

Hoppy California Common

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **30**
- SRM **10.4**
- Style **California Common Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **16.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	4 kg (86.8%)	80 %	4
Grain	Strzegom Karmel 150	0.35 kg (7.6%)	75 %	150
Grain	Dekstrynowy Viking	0.2 kg (4.3%)	79 %	16
Grain	Chocolate Beztmalz	0.06 kg (1.3%)	75 %	800

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	13.3 %
Aroma (end of boil)	Simcoe	15 g	15 min	13.3 %
Aroma (end of boil)	Simcoe	15 g	5 min	13.3 %
Aroma (end of boil)	Simcoe	20 g	0 min	13.3 %
Aroma (end of boil)	Mosaic	20 g	0 min	10 %
Dry Hop	Mosaic	40 g	3 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M54 Californian Lager	Ale	Dry	10 g	Mangrove Jack's
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