

# 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