

## APA AZACA

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **10**
- SRM **4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

### Steps

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

### Mash step by step

- Heat up **18.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **34.3 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (63.5%)  | 80 %  | 5   |
| Grain | Strzegom Pszeniczny  | 1 kg (15.9%)  | 81 %  | 6   |
| Grain | Castle Pale Ale      | 0.5 kg (7.9%) | 80 %  | 8   |
| Grain | Płatki pszeniczne    | 0.4 kg (6.3%) | 85 %  | 3   |
| Grain | Płatki owsiane       | 0.4 kg (6.3%) | 85 %  | 3   |

### Hops

| Use for             | Name    | Amount | Time      | Alpha acid |
|---------------------|---------|--------|-----------|------------|
| Boil                | Azacca  | 10 g   | 10 min    | 14 %       |
| Boil                | Cascade | 10 g   | 10 min    | 7 %        |
| Boil                | Citra   | 10 g   | 10 min    | 12 %       |
| Aroma (end of boil) | Azacca  | 10 g   | 0 min     | 14 %       |
| Aroma (end of boil) | Cascade | 10 g   | 0 min     | 7 %        |
| Aroma (end of boil) | Citra   | 10 g   | 0 min     | 12 %       |
| Dry Hop             | Cascade | 30 g   | 14 day(s) | 7 %        |
| Dry Hop             | Azacca  | 30 g   | 7 day(s)  | 14 %       |
| Dry Hop             | Cascade | 50 g   | 7 day(s)  | 7 %        |
| Dry Hop             | Citra   | 30 g   | 7 day(s)  | 12 %       |

|         |         |      |          |      |
|---------|---------|------|----------|------|
| Dry Hop | Azacca  | 25 g | 3 day(s) | 14 % |
| Dry Hop | Cascade | 50 g | 3 day(s) | 7 %  |
| Dry Hop | Citra   | 25 g | 3 day(s) | 12 % |

## Yeasts

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