

# #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)



2025-04-29

## 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      |
|                      |       |                    |        |      | <u>46</u>  |        |

## 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.