

Californian Common

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **33**
- SRM **5.3**
- Style **California Common Beer**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **13.7 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 3.5 kg (89.7%) | 82 % | 4 |
| Grain | Carared | 0.1 kg (2.6%) | 75 % | 39 |
| Grain | Caramel/Crystal Malt - 10L | 0.1 kg (2.6%) | 75 % | 20 |
| Grain | Strzegom Bursztynowy | 0.2 kg (5.1%) | 70 % | 49 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Relax | 19 g | 60 min | 1 % |
| Boil | Glacier | 19 g | 60 min | 5.4 % |
| Boil | Marynka | 10 g | 60 min | 8.4 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 10 g | 15 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|---|-------|-----|------|-----------------|
| Mangrove Jack's M54 Californian Lager | Lager | Dry | 10 g | Mangrove Jack's |
|---|-------|-----|------|-----------------|