

# #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 slyklo skonis subalansuotas)



2026-04-18

## 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 r ecipe. 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.