

Californication v.5

- Gravity **12.6 BLG**
- ABV ---
- IBU **40**
- SRM **7.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **10 %**
- Size with trub loss **39.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **45.5 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **31.1 liter(s)** of **76C** water or to achieve **45.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 7 kg (97.2%) | 80 % | 7 |
| Grain | Strzegom Karmel 150 | 0.2 kg (2.8%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Chinook | 30 g | 60 min | 13 % |
| Aroma (end of boil) | Amarillo | 25 g | 0 min | 9.5 % |
| Aroma (end of boil) | Amarillo | 20 g | 5 min | 9.5 % |
| Aroma (end of boil) | Amarillo | 15 g | 15 min | 9.5 % |
| Aroma (end of boil) | Citra | 15 g | 15 min | 12 % |
| Aroma (end of boil) | Citra | 20 g | 5 min | 12 % |
| Aroma (end of boil) | Citra | 25 g | 0 min | 12 % |

Yeasts

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