

# AZACCA (All Grain)

Official NORTHERN BREWER Instructional Document

Azacca honors ritual with the straw body of a simple pale ale grist cursed by intense mango, citrus and pine. Mixing up the medicine with one of the most sought-after new hop varieties, Azacca pins firm bittering into mild caramel sweetness. A feast of distinct flavors from complex grapefruit and lemon to old-growth evergreen forest are just a trick—Azacca is a particularly pleasant, sessionable pint.

It took a few sacrifices to get our hands on enough Azacca® for a limited release of this kit. Work by brewmasters and witch doctors alike, a few incantations and a dash of cajun conjuring are all that's keeping the harvest coming. Don't count on our hocus pocus to hold up forever—Azacca has been known to feast and flee faster than a cloud of locusts over the rolling fields.

## O.G: 1.052 READY: 6 WEEKS

Suggested fermentation schedule:

- 1-2 week primary; 2-4 weeks secondary;
- 2 weeks bottle conditioning

## MASH INGREDIENTS

- 6.5 lbs Pilsner malt
- 4 lbs Rahr 2-row
- 0.25 lbs English Medium Crystal
- 0.25 lbs English Dark Crystal

## BOIL ADDITIONS & TIMES

- 0.5 oz. Azacca® (60 min)
- 0.5 oz. Azacca® (15 min)
- 1 oz. Azacca® (0 min - Flame out addition)
- Dry Hops: 2 oz. Azacca® - add to secondary fermenter one to two weeks before bottling day

## YEAST

Dry yeast (default) Safale S-04.  
Optimum temp: 64°-75°F

Liquid yeast option: Wyeast 1335 British Ale II. Optimum temp: 63°-75°F

White Labs WLP007 Dry English Ale Yeast.  
Optimum temp: 65°-70°F

## PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

## MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 154° F for 60 minutes

Mashout: 170° F for 10 minutes

## BOIL ADDITIONS & TIMES

0.5 oz Azacca® (60 min)

0.5 oz Azacca® (15 min)

1 oz Azacca® (0 min - Flame out)

## DRY HOPS

2 oz Azacca® – add to secondary fermenter one to two weeks before bottling day

## YEAST

**DRY YEAST (DEFAULT):** Safale S-04.  
Optimum temp: 64°-75°F

**LIQUID YEAST OPTION:** Wyeast 1335 British Ale II. Optimum temp: 63°-75°F

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