

CAL COMMON

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **30**
- SRM **11.5**
- 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 **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.9 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **77C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Simpsons - Golden Promise | 4.5 kg (78.3%) | 80 % | 5 |
| Grain | Simpsons - Munich Malt | 0.5 kg (8.7%) | 80 % | 23 |
| Grain | Simpsons - Crystal T50 | 0.5 kg (8.7%) | 74 % | 132 |
| Grain | Simpsons - Amber Malt | 0.2 kg (3.5%) | 75 % | 62 |
| Grain | Fawcett - Pale Chocolate | 0.05 kg (0.9%) | 71 % | 600 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil | Northern Brewer | 20 g | 60 min | 8.1 % |
| Boil | Northern Brewer | 30 g | 15 min | 8.1 % |
| Aroma (end of boil) | Northern Brewer | 50 g | 1 min | 8.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------|------|-------|--------|---------------|
| Voss kveik | Ale | Slant | 5 ml | house culture |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Fining | Whirlflock | 1 g | Boil | 15 min |