

# San Diego Karls Hoppyalis Clone

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **44**
- SRM **12**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	3 kg (85.7%)	80 %	35
Grain	Caramel/Crystal Malt - 10L	0.5 kg (14.3%)	50 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	60 min	13.2 %
Aroma (end of boil)	Amarillo	25 g	0 min	9.5 %
Aroma (end of boil)	Citra	25 g	0 min	12 %
Aroma (end of boil)	Mosaic	25 g	0 min	10 %
Aroma (end of boil)	Simcoe	25 g	0 min	13.2 %
Dry Hop	Amarillo	50 g	---	9.5 %
Dry Hop	Citra	50 g	---	12 %
Dry Hop	Mosaic	50 g	---	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Liquid	50 ml	White Labs

Starter 1l przygotowany dobę przed warzeniem. Propagacja 18h w temperaturze pokojowej ~21°C, flokulacja\_h w temperaturze pokojowej ~21°C

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss (tbsp)	1 g	Boil	15 min
Other	Yeast Nutrient WLN1000 (tbsp)	0.5 g	Primary	10 day(s)

## Notes

- Woda mineralna  
Ca+ 112.2  
Mg+ 17.6  
Na+ 9.0  
Cl- 44.3  
SO4- 107.4

HCO3- 250.1

K+ 1.9

F- 0.1

Mech rehydratyzowany szklanką ciepłej wody kilka godzin przed użyciem  
*Nov 10, 2017, 12:12 PM*