

## NE IPA azzaca

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **28**
- SRM **5.2**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **29.2 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **27.4 liter(s)**
- Total mash volume **35.7 liter(s)**

### Steps

- Temp **69 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **10 min**

### Mash step by step

- Heat up **27.4 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **40 min** at **69C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **29.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (60.2%)	79 %	6
Grain	Pszeniczny	2 kg (24.1%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (6%)	60 %	3
Grain	Płatki owsiane	0.8 kg (9.6%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Azacca	5 g	60 min	14 %
Boil	Azacca	30 g	20 min	14 %
Dry Hop	Azacca	100 g	5 day(s)	14 %
Aroma (end of boil)	Azacca	15 g	0 min	14 %
Whirlpool	Azacca	50 g	0 min	14 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Liquid	1000 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	5 g	Mash	60 min
Water Agent	Chlorek wapnia	10 g	Mash	60 min
Water Agent	kwaz fosforowy	5 g	Mash	60 min