

LOVE2BREW

CALIFORNIA COMMON (EXTRACT – 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: 1.059
- 5.2% ABV (Estimated)
- IBUs: 36.5
- SRM: 14.0
- 60 Minute Boil

HOME BREW KIT CONTENTS

Malts & Specialty Grains

- 2 lb. Amber Malt Extract
- 2 lb. Light Malt Extract
- 2 oz. Caramel 40L
- 2 oz. Caramel 60L
- 2 oz. Victory Malt
- 1 oz. Chocolate Malt

Hops

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

Yeast Choices

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

Other

- 2 oz. Priming Sugar
- Mesh Grain Bag

NOTE: If you desire to produce a true-to-style Common it is highly recommend you use a liquid yeast for this brew.

EQUIPMENT:

- Brew Kettle (5 gallon capacity)
- Thermometer & Hydrometer
- Fermentation Vessel
- Stirring Spoon
- Airlock
- Blow off tubing
- Bottles
- Racking Equipment
- Sanitizer

GETTING STARTED:

- If you haven't already done so read the "Basic of Brewing" guide included in your equipment kit.
 - Read over the entire contents of this recipe before you brew. This will help avoid any errors. You are adding the malt extract in two separate additions for this batch.
 - Upon receiving your kit refrigerate your yeast. One day before your brew day remove your yeast from your refrigerator and allow it reach room temperature. (~70°F)
 - Clean and Sanitize all equipment thoroughly; poor sanitization could ruin an otherwise perfect batch.
 - Crush grains: Many of our grains come pre-crushed; however it never hurts to examine your specialty grains first. If un-crushed simply using a rolling pin to crush grains.
 - You'll need approximately 3 hours to complete this brew. Schedule accordingly.
 - Homebrew (To enjoy in moderation while brewing)*
- *Optional

BREW YOUR BEER

1. Add 2.5 gallons of water to your boil kettle. Bring the water to 155°F.
2. Pour specialty grains into the mesh bag and steep for 30 minutes. We recommend turning the heat a little lower during this phase; you do not want the water to heat over 170°F.
3. After 30 minutes remove steeping grains from water. Allow grains to drain but *do not* squeeze or press bag to wring out excess water.
4. Bring water to a boil.
5. Add 2 lb. Amber Malt Extract. Stir.
6. At this point your mixture is now wort (pronounced "wert"; defined as unfermented beer). Allow your wort to return to a boil. Be sure to observe your boil so as to avoid a messy boil-over.
7. Once the foaming subsides begin your 60 minute boil process. Timing is referred to by minutes left in the boil.
8. 60 Minutes: Add 1/2 oz. US Northern Brewer for bittering.
9. 30 Minutes: Add 2 lb. Light Malt Extract. Stir.
10. 5 Minutes: Add 1 oz. US Northern Brewer for aroma.
11. Boil for the final 5 minutes.
12. After your wort is done boiling it is very important you cool it as quickly as possible to avoid potential infections. Create an ice bath (ice and water) in your sink and set the brew kettle in it. You need to cool your wort down to 58°F - 65°F.

COOLING / TRANSFERRING

1. By now all of your equipment should be already sanitized; if not sanitize your screw cap, fermenting vessel, airlock, siphon, and tubing.
2. Fill your primary fermentor with 1 gallon of cold water.
3. Pour your cooled wort into the primary fermentor. Avoid dumping the sludge on
4. Seal the fermentor and aerate the wort by rocking the fermenting vessel back and forth a bit. Other options include using an aeration system or diffusion stone.
5. Measure Specific Gravity of the wort with your hydrometer and record.
6. Add yeast to fermenting vessel. It is important that the wort temperature not be above 65°F when adding the yeast.
7. Seal the fermentor. Add an airlock or blow-off tube.

FERMENTING

1. Move fermenting vessel to a room temperature dark spot (approximately 60°F).
 - a. If using the dry lager yeast you will need to ferment the beer at 50°F.
 - b. If using either of the liquid strands the optimal fermentation temperature would be 62°F.
2. You will observe active fermentation within about 48 hours. You want to maintain the temperature of approximately 62°F. (See above for dry yeast instructions.)
3. After about 1-2 weeks your active fermentation will stop. At this point if you have a blow off tube attached you may remove it and add an airlock to the vessel.
4. After two weeks you are ready to bottle or keg your beer.

BOTTLING / CARBONATING

1. Sanitize your bottles, bottle caps, bottling bucket, siphon tubing, siphon, and bottling wand.
2. Add priming sugar to 8 oz. of water and bring the mixture to a boil using your stove. Let cool and add to your bottling bucket.
3. Gently siphon beer into bottling bucket; avoid splashing.
4. Fill and cap bottles.
5. Condition bottles for 2 weeks at room temperature.
6. After 2 weeks you may store the bottles in a cool/cold location if carbonated.

ENJOY!

1. Pour your homebrew into a clean glass. For aesthetic reasons many people avoid pouring the yeast in but it won't hurt you!
2. Smell the beer, a few short sniffs. Taste. Allow beer to cover the tongue, swallow. Smile. Life is good.

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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