

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 |