

# CAL COMMON

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- 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