

# APA AZACA Hop Cat

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **12**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **52.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.3 liter(s)**
- Total mash volume **40.4 liter(s)**

## Steps

- Temp **67 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **30.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **32.6 liter(s)** of **76C** water or to achieve **52.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (59.4%)	80 %	5
Grain	Strzegom Pszeniczny	2 kg (19.8%)	81 %	6
Grain	Castle Pale Ale	0.5 kg (5%)	80 %	8
Grain	Płatki pszeniczne	0.8 kg (7.9%)	85 %	3
Grain	Płatki owsiane	0.8 kg (7.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca	20 g	10 min	14 %
Boil	Cascade	20 g	10 min	6 %
Boil	Citra	20 g	10 min	12 %
Boil	Azacca	20 g	0 min	14 %
Boil	Cascade	20 g	0 min	6 %
Boil	Citra	10 g	0 min	12 %
Dry Hop	Cascade	60 g	14 day(s)	6 %
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Dry Hop	Azacca	60 g	7 day(s)	14 %
Dry Hop	Cascade	100 g	7 day(s)	6 %

Dry Hop	Citra	20 g	7 day(s)	12 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis