

Czeska California

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **37**
- SRM **5.2**
- Style **California Common Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **73 C**, Time **20 min**
- Temp **78 C**, Time **3 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **73C**
- Keep mash **3 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Pilzneński | 5 kg (83.3%) | 80 % | 4 |
| Grain | Monachijski | 0.5 kg (8.3%) | 80 % | 16 |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (8.3%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|----------|------------|
| Boil | Saaz (Czech Republic) | 80 g | 60 min | 4 % |
| Boil | Saaz (Czech Republic) | 30 g | 20 min | 4 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 20 g | 1 min | 4 % |
| Dry Hop | Saaz (Czech Republic) | 20 g | 7 day(s) | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|-------|------|--------|-----------------|
| Californian Lager M54 | Lager | Dry | 10 g | Mangrove Jack's |