

# CALIFORNIA COMMON

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- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **33**
- SRM **5.4**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.85 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **23.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (81.6%)	80 %	5
Grain	Strzegom Wiedeński	0.5 kg (10.2%)	79 %	10
Grain	Strzegom Karmel 150	0.2 kg (4.1%)	75 %	150
Grain	Weyermann - Carapils	0.2 kg (4.1%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern Brewer	30 g	45 min	10.1 %
Boil	Northern Brewer	20 g	10 min	10.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M54 Californian Lager	Lager	Dry	11 g	Mangrove Jack's