AIPA Azacca

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **40**
- SRM **8.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg *(68.2%)*	85 %	7
Grain	Monachijski	1 kg *(22.7%)*	80 %	16
Grain	Cara Blonde - Castle Malting	0.4 kg *(9.1%)*	78 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga PH 2019	30 g	30 min	10.5 %
Dry Hop	Azacca	100 g	2 day(s)	14 %