A la Califia

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **59**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **63 C**, Time **20 min**
- Temp **70 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **30 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg *(53.3%)*	81 %	4
Grain	Viking Pale Ale malt	3 kg *(40%)*	80 %	5
Grain	Płatki owsiane	0.5 kg *(6.7%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	50 g	50 min	13.2 %
Aroma (end of boil)	Mosaic	50 g	1 min	10.5 %
Dry Hop	Citra	50 g	2 day(s)	12 %
Dry Hop	Mosaic	50 g	2 day(s)	10.5 %
Dry Hop	Simcoe	50 g	2 day(s)	13.2 %

Yeasts

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

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