

## Californiacation v.6

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- Gravity **11.7 BLG**
- ABV ---
- IBU **34**
- SRM **6.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

### Fermentables

| Type  | Name                       | Amount       | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Briess - Pale Ale Malt     | 3 kg (69.8%) | 80 %  | 7   |
| Grain | Strzegom Karmel 30         | 0.3 kg (7%)  | 75 %  | 30  |
| Grain | Strzegom Monachijski typ I | 1 kg (23.3%) | 79 %  | 16  |

### Hops

| Use for             | Name                   | Amount | Time   | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil                | Magnum                 | 10 g   | 60 min | 13.5 %     |
| Aroma (end of boil) | Simcoe                 | 10 g   | 15 min | 13 %       |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 10 g   | 15 min | 15.5 %     |
| Aroma (end of boil) | Simcoe                 | 10 g   | 5 min  | 13 %       |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 10 g   | 5 min  | 15.5 %     |
| Aroma (end of boil) | Simcoe                 | 10 g   | 0 min  | 13 %       |
| Whirlpool           | Columbus/Tomahawk/Zeus | 10 g   | 0 min  | 15.5 %     |

### Yeasts

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