

# Topazacca

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **30**
- SRM **12.3**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **34.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25.8 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.4 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **34.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Munich I	5 kg (77.5%)	82 %	14
Grain	Weyermann - Pilsner Malt	1 kg (15.5%)	81 %	3
Grain	Platki owsiane	0.2 kg (3.1%)	85 %	3
Grain	Caramunich® typ I	0.15 kg (2.3%)	73 %	80
Grain	Black Barley (Roast Barley)	0.1 kg (1.6%)	55 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Boil	Azacca	25 g	10 min	14 %
Whirlpool	Topaz	30 g	20 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	15 min