

California Common

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **26**
- SRM **10.6**
- Style **California Common Beer**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.4 liter(s)**
- Boil time **65 min**
- Evaporation rate **7 %/h**
- Boil size **29.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **20 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **29.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Vienna Malt	4 kg (64.5%)	78 %	6
Grain	Munich Malt 15	2 kg (32.3%)	80 %	15
Grain	Simpsons DRC	0.15 kg (2.4%)	80 %	300
Grain	Weyermann - Carafa I chocolate	0.05 kg (0.8%)	70 %	850

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Ekuanot Uniw.	7 g	45 min	13.5 %
Boil	Magnat Gor.	20 g	60 min	14 %
Aroma (end of boil)	Mosaic Uniw.	30 g	0 min	13.2 %
Dry Hop	Ekuanot Uniw.	20 g	13 day(s)	13.5 %
Dry Hop	Mandarina Bavaria Arom.	30 g	3 day(s)	7.9 %
Dry Hop	Sybilla Uniw.	20 g	2 day(s)	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M54 Californian Lager	Lager	Slant	200 ml	---
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Extras

Type	Name	Amount	Use for	Time
Fining	protafloc	1 g	Boil	15 min

Notes

- 1. Na zimno 20g Ekuantot w pierwszym dniu fermentacji.
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