

## caliofornia common

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **37**
- SRM **10.8**
- Style **California Common Beer**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **14.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

### Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **60 min**

### Mash step by step

- Heat up **7.8 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **60 min** at **72C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2 kg (76.9%)	80 %	7
Grain	Strzegom Monachijski typ II	0.5 kg (19.2%)	79 %	22
Grain	Caraaroma	0.1 kg (3.8%)	78 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern Brewer	10 g	60 min	9 %
Aroma (end of boil)	Northern Brewer	5 g	5 min	9 %
Aroma (end of boil)	Perle	5 g	5 min	7 %
Boil	BrewerGolds	10 g	40 min	7.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP051 - California Ale V Yeast	Ale	Liquid	35 ml	White Labs