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

Туре	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	4.5 kg <i>(78.3%)</i>	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 <i>(3.5%)</i>	75 %	62
Grain	Fawcett - Pale Chocolate	0.05 kg <i>(0.9%)</i>	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	Туре	Form	Amount	Laboratory
Voss kveik	Ale	Slant	5 ml	house culture

Extras

Туре	Name	Amount	Use for	Time
Fining	Whirlflock	1 g	Boil	15 min