

Carpenters Common V2 - 5.4%

California Common

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Type: All Grain

IBU : 41 (Tinseth)
BU/GU : 0.78
Colour : 13 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.041
Original Gravity : 1.053
Final Gravity : 1.012

Fermentables (1.32 kg)

1.191 kg - Golden Promise Pale Ale Malt 5 EBC...
^ Brouwmaatje (NL) BM-SI.100292
131 g - Pale Crystal Malt 60 EBC (9.9%)
^ The Malt Miller (UK) MAL-01-019

Hops (42.7 g)

30 min - 6.5 g - Magnum - 10.5% (24 IBU)
15 min - 7 g - Northern Brewer (T90) - 7% (11...
5 min - 10.5 g - Northern Brewer (T90) - 7% (...
^ The Malt Miller (UK) HOP-06-003

Dry Hops

4 days - 18.7 g - Northern Brewer (T90) - 7%
^ The Malt Miller (UK) HOP-06-003

Miscellaneous

Mash - 0.65 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.2 g - Calcium Chloride (CaCl2) 33 % 33%
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.64 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.21 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 2.37 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.5 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.8 pkg - Mangrove Jack's California Lager M54

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
Boil Size : 7.76 L
Post-Boil Vol : 5.96 L

Mash Water : 3.97 L
Sparge Water : 5.18 L
Boil Time : 60 min
Total Water : 9.15 L



13 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
68.7 °C - Strike Temp
63 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
18 °C - 10 days - Primary
21 °C - 4 days - Diacetyl rest
18 °C - 14 days - Carbonation
18 °C - 28 days - Conditioning

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: 5.38
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 = 5.3 %, IBU = 41, SRM = 8.8, OG = 1.053, FG = 1.013.