

## III California v2

---

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **45**
- SRM **7.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **14.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.9 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **11.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **0 min** at **76C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.86 kg (76.9%)	80 %	5
Grain	Weyermann - Carapils	0.23 kg (6.2%)	78 %	4
Grain	Melanoiden Malt	0.23 kg (6.2%)	80 %	39
Grain	Carared	0.4 kg (10.8%)	75 %	39

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	17.14 g	60 min	13.2 %
Boil	Cascade	17.14 g	5 min	6 %
Whirlpool	Citra	17.14 g	3 min	12 %
Whirlpool	Cascade	34.29 g	3 min	6 %
Dry Hop	Cascade	9 g	3 day(s)	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	6.86 g	Fermentis