

RaggaBomba X-lecie AZACCA LEMONDROP

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **34**
- SRM **5.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (94.2%) | 80 % | 5 |
| Grain | Strzegom Karmel 150 | 0.11 kg (2.1%) | 75 % | 160 |
| Grain | Pilzński | 0.2 kg (3.8%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Azacca | 10 g | 50 min | 11 % |
| Boil | Azacca | 10 g | 30 min | 11 % |
| Boil | Azacca | 15 g | 15 min | 11 % |
| Boil | Lemon drop | 15 g | 10 min | 4.6 % |
| Boil | Lemon drop | 15 g | 5 min | 4.6 % |
| Aroma (end of boil) | Lemon drop | 10 g | 10 min | 4.6 % |
| Dry Hop | Lemon drop | 20 g | 3 day(s) | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |