

UnCommon

California Common (19 B)

Type: All Grain
Batch Size: 20.00 l
Boil Size: 26.42 l
Boil Time: 60 min
End of Boil Vol: 22.92 l
Final Bottling Vol: 19.00 l
Fermentation: Ale, Single Stage

Date: 04 Nov 2018
Brewer: Dutch Courage
Asst Brewer:
Equipment: Bulldog Brewer
Efficiency: 75.00 %
Est Mash Efficiency: 82.5 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
4.20 kg	Pilsner (2 Row) Bel (3.9 EBC)	Grain	1	89.4 %
0.50 kg	Caramel/Crystal Malt - 60L (120.0 EBC)	Grain	2	10.6 %
60.00 g	Cascade [5.00 %] - Boil 60.0 min	Hop	3	33.0 IBUs
1.0 pkg	Californian Lager (Mangrove Jack's #M54)	Yeast	4	-
40.00 g	Cascade [5.00 %] - Dry Hop 5.0 Days	Hop	5	0.0 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1.053 SG
Est Final Gravity: 1.011 SG
Estimated Alcohol by Vol: 5.5 %
Bitterness: 33.0 IBUs
Est Color: 18.6 EBC

Measured Original Gravity: 1.042 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: 4.2 %
Calories: 389.2 kcal/l

Mash Profile

Mash Name: Mash 'n Sparge
Sparge Water: 15.37 l
Sparge Temperature: 75.6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5.60
Measured Mash PH: 5.20

Total Grain Weight: 4.70 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 Step	Add 15.75 l of water at 72.9 C	67.8 C	60 min
Mash Step	Heat to 75.6 C over 10 min	75.6 C	0 min

Sparge: Fly sparge with 15.37 l water at 75.6 C

Mash Notes:

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 165.15 g
Keg/Bottling Temperature: 21.1 C
Fermentation: Ale, Single Stage
Fermenter:

Volumes of CO2: 3.0
Carbonation Est: Bottle with 165.15 g
Corn Sugar
Carbonation (from Meas Vol): Bottle
with 2.61 g Corn Sugar
Age for: 30.00 days

Storage Temperature: 18.3 C

Notes