



AZACCA HIGH

Size: 5 gal
Efficiency: 82.34%
Attenuation: 92.0%

Original Gravity: 1.075
Terminal Gravity: 1.006
Color: 8.74 SRM
Alcohol: 9.14%
Bitterness: 123.7

INGREDIENTS:

8.8 lb (71.2%) 2-Row Brewers Malt - added during mash
1.9 lb (15.4%) Vienna Malt - added during mash
0.5 lb (3.8%) 2-Row Caramel Malt 40L - added during mash
0.25 lb (1.9%) 2-Row Carapils Malt - added during mash

1.17 oz (10.9%) Bravo (15.1%) - added during boil, boiled 60 m
0.75 oz (7.7%) Zythos (9.8%) - added during boil, boiled 30 m
0.5 oz (5.2%) Zythos (9.8%) - added during boil, boiled 15 m
0.67 oz (12.1%) Azacca (12.1%) - added during boil, boiled 15 m
1.0 lb (7.7%) Corn Sugar - added during boil, boiled 10 m

0.77 oz (8.1%) Zythos (9.8%) - steeped after boil
0.77 oz (8.1%) Azacca (12.1%) - steeped after boil

1.53 oz (16.0%) Azacca (12.1%) - added dry to secondary fermenter 1st Dry Hop
0.76 oz (8.0%) Zythos (9.8%) - added dry to secondary fermenter 1st Dry Hop
1.53 oz (16.0%) Azacca (12.1%) - added dry to secondary fermenter 2nd Dry Hop
0.76 oz (8.0%) Zythos (9.8%) - added dry to secondary fermenter 2nd Dry Hop

Need help? Email recipes@madtreebrewing.com

