

## Californication (West Coast IPA)

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **44**
- SRM **4.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **63 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **0 min** at **76C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (39.7%)	80 %	5
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	3 kg (47.6%)	80 %	4
Grain	Weyermann - Słód pszeniczny	0.5 kg (7.9%)	82 %	4
Sugar	Cukier	0.3 kg (4.8%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	40 min	13.2 %
Boil	Centennial	20 g	20 min	10.5 %
Boil	Amarillo	20 g	10 min	9.5 %
Boil	Citra	20 g	5 min	12 %
Whirlpool	Simcoe	15 g	0 min	13.2 %
Whirlpool	Centennial	15 g	0 min	10.5 %
Whirlpool	Amarillo	15 g	0 min	9.5 %
Whirlpool	Citra	15 g	0 min	12 %
Dry Hop	Simcoe	50 g	3 day(s)	13.2 %

Dry Hop	Centennial	50 g	3 day(s)	10.5 %
Dry Hop	Amarillo	50 g	3 day(s)	9.5 %
Dry Hop	Citra	50 g	3 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	200 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	Whirflock	1.4 g	Boil	15 min