

California Common (Extract) (HBT) #2

Selected Style and BJCP Guidelines

7B–Amber Hybrid Beer–California Common Beer

Minimum OG:	1.048 SG	Maximum OG:	1.054 SG
Minimum FG:	1.011 SG	Maximum FG:	1.014 SG
Minimum IBU:	30 IBU	Maximum IBU:	45 IBU
Minimum Color:	10.0 SRM	Maximum Color:	14.0 SRM

Recipe Overview

Wort Volume Before Boil:	6.25 US gals	Wort Volume After Boil:	5.25 US gals
Volume Transferred:	5.25 US gals	Water Added To Fermenter:	0.00 US gals
Volume At Pitching:	5.25 US gals	Volume Of Finished Beer:	5.00 US gals
Expected Pre-Boil Gravity:	1.004 SG	Expected OG:	1.049 SG
Expected FG:	1.010 SG	Apparent Attenuation:	79.9 %
Expected ABV:	5.2 %	Expected ABW:	4.1 %
Expected IBU (using Rager):	53.6 IBU	Expected Color (using Morey):	9.2 SRM
BU:GU ratio:	1.09	Approx Color:	
Mash Efficiency:	75.0 %		
Boil Duration:	60.0 mins		
Fermentation Temperature:	66 degF		

Fermentables

Ingredient	Amount	%	MCU	When
US Caramel 60L Malt	8.00 oz	8.0 %	5.7	In Mash/Steeped
US Victory Malt	4.00 oz	4.0 %	1.3	In Mash/Steeped
US Caramel 120L Malt	4.00 oz	4.0 %	5.7	In Mash/Steeped
Extract – Extra Light Dried Malt Extract	4lb 0oz	64.0 %	1.5	Start Of Boil
Sugar – White Sugar/Sucrose	1lb 4oz	20.0 %	0.0	Start Of Boil

Hops

Variety	Alpha	Amount	IBU	Form	When
German Northern Brewer	8.0 %	1.00 oz	38.7	Loose Pellet Hops	60 Min From End
German Northern Brewer	8.0 %	1.00 oz	8.4	Loose Pellet Hops	10 Min From End
German Northern Brewer	8.0 %	1.00 oz	6.6	Loose Pellet Hops	1 Min From End

Other Ingredients

Ingredient	Amount	When
Yeast Nutrient	0.32 oz	In Boil
Irish Moss	0.10 oz	In Boil

Yeast

White Labs WLP810–San Francisco Lager

Water Profile

Target Profile:	No Water Profile Chosen
Mash pH:	5.2
pH Adjusted with:	Unadjusted

Total Calcium (ppm):	0	Total Magnesium (ppm):	0
Total Sodium (ppm):	0	Total Sulfate (ppm):	0
Total Chloride(ppm):	0	Total Bicarbonate (ppm):	0

Mash Schedule

Mash Type:	Extract with Steeped Grains
Schedule Name:	Single Step Infusion (67C/152F)

Step Type	Temperature	Duration
Rest at	153 degF	60

Recipe Notes

Modified, from HomeBrewTalk.com (YoooperBrew): http://www.homebrewtalk.com/f63/california-common-anchor-steam-clone-extract-ag-54301/ Add yeast nutrients and Irish moss 15 minutes prior to end of boil. Original recipe was too sweet, highly carbonated after two weeks. Mods reflect drier finish, more hops (and later) at end of boil for flavor and aroma, and lessening of biscuity malt flavor (8oz seemed too much). If using a starter, 1.5qt water, 1# of extra light DME, and one vial of WLP810 for 24 hours.
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