

# SAN FRANCISCO

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **17**
- SRM **13**
- Style **California Common Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **3 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **28 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **25.1 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **19.1 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Pale Ale malt              | 5 kg (83.6%)  | 80 %  | 6   |
| Grain | Cara-Pils/Dextrine         | 0.5 kg (8.4%) | 75 %  | 5   |
| Grain | Caramel/Crystal Malt - 300 | 0.48 kg (8%)  | 71 %  | 300 |

## Hops

| Use for             | Name            | Amount | Time   | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil                | Northern Brewer | 12 g   | 60 min | 9 %        |
| Boil                | Northern Brewer | 12 g   | 15 min | 9 %        |
| Aroma (end of boil) | Centennial      | 5 g    | 2 min  | 10.5 %     |

## Yeasts

| Name                          | Type | Form   | Amount | Laboratory |
|-------------------------------|------|--------|--------|------------|
| WLP001 - California Ale Yeast | Ale  | Liquid | 40 ml  | White Labs |