



CALIFORNIA COMMON



The original American beer style, Steam Beers (officially known as California Common Lagers due to copyright protection from Anchor Brewing) are unique in that they are produced with a specific strain of lager yeast that ferments at ale temperatures.

Crisp and slightly fruity, this light amber colored beer is moderately hopped with Northern Brewer hops, which give a slightly minty and woody character. A great beer to ferment in your basement or cellar where temperatures might be too cool for ales but not necessarily cold enough for traditional lagers.

Brew Specs

Ingredients

Crystal 60 12 oz 
 Special Roast 4 oz
 Light Liquid Malt (LME) 8 lb
 Northern Brewer 2 oz 
 Whirlfloc Tablet 1 pc 

Yeast: L05 Cablecar,
 Wyeast 2112,
 White Labs WLP810,
 Mangrove Jack's M54

Style: California-

Common Lager

OG: 1.058

FG: 1.017

IBU: 30

ABV: 5.4

Yield: 5 Gallons

*specs assuming four gallon boil

Fermentation

1 Stage Fermentation
14-21 days at 58°-68°F

or

2 Stage Fermentation

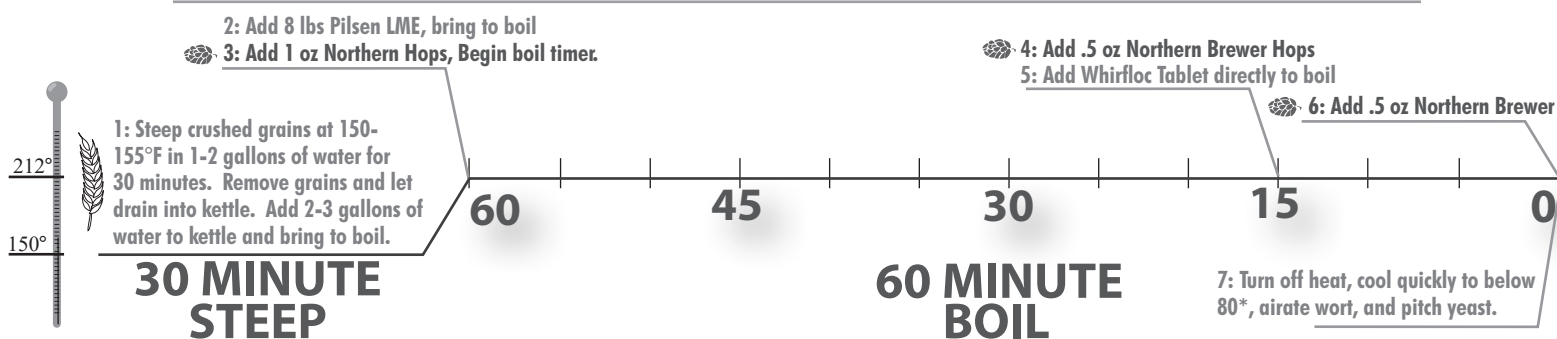
Primary: 6-8 days at 58°-68°F
Secondary: 10-14 days at 58°-68°F

Bottle and condition at 58°-68°F for 10-30 days or until carbonated.

Recipe Tips

- Cooler fermentation temperatures will create a cleaner, more crisp beer while temperatures on the warmer side will produce more fruity esters making the end result a little more ale like.
- Cold fermentation temps below 58°F are not recommended

Brew Schedule



Brewing Notes and Measurements

Brew Date _____

Measured Original Gravity _____

Measured Volume in Primary _____

Days in Primary _____

Days in Secondary _____

Measured Final Gravity _____

Date Bottled/Kegged _____

Yeast pitching temp: _____

Day 1: _____ Day 3: _____ Day 5: _____

Day 7: _____ Day 10: _____ Day 14: _____

Other Notes/Tasting Notes
