

# FM54 Gorączka kalifornijska

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **54**
- SRM **3.8**
- 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   | 4.2 kg (70%)  | 80 %  | 4   |
| Grain | Płatki owsiane        | 0.5 kg (8.3%) | 60 %  | 3   |
| Grain | Płatki pszeniczne     | 0.3 kg (5%)   | 60 %  | 3   |
| Grain | Pszenica niesłodowana | 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  | Liquid | 40 ml  | Fermentum Mobile |

## Extras

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

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