

#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)



2026-05-13

Fermentuojamos medžiagos

Pavadinimas

Pilsnerio salyklas
BEST Caramel Amber salyklas
Skrudintas miežių salyklas 'Chocolate Dehusked'

| Spalva (EBC) | Kiekis (kg) | Kiekis (%) |
|--------------|--------------|------------|
| 3.3 | 4.600 | 90.7 |
| 70.9 | 0.370 | 7.3 |
| 802.4 | <u>0.100</u> | 2.0 |
| | 5.070 | |

Apyniai

Pavadinimas

Northern Brewer (US)
Northern Brewer (US)
Northern Brewer (US)

Forma

-
-
-

Paskirtis

Virimui (kartumui)
Aromatui (virimui)
Aromatui (virimui)

AA (%)

9.0
9.0
9.0

IBU

22.0
5.0
2.8

Kiekis (g)

22
10
14
46

Laikas

60
15
5

Mielės

Pavadinimas

Mangrove Jack's M54 Californian Lager

Kiekis (g)

12.0

Priedai

Pavadinimas

Airiška kerpena

Paskirtis

Virimui

Laikas

15 min.

Kiekis

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.