

BIAB_Azacca_Ale_20180324.xlsx

Category: 18. Pale American Ale
 Style: 18B. American Pale Ale

Brewer: BEER-N-BBQ by Larry
 Brew Date: March 24, 2018

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Grain Bill, Adjuncts, & Sugars		
Type	Qty lb	% of Bill
Pale Malt: Brewers Malt, 2-row (Briess)	4.00	80.0%
Munich Malt: Bonlander® Munich Malt 10L (Briess)	0.50	10.0%
Caramel Malt: Caramel Malt 20L (Briess)	0.50	10.0%

Hop Bill & Schedule						
Species	Type	Alpha (%)	Qty oz	AAU	Time (min)	
Azacca® (U.S.)	Pellet	12.2	0.25	3.1	60	
Azacca® (U.S.)	Pellet	12.2	0.25	3.1	10	
Azacca® (U.S.)	Pellet	12.2	0.50	6.1	0	

Mash Variables & Steps			
Variable/Step	Value	Actual	Units
Ambient Grain Temp	68.0		°F
Desired Mash Temp	153.0	153	°F
Water/Grist Ratio	1.68		qt/lb
Strike Water to Add	8.4		qt
Strike Water Temp	163.1	163	°F
# of Steps Required	2	 	
Add for 1st Step	0.0		qt
Drain for 1st Step	6.0		qt
Add/Drain for 2nd Step	6.0		qt
Add/Drain for 3rd Step	0.00		qt

Yeast Information			
Strain	Brand	Atten	Temp °F
SafAle US-05	Fermentis	81%	64 - 82
Other Ingredients/Additions		Amount	Time
Yeast Nutrient		0.5 tsp	boil

NOTES: Mashed for 70 minutes. Fermented for 2.5 weeks. Kegged.

	Expected	Actual	Units	Expected	Actual
Pre-Boil Vol:	11.90	12.67	qt	Efficiency:	72.0%
Boil Time:	90	90	min	IBUs:	31.84
Post-Boil Vol:	10.00	9.90	qt	ABV:	5.6%
Batch Vol:	8	9.50	qt	App Atten:	81%
				SRM:	9.3
					9.4

Forced Carbonation		
(See Carbonation tab for bottling information)		
Volume of CO2 =	2.5	
Serving Temperature =	38.0	°F
Keg Pressure =	11.2	PSI

	Expected	Actual		
		Hydro meter	Refractometer ° Brix	SG
Pre-Boil SG:	1.045	1.042	10.4	1.042
OG:	1.053	1.054	13.4	1.054
FG:	1.010	1.012	6.8	1.012

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Courtesy of
BEER-N-BBQ by Larry
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