

## california common

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **57**
- SRM **13.6**
- Style **California Common Beer**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Cara-Pils/Dextrine	1.5 kg (38%)	72 %	4
Grain	Strzegom Wiedeński	0.5 kg (12.7%)	79 %	10
Grain	Strzegom Monachijski typ I	1 kg (25.3%)	79 %	16
Grain	Strzegom Czekoladowy jasny	0.075 kg (1.9%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.025 kg (0.6%)	68 %	1200
Grain	płatki jęczmienne	0.25 kg (6.3%)	60 %	4
Grain	Bestmalz Carmel Pils	0.4 kg (10.1%)	75 %	40
Sugar	Candi Sugar, Clear	0.2 kg (5.1%)	78.3 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	20 g	60 min	12 %
Boil	Liberty	15 g	30 min	5 %
Boil	Liberty	10 g	15 min	5 %
Aroma (end of boil)	Liberty	15 g	5 min	5 %
Whirlpool	Liberty	10 g	5 min	5 %
Whirlpool	Hallertau Tradition	15 g	5 min	5 %