

# Californian Common

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