

# IPA California

---

- Gravity **16.6 BLG**
- ABV ---
- IBU **85**
- SRM **8.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **27.4 liter(s)**

## Steps

- Temp **50 C**, Time **15 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **40 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (82%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (16.4%)	79 %	22
Grain	Biscuit Malt	0.1 kg (1.6%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Simcoe	15 g	95 min	13.2 %
Boil	Simcoe	30 g	60 min	13.2 %
Boil	Citra	15 g	30 min	12 %
Aroma (end of boil)	Citra	15 g	7 min	12 %
Aroma (end of boil)	Cascade	10 g	5 min	6 %
Aroma (end of boil)	Cascade	20 g	1 min	6 %
Dry Hop	Cascade	16 g	10 day(s)	6 %
Dry Hop	Simcoe	40 g	10 day(s)	13.2 %

## Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	11 g	Fermentis

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Fining	mech	5 g	Boil	15 min