

Thank you for choosing
True to Style Recipe Kit



Notes:

If you have any questions or comments please contact:
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Batch size	5 gal
Orig. Gravity	1.048-1.054
Final Gravity	1.011-1.014
Color	10-14 SRM
Bitterness	30-45 IBU
Alcohol	4.5-5.5% ABV

California Common

All-Grain Recipe Kit

During the gold rush in California, California common, or "steam beer," was the beer of choice for the working class. Because it was preferred by so many, there were quite a few breweries producing this style.

In Fact, there was 25 breweries in San Francisco alone producing this style. This beer was brewed for over 100 years. Over time steam beer fell out of favor and almost completely disappeared. By 1965, the Anchor Brewery of San Francisco was the only brewery still brewing this style. If it was not for the efforts of Fritz Maytag buying the brewery in 1965, this style very well could have disappeared completely.

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Kit Contents

9.88 lbs Crushed Grains
Grain Bag
Hop Bag
Whirlfloc tablet
.75 oz Bittering Hops, Northern Brewer
.5 oz Bitter Hops, Northern Brewer
.75 oz Aroma Hops, Northern Brewer
Instruction Sheet

BJCP Style Guidelines

OG: 1.048-1.054
FG: 1.011-1.014
IBU: 30-45
SRM: 10-14
ABV: 4.5-5.2%

Starting Gravity:

Final Gravity:

ABV:
 $SG - FG \times 131.25 = ABV\%$

Getting Started

Along with this all-grain recipe kit which, there is some equipment needed for a successful brew. Here is what is required -

Mash Tun:

You will need a pot or cooler that is at least 5 gallons and a BIAB (brew in a bag) for mashing your grains

Brew pot:

Brewpot volume must be at least 8 gallons.

Misc:

You will need to cool around 5 gallons of wort. This will require ice or counter flow chiller. If you don't have a counter flow chiller a sink with ice works great!

Thermometer

Spoon

Racking cane and hose (to transfer wort to fermenter)

Sanitizer

Fermenter with airlock



A quality sanitizer is ABSOLUTELY NECESSARY! Because of the nature of brewing all items that come in contact with the wort must be sanitized!

Brewing Instructions

Total mash time: 60 minutes

Mash grains in 9.5 quarts of water @ 150 degrees for 60 minutes

Mash out at 168 degrees for 10 minutes

Run off wort and recirculate over grain bed until wort flows clear and grain bed has been established.

Sparge @ 170 degrees until you collect a total of aprox. 6.5 gallons of wort.



Tip: When sparging, take your time and SPARGE SLOWLY! It truly does make a difference.

Total boil time: 60 minutes

Set timer for 60 minutes when wort begins to boil. Add first hop addition (.75 oz Northern Brewer) for 60 minutes

At 30 minutes before the end of the boil, add second hop addition (.5 oz Northern Brewer)

At 15 minutes before the end of the boil, add the whirlfloc tablet

At 10 minutes before the end of the boil, add the third hop addition (.75 oz Northern Brewer)

Cool wort to 65 degrees and rack to fermenter (an ice bath in the sink for your brewpot works great!)

Take a gravity reading once you have 5 gallons of wort.

Aerate wort (shake) vigorously. Add yeast and ferment for 6 days at 65 degrees.

After 6 days, rack to secondary and lager for at least 3 weeks @ 33-40 degrees. The colder the clearer the beer!

After 4 weeks lagering (cold storage at 33-40 degrees) move to bottles or keg and carbonate. Serve at 48-50 degrees. This will help to clarify and mature the beer.

Hop Schedule (60 Minute boil)

60 min - Add .75 oz Northern Brewer

30 min - Add .5 oz Northern Brewer

15 min - Add whirlfloc tablet

10 min - Add .75 oz Northern Brewer

0 min - Chill wort and transfer