

# Californication v.5

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- Gravity **12.6 BLG**
- ABV ---
- IBU **40**
- SRM **7.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **10 %**
- Size with trub loss **39.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **45.5 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **31.1 liter(s)** of **76C** water or to achieve **45.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	7 kg (97.2%)	80 %	7
Grain	Strzegom Karmel 150	0.2 kg (2.8%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Aroma (end of boil)	Amarillo	25 g	0 min	9.5 %
Aroma (end of boil)	Amarillo	20 g	5 min	9.5 %
Aroma (end of boil)	Amarillo	15 g	15 min	9.5 %
Aroma (end of boil)	Citra	15 g	15 min	12 %
Aroma (end of boil)	Citra	20 g	5 min	12 %
Aroma (end of boil)	Citra	25 g	0 min	12 %

## Yeasts

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