

#111 California dreaming

California Common Beer (7 B)

Type: All Grain
Batch Size: 20,00 l
Boil Size: 23,33 l
Boil Time: 60 min
End of Boil Vol: 20,83 l
Final Bottling Vol: 19,00 l
Fermentation: Ale, Single Stage

Date: 23 Mar 2017
Brewer: Thomas Nylander
 Nørgaard
Asst Brewer:
Equipment: Brouwland gryde
Efficiency: 83,00 %
Est Mash Efficiency: 83,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
21,80 l	R/O-vand	Water	1	-
3,50 kg	DMG Pilsner (4,0 EBC)	Grain	2	82,3 %
0,50 kg	Special Roast (98,5 EBC)	Grain	3	11,8 %
0,25 kg	CHÂTEAU MUNICH (25,0 EBC)	Grain	4	5,9 %
0,00 kg	Black (Patent) Malt (985,0 EBC)	Grain	5	0,1 %
5,00 g	Topaz [15,90 %] - Boil 60,0 min	Hop	6	9,7 IBUs
1,00 tsp	Irish Moss (Boil 10,0 mins)	Fining	7	-
80,00 g	Target [12,17 %] - Boil 5,0 min	Hop	8	23,6 IBUs
1,0 pkg	California Common (Cross My Loof #)	Yeast	9	-
1,00 tsp	Yeast Nutrient (Primary 3,0 days)	Other	10	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,051 SG
Est Final Gravity: 1,013 SG
Estimated Alcohol by Vol: 4,9 %
Bitterness: 33,3 IBUs
Est Color: 19,5 EBC

Measured Original Gravity: 1,052 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 5,5 %
Calories: 484,7 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body
Sparge Water: 10,28 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,58
Measured Mash PH: 5,20

Total Grain Weight: 4,25 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition:
Sparge Acid Addition:

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 13,10 l of water at 72,2 C	66,7 C	60 min
Mash Out	Add 6,21 l of water at 96,6 C	75,6 C	10 min

Sparge: Fly sparge with 10,28 l water at 75,6 C

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 12,54 PSI
Keg/Bottling Temperature: 7,2 C
Fermentation: Ale, Single Stage

Volumes of CO2: 2,3
Carbonation Used: Keg with 12,54 PSI
Age for: 30,00 days
Storage Temperature: 18,3 C

Notes

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