

# California Common AG (Dry)

California Common Beer (7 B)

**Type:** All Grain  
**Batch Size:** 5.25 gal  
**Boil Size:** 6.73 gal  
**Boil Time:** 60 min  
**End of Boil Vol:** 5.73 gal  
**Final Bottling Vol:** 5.00 gal  
**Fermentation:** Steam Beer (California Common), Two stage

**Date:** 11 May 2011  
**Brewer:**  
**Asst Brewer:**  
**Equipment:** Brew Pot (7.5 gal) and Igloo Cooler (10 Gal)  
**Efficiency:** 68.00 %  
**Est Mash Efficiency:** 71.2 %  
**Taste Rating:** 35.0



## Taste Notes:

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.36 gal
- Mash Water Acid:

Mash or Steep Grains

## Mash Ingredients

Amt	Name	Type	#	%/IBU
10 lbs	Pale Ale Malt 2-Row (Briess) (3.5 SRM)	Grain	1	87.0 %
1 lbs	Caramel Malt - 80L 6-Row (Briess) (80.0 SRM)	Grain	2	8.7 %
8.0 oz	Victory Malt (biscuit) (Briess) (28.0 SRM)	Grain	3	4.3 %

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 3.84 gal of water at 162.9 F	152.0 F	60 min

- Sparge Water Acid:
- Batch sparge with 2 steps (1.03gal, 3.49gal) of 168.0 F water
- Add water to achieve boil volume of 6.73 gal
- Estimated pre-boil gravity is 1.044 SG

## Boil Ingredients

Amt	Name	Type	#	%/IBU
1.00 oz	Northern Brewer [8.50 %] - Boil 60.0 min	Hop	4	30.8 IBUs
1.00 oz	Northern Brewer [8.50 %] - Boil 5.0 min	Hop	5	6.1 IBUs

- Estimated Post Boil Vol: 5.73 gal and Est Post Boil Gravity: 1.054 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 5.25 gal

## Pitch Yeast and Measure Gravity and Volume

### Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1.0 pkg	SafLager West European Lager (DCL/Ferment...	Yeast	6	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.054 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.25 gal)
- Add water if needed to achieve final volume of 5.25 gal

### Fermentation

- 11 May 2011 - Primary Fermentation (3.00 days at 66.0 F ending at 66.0 F)
- 14 May 2011 - Secondary Fermentation (10.00 days at 66.0 F ending at 66.0 F)

### Dry Hop and Bottle/Keg

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.013 SG)
- Date Bottled/Kegged: 24 May 2011 - Carbonation: Bottle with 4.20 oz Corn Sugar
- Age beer for 24.00 days at 65.0 F
- 17 Jun 2011 - Drink and enjoy!

### Notes