

Gorączka kalifornijska English ale

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **42**
- SRM **6.5**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **71 C**, Time **0 min**
- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **71C**
- Keep mash **5 min** at **78C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (57.1%) | 72 % | 5 |
| Grain | Strzegom Monachijski typ I | 2 kg (28.6%) | 79 % | 16 |
| Grain | Strzegom Wiedeński | 0.5 kg (7.1%) | 79 % | 10 |
| Grain | Pszeniczny | 0.5 kg (7.1%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|----------|------------|
| Boil | Challenger | 50 g | 70 min | 6.1 % |
| Boil | East Kent Goldings | 25 g | 15 min | 4.7 % |
| Boil | East Kent Goldings | 25 g | 5 min | 4.7 % |
| Aroma (end of boil) | Fuggles | 30 g | 10 min | 4.5 % |
| Dry Hop | Fuggles | 70 g | 5 day(s) | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|--------|--------|------------------|
| FM54 Gorączka kalifornijska | Ale | Liquid | 100 ml | Fermentum Mobile |