

California Common (AG)

Please note: The brewing and fermentation procedures can be changed as you see fit. Our instructions are based on brewing this beer with our small shop system, or our personal brewing equipment. There may be some differences in your own brewday procedure.

RECIPE STATS

Est. SG: 1.053

Est. FG: 1.015

IBU: 42

SRM: 11

ABV: 4.9%

INGREDIENTS

8 lbs 2-row Pale Malt
1 lb Crystal 40 Malt
1 lb Munich II Malt (8L)
0.5 Carapils Malt
0.125 lb Chocolate Rye Malt

2 oz Northern Brewer Hops

Wyeast California Lager Yeast (2112) or
White Labs San Francisco Lager Yeast
(WLP810), or Mangrove Jack California
Lager (M54)

BREWDAY NOTES

BREW

Dough in with 13.25 qt of 164°F water to achieve a mash temperature of 152°F. Mash for 60 minutes. Batch sparge to achieve your pre-boil volume.

HOP ADDITIONS

1 oz Northern Brewer @45 min
0.5 oz Northern Brewer @15 min
0.5 oz Northern Brewer @0 min

FERMENTATION

Ferment at 65-68°F