

FM54 Gorączka kalifornijska 2

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **55**
- SRM **3.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 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 **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (66.7%)	80 %	4
Grain	Płatki owsiane	0.5 kg (8.3%)	60 %	3
Grain	Płatki ryżowe	0.5 kg (8.3%)	60 %	1
Grain	Pszenica niestodowana	1 kg (16.7%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Eureka!	20 g	60 min	18 %
Aroma (end of boil)	Citra	30 g	10 min	12 %
Aroma (end of boil)	Eureka!	10 g	10 min	18 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Slant	150 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Spice	Suszone Skórki pomarańczy	10 g	Boil	30 min
-------	---------------------------	------	------	--------