

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 |