

apa azzaca

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **29**
- SRM **4.7**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (75%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 1 kg (25%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Azacca | 10 g | 60 min | 14 % |
| Aroma (end of boil) | Azacca | 25 g | 5 min | 14 % |
| Dry Hop | Azacca | 45 g | 5 day(s) | 14 % |