

# Belgian Single Hop Azacca

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **26**
- SRM **3.7**
- Style **Belgian IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (100%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Yakima HopsAzacca	10 g	50 min	10.8 %
Aroma (end of boil)	Yakima Hops Azacca	20 g	20 min	10.8 %
Whirlpool	Yakima Hops Azacca	30 g	0 min	10.8 %
Dry Hop	Yakima Hops Azacca	50 g	3 day(s)	10.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale BE-134	Ale	Dry	11.5 g	Fermentis