

# California Common

- Gravity **14 BLG**
- ABV ---
- IBU **45**
- SRM **13.8**
- Style **California Common Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **66 C**, Time **75 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **15 min** at **76C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale	5.5 kg (84.6%)	79 %	6
Grain	karmelowy	0.5 kg (7.7%)	75 %	150
Grain	biscuit	0.5 kg (7.7%)	77 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	amarillo	20 g	60 min	8.9 %
Boil	amarillo	20 g	30 min	8.9 %
Boil	amarillo	10 g	15 min	8.9 %
Boil	Jarrylo	15 g	15 min	15 %
Boil	Jarrylo	5 g	5 min	15 %
Dry Hop	Jarrylo	30 g	3 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
w34/70	Lager	Dry	11.5 g	Sterylne