

LOVE2BREW

CALIFORNIA COMMON (ALL-GRAIN – 2.5 GALLON)



California Commons are a true piece of the United States brewing history, this copper lager beer was fermented at room temperatures by western settlers looking for an excellent beer but without the proper resources for cold fermentation. Showcasing the aroma and flavors of the moderately bitter US Northern Brewer hop you'll enjoy a rustic, woody characteristic that plays incredibly well with the caramel and slight toast notes from our carefully selected malts. If you're a fan of Anchor Steam lager then this brew is an excellent choice to share and enjoy with friends and family.

KIT STATISTICS

- 2 Weeks Primary Fermentation
- 2 Weeks Bottle Conditioning
- Original Gravity: 1.048
- 4.5% ABV (Estimated)
- IBUs: 42.4
- SRM: 10.8
- 60 Minute Boil

HOME BREW KIT CONTENTS

Malts & Specialty Grains

- 3.5 lb. 2-Row Brewers Malt
- 8 oz. Munich Malt
- 4 oz. Caramel 40L
- 2 oz. Caramel 60L
- 2 oz. Victory Malt
- 1 oz. Chocolate Malt

Yeast Choices

- Saflager S-23
- White Labs San Francisco Lager Yeast (WLP810)
- Wyeast California Lager Yeast (2112)

Other

- 2 oz. Priming Sugar

Hops

- 1/2 oz. US Northern Brewer (Bittering)
- 1 oz. US Northern Brewer (Aroma)

MASH INGREDIENTS:

- 3.5 lb. 2-Row Brewers Malt
- 8 oz. Munich Malt
- 4 oz. Caramel 40L
- 2 oz. Caramel 60L
- 2 oz. Victory Malt
- 1 oz. Chocolate Malt

MASH SCHEDULE:

Saccharification Rest: 150°F for 60 minutes

Mashout: 168°F for 10 minutes

HOP ADDITIONS

- 1/2 oz. US Northern Brewer (60 Minutes)

- 1 oz. US Northern Brewer (5 Minutes)

NOTES:

- If you desire to produce a true-to-style Common it is highly recommend you use liquid yeast for this brew.
- Fermentation temperature when using liquid yeast will be optimal at 62°F.
- Fermentation temperature when using dry yeast will be optimal at 50°F.

If you have any questions while brewing your beer call us at 1.888.654.5511 or email support@love2brew.com. We're open 7 days a week to help you brew the best beer possible!

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