

## Steam Beer/ California Common

- Gravity **12.8 BLG**
- ABV ---
- IBU **29**
- SRM **12.1**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.8 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **13.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (89.9%)	79 %	6
Grain	Weyermann caramunich III	0.45 kg (10.1%)	73 %	140

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern Brewer	22 g	60 min	9 %
Boil	Northern Brewer	10 g	15 min	9 %
Whirlpool	Northern Brewer	14 g	0 min	9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's California Common	Ale	Dry	11.5 g	---

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	15 min