

## Californiacation v.6

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- Gravity **11.7 BLG**
- ABV ---
- IBU **34**
- SRM **6.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (69.8%)	80 %	7
Grain	Strzegom Karmel 30	0.3 kg (7%)	75 %	30
Grain	Strzegom Monachijski typ I	1 kg (23.3%)	79 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Aroma (end of boil)	Simcoe	10 g	15 min	13 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	10 g	15 min	15.5 %
Aroma (end of boil)	Simcoe	10 g	5 min	13 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	10 g	5 min	15.5 %
Aroma (end of boil)	Simcoe	10 g	0 min	13 %
Whirlpool	Columbus/Tomahawk/Zeus	10 g	0 min	15.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis