

California Common

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **29**
- SRM **14**
- Style **Premium American Lager**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	2 kg (37%)	80 %	3.5
Grain	Viking Pilsner malt	2 kg (37%)	82 %	4
Grain	Weyermann - Barke Munich	0.8 kg (14.8%)	82 %	17
Grain	Chateau Crystal Castle Malting	0.5 kg (9.3%)	73 %	150
Grain	żytni czekoladowy	0.1 kg (1.9%)	70 %	800

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern Brewers	15 g	60 min	9 %
Boil	Northern Brewers	30 g	10 min	9 %
Aroma (end of boil)	Northern Brewers	30 g	5 min	9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Californian Lager M54	Lager	Dry	11.5 g	Mangrove Jack's