

# California Common

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **25**
- SRM **5.2**
- Style **California Common Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.9 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **20 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **20 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Malt Europe	3 kg (71.4%)	80 %	7
Grain	Pszeniczny	0.5 kg (11.9%)	85 %	4
Grain	Karmelowy Ciemny	0.1 kg (2.4%)	80 %	150
Grain	Oats, Flaked	0.4 kg (9.5%)	80 %	2
Sugar	Cukier	0.2 kg (4.8%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Sybilla	30 g	60 min	4.6 %
Boil	Sybilla	20 g	30 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
W 34/70	Lager	Slant	120 ml	fermentis