

Apa zythos azacca

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **30**
- SRM **4.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **10 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **37.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **32.5 liter(s)**

Steps

- Temp **62 C**, Time **55 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **26 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **55 min** at **62C**
- Keep mash **5 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **37.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (92.3%) | 80 % | 5 |
| Grain | Pszeniczny | 0.25 kg (3.8%) | 85 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.25 kg (3.8%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | lunga | 30 g | 60 min | 12.6 % |
| Boil | Zythos | 30 g | 0 min | 10.5 % |
| Dry Hop | Zythos | 30 g | 3 day(s) | 10.5 % |
| Dry Hop | Azacca | 50 g | 3 day(s) | 10.5 % |
| Boil | Azacca | 50 g | 0 min | 10.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|------|--------|------------|
| Us-05 | Lager | Dry | 11.5 g | --- |