

- Gravity **12.9 BLG**
- ABV ---
- IBU **41**
- SRM **13.4**
- Style **California Common Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4.2 kg (84%)	81 %	5
Grain	Weyermann - Light Munich Malt	0.3 kg (6%)	82 %	14
Grain	Caramunich II	0.3 kg (6%)	75 %	120
Grain	Weyermann - Melanoiden Malt	0.1 kg (2%)	81 %	53
Grain	Caraaroma	0.1 kg (2%)	78 %	350

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cluster	30 g	60 min	8.6 %
Boil	Cluster	20 g	15 min	8.6 %
Boil	Cluster	30 g	0 min	8.6 %
Whirlpool	Cluster	20 g	0 min	8.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP810 - San Francisco Lager Yeast	Lager	Liquid	50 ml	White Labs

### Notes

- Temp ferm 17  
Nov 8, 2016, 2:17 PM