

California uber alles

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **45**
- SRM **6**
- Style **California Common Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **89 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **50 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**
- Temp **100 C**, Time **60 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Keep mash **60 min** at **100C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | viking pale ale | 4.5 kg (81.8%) | 79 % | 5 |
| Grain | Biscuit Malt | 0.5 kg (9.1%) | 79 % | 45 |
| Grain | waeyermann monachijski I | 0.5 kg (9.1%) | 78 % | 12 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Perle | 50 g | 60 min | 7 % |
| Boil | Perle | 35 g | 15 min | 7 % |
| Boil | Perle | 40 g | 0 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|-------|--------|---------|-------------|
| Wyeast - 2112 California Lager | Lager | Liquid | 1000 ml | Wyeast Labs |

Notes

- Gęstość przed wysłodzeniem 17Blg. Po wysłodzeniu 15 Blg. Ph 5,92.
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