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

Туре	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (89.9%)	79 %	6
Grain	Weyermann caramunich III	0.45 kg <i>(10.1%)</i>	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	Туре	Form	Amount	Laboratory
Mangrove Jack's California Common	Ale	Dry	11.5 g	

Extras

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