

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 |