

Steam, Punk!

California Common Beer (7 B)

Type: All Grain
Batch Size: 50,00 l
Boil Size: 61,83 l
Boil Time: 60 min
End of Boil Vol: 55,04 l
Final Bottling Vol: 48,30 l
Fermentation: Ale, Two Stage

Date: 29 Feb 2016
Brewer: Brewtacon Olutions
Asst Brewer:
Equipment: Pot (18.5 Gal/70 L) and Cooler (9.5 Gal/40 L) - All Grain
Efficiency: 68,00 %
Est Mash Efficiency: 71,9 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
11000,00 g	Pilsner (2 Row) Ger (3,9 EBC)	Grain	1	82,1 %
1300,00 g	Caramel/Crystal Malt - 40L (78,8 EBC)	Grain	2	9,7 %
1000,00 g	Popcorn (2,6 EBC)	Grain	3	7,5 %
100,00 g	Roasted Barley (1200,0 EBC)	Grain	4	0,7 %
60,00 g	Northern Brewer [8,50 %] - First Wort 60,0 min	Hop	5	27,4 IBUs
60,00 g	Northern Brewer [8,50 %] - Boil 15,0 min	Hop	6	12,3 IBUs
50,00 g	Northern Brewer [8,50 %] - Boil 0,0 min	Hop	7	0,0 IBUs
2,0 pkg	San Francisco Lager (White Labs #WLP810)...	Yeast	8	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,056 SG
Est Final Gravity: 1,014 SG
Estimated Alcohol by Vol: 5,5 %
Bitterness: 39,7 IBUs
Est Color: 24,1 EBC

Measured Original Gravity: 1,046 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 4,7 %
Calories: 427,1 kcal/l

Mash Profile

Mash Name: Temperature Mash, 1 Step, Light Body
Sparge Water: 40,30 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,63
Measured Mash PH: 5,20

Total Grain Weight: 13400,00 g
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
Saccharification	Add 37,97 l of water at 70,1 C	64,4 C	75 min
Mash Out	Heat to 75,6 C over 10 min	75,6 C	10 min

Sparge: Fly sparge with 40,30 l water at 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: Bottle
Pressure/Weight: 284,08 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage

Volumes of CO2: 2,3
Carbonation Used: Bottle with
284,08 g Corn Sugar
Age for: 30,00 days
Storage Temperature: 18,3 C

Notes

Created with *BeerSmith*