

CALIFORNIA COMMON (All Grain)

Official NORTHERN BREWER Instructional Document

California Common was an accidental discovery: residents of Gold Rush-era San Francisco wanted to drink Pilsner but local brewers had to make do with primitive refrigeration techniques. The result was a hybrid style – a highly hopped, pale lager fermented at ale temperatures, and possibly America's first original contribution to the beer world. Our version exhibits earthy hop bitterness and aroma, caramel malt, and a pale copper color with a clean, crisp profile.

OG 1.047 READY: 2 MONTHS

Suggested fermentation schedule:

- 1-2 week primary; 2-4 week secondary;
2 weeks bottle conditioning

MASH INGREDIENTS

- 8 lbs. Rahr 2-Row Pale
- 1.5 lbs. Briess Carmel 60

BOIL ADDITIONS & TIMES

- 1 oz German Northern Brewer (60 min)
- 0.5 oz German Northern Brewer (15 min)
- 0.5 oz German Northern Brewer (5 min)
- 1 oz German Northern Brewer (0 min)

YEAST

- If you chose dry yeast:

SAFLAGER S-23.

Optimum temperature: 60-72°F

- If you chose liquid yeast:

WYEAST #2112 CALIFORNIA LAGER YEAST.

Optimum temperature: 58-68°F

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

1 oz German Northern Brewer (60 min)

0.5 oz German Northern Brewer (15 min)

0.5 oz German Northern Brewer (5 min)

1 oz German Northern Brewer (0 min)

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