

# Santa Clara

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **35**
- SRM **12.6**
- Style **California Common Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Dry Extract	Ekstrakt słodowy CIEMNY	0.7 kg (17.1%)	80 %	80
Liquid Extract	Ekstrakt słodowy niechmielony PALE ALE	3.4 kg (82.9%)	80 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	60 min	7 %
Dry Hop	Challenger	50 g	4 day(s)	7 %

## Yeasts

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