

Santa Clara

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **35**
- SRM **12.6**
- Style **California Common Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--|----------------|-------|-----|
| Dry Extract | Ekstrakt słodowy CIEMNY | 0.7 kg (17.1%) | 80 % | 80 |
| Liquid Extract | Ekstrakt słodowy niechmielony PALE ALE | 3.4 kg (82.9%) | 80 % | 35 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Challenger | 50 g | 60 min | 7 % |
| Dry Hop | Challenger | 50 g | 4 day(s) | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M54 Californian Lage | Lager | Dry | 10 g | Mangrove Jack's |