

# Californication v.9

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- Gravity **11.1 BLG**
- ABV ---
- IBU **40**
- SRM **4.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **43 liter(s)**
- Trub loss **5 %**
- Size with trub loss **45.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **54.5 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **21.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **39.9 liter(s)** of **76C** water or to achieve **54.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	7 kg (95.9%)	79 %	6
Grain	Strzegom Karmel 30	0.3 kg (4.1%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Aroma (end of boil)	Citra	10 g	20 min	12 %
Aroma (end of boil)	Citra	20 g	15 min	12 %
Aroma (end of boil)	Citra	30 g	5 min	12 %
Aroma (end of boil)	Citra	40 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis