------------|
| fermentum mobile | Ale  | Liquid | 100 ml | ---        |