

CALIFORNIA COMMON

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **33**
- SRM **5.4**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.85 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **23.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (81.6%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 0.5 kg (10.2%) | 79 % | 10 |
| Grain | Strzegom Karmel 150 | 0.2 kg (4.1%) | 75 % | 150 |
| Grain | Weyermann - Carapils | 0.2 kg (4.1%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Northern Brewer | 30 g | 45 min | 10.1 % |
| Boil | Northern Brewer | 20 g | 10 min | 10.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M54 Californian Lager | Lager | Dry | 11 g | Mangrove Jack's |