

Gorączka Żłota - California Common

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **41**
- SRM **5.1**
- Style **California Common Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Malt	5 kg (90.9%)	80 %	6
Grain	Caramel/Crystal Malt - 10L	0.5 kg (9.1%)	75 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern Brewer	45 g	50 min	7.6 %
Boil	Northern Brewer	55 g	5 min	7.6 %
Dry Hop	Northern Brewer	100 g	3 day(s)	7.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M54 Californian Lager	Lager	Dry	10 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	10 min

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Fermentacja:
Burzliwa (7-8 dni w 19-21 st. C)
Cicha -//-

Butelkowanie:

Syrop cukrowy (110 g cukru w 330 ml wody) na refermentację

Dojrzewanie piwa:

3 tygodnie w temperaturze 16-18 st. C.

Na zdrowie!

(Koszt surowców w TB: 56,2 zł)

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