

# cali lager

- Gravity **11.9 BLG**
- ABV ---
- IBU **23**
- SRM **11**
- 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 **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                          | Amount        | Yield | EBC |
|-------|-------------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale             | 5 kg (90.9%)  | 79 %  | 6   |
| Grain | Karmelowy Pszeniczny Strzegom | 0.5 kg (9.1%) | 79 %  | 130 |

## Hops

| Use for | Name         | Amount | Time   | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil    | Lomik        | 50 g   | 60 min | 3.8 %      |
| Boil    | Brewers Gold | 15 g   | 15 min | 4.5 %      |
| Boil    | Brewers Gold | 15 g   | 5 min  | 4.5 %      |

## Extras

| Type   | Name                              | Amount | Use for | Time   |
|--------|-----------------------------------|--------|---------|--------|
| Herb   | werbena cytrynowa                 | 30 g   | Boil    | 15 min |
| Flavor | skorka z jednej cytryny i limonki | 1 g    | Boil    | 10 min |
| Other  | laktoza                           | 100 g  | Boil    | 10 min |
| Herb   | mieta swieza                      | 30 g   | Boil    | 10 min |