

#25 California v1

Kiekis: 20 litrų
Efektyvumas: 70 %
Stilius: Kalifornijos paprastas alus
Aludaris: artuaras
Receptas sukurtas: 2018-11-09 18:23:35
Receptas modifikuotas: 2018-11-17 15:48:36

OG: 1.054
FG: 1.011
ABV: 5.7 %
IBU: 30
EBC: 27
IBU/OG: 0.55 (kartumas ir salyklo skonis subalansuotas)



2026-04-19

Fermentuojamos medžiagos

Pavadinimas

	Spalva (EBC)	Kiekis (kg)	Kiekis (%)
Pilsnerio salyklas	3.3	4.600	90.7
BEST Caramel Amber salyklas	70.9	0.370	7.3
Skrudintas miežių salyklas 'Chocolate Dehusked'	802.4	0.100	2.0
		<u>5.070</u>	

Apyniai

Pavadinimas

	Forma	Paskirtis	AA (%)	IBU	Kiekis (g)	Laikas
Northern Brewer (US)	-	Virimui (kartumui)	9.0	22.0	22	60
Northern Brewer (US)	-	Aromatui (virimui)	9.0	5.0	10	15
Northern Brewer (US)	-	Aromatui (virimui)	9.0	2.8	14	5
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Mielės

Pavadinimas

	Kiekis (g)
Mangrove Jack's M54 Californian Lager	12.0

Priedai

Pavadinimas

	Paskirtis	Laikas	Kiekis
Airiška kerpena	Virimui	15 min.	5.0 g

Pastabos

Heat 3.33 gallons (12.6 L) of water to 165 °F (74 °C), stir in crushed grains and mash at 154 °F (68 °C). Mash for 60 minutes then stir in boiled water to raise grain bed temperature to 168 °F (76 °C). Hold for 5 minutes. Recirculate until wort is clear (about 20 minutes), then begin running wort off to kettle. Sparge with 170 °F (77 °C) water. Boil wort for 90 minutes, adding hops at tinles indicated in recipe. Add Irish moss with 15 minutes left in boil. Cool wort and transfer to fermenter. Aerate wort and pitch yeast.

Ferment at 64 °F (18 °C). Rack to secondary

when fermentation is complete.

Bottle when beer falls clear.