

SMASH IPA - Azacca

Style: **Style unselected**

Brewer: **Sofus Grøndahl**

Vital Statistics

Volume	25 litres
OG	1053
Boil Volume	28 litres
Boil gravity	1047
Alcohol (ABV)	5.2 %
Colour	11 EBC (Golden)
Bitterness	63 IBU
BU:GU	1.19
FG	1013



Fermentables

Pale Malt	7 EBC	5500 g
		5500 g

Mash schedule

Total grain weight for mash: 5500 g

Hops

ADHA Azacca	14.0 %	60 g	30 min
ADHA Azacca	14.0 %	40 g	10 min
ADHA Azacca	14.0 %	100 g	Dry Hop

Misc Ingredients

Fermentation

Fermentation	SafAle US-05	22 °C	14 days
Lagering	No yeast added	22 °C	5 days

Details

Vådgær
OYL-200 Tropical IPA
OYL-061 Kevik