

5BBL BIAC California Common

California Common Beer (7 B)

Type: All Grain
Batch Size: 585.00 l
Boil Size: 570.20 l
Boil Time: 60 min
End of Boil Vol: 525.20 l
Final Bottling Vol: 585.00 l
Fermentation: Ale, Two Stage
Taste Notes:

Date: 03 Jun 2016
Brewer: Nathan
Asst Brewer:
Equipment: 5BBL BIAC
Efficiency: 75.00 %
Est Mash Efficiency: 77.6 %
Taste Rating: 30.0



Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 801.93 l

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
260 lbs	Organic Pale Malt (2 Row) US (2.0 SRM)	Grain	1	89.7 %
20 lbs	Organic Caramel/Crystal Malt - 60L (60.0 SRM)	Grain	2	6.9 %
10 lbs	Organic Caramel/Crystal Malt -120L (120.0 SRM)	Grain	3	3.4 %

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 579.97 l of water at 73.5 C	63.0 C	75 min
Mash Out	Add 0.00 l of water and heat to 75.6 C over 7 min	75.6 C	1 min

- Fly sparge with 121.96 l water at 75.6 C
- Add water to achieve boil volume of 570.20 l
- Estimated pre-boil gravity is 1.054 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
30.00 oz	Centennial [10.00 %] - Boil 60.0 min	Hop	4	34.3 IBUs
20.00 tsp	Irish Moss (Boil 10.0 mins)	Fining	5	-
10.00 oz	Cascade [5.50 %] - Boil 5.0 min	Hop	6	1.3 IBUs

- Estimated Post Boil Vol: 525.20 l and Est Post Boil Gravity: 1.051 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 585.00 l

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
5.0 pkg	California Lager (Wyeast Labs #2112) [124.21 ml]	Yeast	7	-

- Measure Actual Original Gravity _____ (Target: 1.051 SG)
- Measure Actual Batch Volume _____ (Target: 585.00 l)
- Add water if needed to achieve final volume of 585.00 l

Fermentation

- 03 Jun 2016 - Primary Fermentation (4.00 days at 17.0 C ending at 17.0 C)
- 07 Jun 2016 - Secondary Fermentation (10.00 days at 17.0 C ending at 17.0 C)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.016 SG)
- Date Bottled/Kegged: 17 Jun 2016 - Carbonation: Keg with 12.54 PSI
- Age beer for 30.00 days at 18.3 C
- 17 Jul 2016 - Drink and enjoy!

Notes

5L of yeast was purchased directly from Wyeast.

On brew day I went with 520L pre-boil volume, and had an OG of 1.060 giving a mash efficiency of 79%. I topped up with water at the end of the boil and start of the chill to reach 590L. If adding during sparge is desired, the exact amount can be added using a flow meter.

Be careful when adding hops to fully disperse them so they don't 'clump' on the element and scorch. I recommend dissolving them in hot water first, then adding them to the kettle.