

## 19B. California Common

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **34**
- SRM **10**
- Style **California Common Beer**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **3 %**
- Size with trub loss **19.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **21 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **20.4 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**

### Mash step by step

- Heat up **16.4 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **21 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpson extra pale ale	3.6 kg (88%)	80 %	4
Grain	Karmelowy Czerwony	0.25 kg (6.1%)	75 %	59
Grain	Strzegom Karmel 150	0.12 kg (2.9%)	75 %	150
Grain	Strzegom Czekoladowy jasny	0.12 kg (2.9%)	68 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	12 g	60 min	11 %
Aroma (end of boil)	Perle	30 g	15 min	6.2 %
Aroma (end of boil)	Perle	30 g	5 min	6.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
OYL-070 Lutra	Lager	Liquid	200 ml	omega

### Extras

Type	Name	Amount	Use for	Time
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Water Agent	CaCl <sub>2</sub>	3 g	Mash	60 min
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