

A Steam

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **27**
- SRM **9.7**
- Style **California Common Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.7 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **70 C**, Time **45 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **68.6C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **70C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (63%)	79 %	6
Grain	Strzegom Pilzneński	2 kg (31.5%)	80 %	4
Grain	Fawcett - Pale Crystal	0.25 kg (3.9%)	72.8 %	90
Grain	Fawcett - Pale Chocolate	0.1 kg (1.6%)	71 %	600

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Aroma (end of boil)	Spalt	30 g	2 min	5.5 %
Boil	Spalt	20 g	20 min	5.5 %

Yeasts

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