

# SMASH PALE ALE AZACCA

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **35**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.33 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **16.6 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca	10 g	60 min	14 %
Boil	Azacca	10 g	30 min	14 %
Aroma (end of boil)	Azacca	15 g	10 min	14 %
Whirlpool	Azacca	15 g	0 min	14 %
Dry Hop	Azacca	50 g	3 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	105 ml	---