

# California uber alles

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **45**
- SRM **6**
- Style **California Common Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **89 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **50 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**
- Temp **100 C**, Time **60 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Keep mash **60 min** at **100C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	viking pale ale	4.5 kg (81.8%)	79 %	5
Grain	Biscuit Malt	0.5 kg (9.1%)	79 %	45
Grain	waeyermann monachijski I	0.5 kg (9.1%)	78 %	12

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	50 g	60 min	7 %
Boil	Perle	35 g	15 min	7 %
Boil	Perle	40 g	0 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 2112 California Lager	Lager	Liquid	1000 ml	Wyeast Labs

## Notes

- Gęstość przed wysłodzeniem 17Blg. Po wysłodzeniu 15 Blg. Ph 5,92.  
*Feb 3, 2024, 6:57 PM*