

## California Common

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **29**
- SRM **14**
- Style **Premium American Lager**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **16.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                                  | Amount         | Yield | EBC |
|-------|---------------------------------------|----------------|-------|-----|
| Grain | Castle Malting - Pilsneński 6-rzędowy | 2 kg (37%)     | 80 %  | 3.5 |
| Grain | Viking Pilsner malt                   | 2 kg (37%)     | 82 %  | 4   |
| Grain | Weyermann - Barke Munich              | 0.8 kg (14.8%) | 82 %  | 17  |
| Grain | Chateau Crystal Castle Malting        | 0.5 kg (9.3%)  | 73 %  | 150 |
| Grain | żytni czekoladowy                     | 0.1 kg (1.9%)  | 70 %  | 800 |

### Hops

| Use for             | Name             | Amount | Time   | Alpha acid |
|---------------------|------------------|--------|--------|------------|
| Boil                | Northern Brewers | 15 g   | 60 min | 9 %        |
| Boil                | Northern Brewers | 30 g   | 10 min | 9 %        |
| Aroma (end of boil) | Northern Brewers | 30 g   | 5 min  | 9 %        |

### Yeasts

| Name                  | Type  | Form | Amount | Laboratory      |
|-----------------------|-------|------|--------|-----------------|
| Californian Lager M54 | Lager | Dry  | 11.5 g | Mangrove Jack's |