

# cali lager

- Gravity **11.9 BLG**
- ABV ---
- IBU **23**
- SRM **11**
- Style **California Common Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (90.9%)	79 %	6
Grain	Karmelowy Pszeniczny Strzegom	0.5 kg (9.1%)	79 %	130

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	50 g	60 min	3.8 %
Boil	Brewers Gold	15 g	15 min	4.5 %
Boil	Brewers Gold	15 g	5 min	4.5 %

## Extras

Type	Name	Amount	Use for	Time
Herb	werbena cytrynowa	30 g	Boil	15 min
Flavor	skorka z jednej cytryny i limonki	1 g	Boil	10 min
Other	laktoza	100 g	Boil	10 min
Herb	mieta swieza	30 g	Boil	10 min