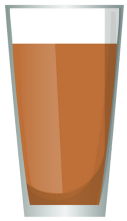
Californian Common 40 lts

California Common (19 B)

Type: Tudo Grão
Batch Size: 40,00 L
Boil Size: 49,75 L
Boil Time: 60 min
End of Boil Vol: 43,75 L
Final Bottling Vol: 38,00 L
Fermentation: Ale, Two Stage

Date: 13 Dec 2019
Brewer: Rodrigo
Asst Brewer:
Equipment: Indupropil - 49L Pre / 43L Pos / 40L Ferm / 38L Env
Efficiency: 70,00 %
Est Mash Efficiency: 73,5 %
Taste Rating: 30,0



Taste Notes:

Ingredientes

Qtd	Nome	Tipo	#	%/IBU	Volume
7,20 kg	Pale Ale (Agrária) (6,7 EBC)	Grão	1	73,7 %	4,69 L
1,90 kg	Viena (Agrária) (8,1 EBC)	Grão	2	19,5 %	1,24 L
0,57 kg	Caramunich® III (Weyermann) (150,0 EBC)	Grão	3	5,8 %	0,37 L
0,10 kg	Chocolate, Patagonia (689,5 EBC)	Grão	4	1,0 %	0,07 L
45,40 g	Northern Brewer [8,50 %] - Fervura 60,0 min	Lúpulo	5	24,9 IBUs	-
15,90 g	Northern Brewer [8,50 %] - Fervura 10,0 min	Lúpulo	6	5,1 IBUs	-
45,40 g	Northern Brewer [8,50 %] - Fervura 0,0 min	Lúpulo	7	10,0 IBUs	-
4,0 pkg	SafLager West European Lager (DCL/Fermentis #S-23) […	Levedura	8	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,053 SG
Est Final Gravity: 1,013 SG
Estimated Alcohol by Vol: 5,3 %
Bitterness: 40,0 IBUs
Est Color: 24,5 EBC

Measured Original Gravity: 1,053 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 5,7 %
Calories: 494,4 kcal/l

Mash Profile

Mash Name: Temperature Mash, 1 Step, Medium Body
Sparge Water: 28,36 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,58
Measured Mash PH: 5,20

Total Grain Weight: 9,76 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition: Nenhum
Sparge Acid Addition: Nenhum

Etapas da Mostura

Nome	Descrição	Temperatura	Duração
Saccharification	Adicionar 31,16 L de água a 72,0 C	66,7 C	60 min
Mash Out	Aquecer até 75,6 C no decurso de 10 min	75,6 C	10 min

Sparge: Lavar os grãos com 28,36 L de água a 75,6 C

Mash Notes: Temperature mash for use when mashing in a brew pot over a heat source such as the stove. Use heat to maintain desired temperature during the mash.

Carbonation and Storage

Carbonation Type: Garrafa
Pressure/Weight: 223,52 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Storage Temperature: 18,3 C

Volumes of CO2: 2,3
Carbonation Est: Usar 223,52 g Corn Sugar
Carbonation (from Meas Vol): Usar 223,52 g Corn Sugar
Age for: 30,00 days

Notes

Created with BeerSmith