

Hot Under - 5.3%

California Common

Author: The Malt Miller

Type: All Grain

IBU : 41 (Tinseth)
BU/GU : 0.86
Colour : 21 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.042
Original Gravity : 1.048
Final Gravity : 1.008

Fermentables (1.27 kg)

937 g - Best Pale Ale Malt 5.5 EBC (74%)
^ The Malt Miller (UK) MAL-00-081
141 g - Crystal Light 104 EBC (11.1%)
141 g - Munich Malt 21 EBC (11.1%)
^ The Malt Miller (UK) MAL-00-077
47 g - Biscuit Malt 55 EBC (3.7%)
^ The Malt Miller (UK) MAL-00-024

Hops (28 g)

30 min - 8 g - Northern Brewer (T90) - 7.8% (...
^ The Malt Miller (UK) HOP-06-003
10 min - 10 g - Northern Brewer (T90) - 7.8%...
^ The Malt Miller (UK) HOP-06-003

Hop Stand

10 min hopstand @ 80 °C
10 min - 10 g - Northern Brewer (T90) - 7.8%...
^ The Malt Miller (UK) HOP-06-003

Miscellaneous

Mash - 0.58 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.05 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.58 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.08 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 2.13 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.1 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.5 pkg - Lallemmand (LalBrew) NovaLager

01 Brouwpunt 5L (30min) (rev 4)

Batch Size : 5.6 L
Boil Size : 6.86 L
Post-Boil Vol : 5.96 L

Mash Water : 3.8 L
Sparge Water : 4.4 L
Boil Time : 30 min
Total Water : 8.2 L



21 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
72.1 °C - Strike Temp
66 °C - 60 min - Temperature

Fermentation Profile

20 Lager (Standard)
12 °C - 14 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 81 Mg 15 Na 50 Cl 75 SO 200 HCO 67

SO/Cl ratio: 2.7
Mash pH: 5.4
Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes

Target: ABV = 5 %, IBU = 40, OG = 1.048, FG = 1.008.

<https://www.themaltmiller.co.uk/product/kitchen-brewer-hot-under-cali-common-lager-5l-all-grain-kit/>