Steam beer

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **41**
- SRM **12.2**
- Style **California Common Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg *(60%)*	80 %	5
Grain	Słód Caramunich Typ II Weyermann	1 kg *(20%)*	73 %	120
Grain	Strzegom Monachijski typ II	1 kg *(20%)*	79 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	10 %
Boil	Chinook	20 g	30 min	10 %
Boil	Chinook	10 g	10 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
california lager	Lager	Dry	10 g	---