

TrueBrew™



CALIFORNIA COMMON

Ingredient Kit

OG: 1.050-1.054

Ready: 2-4 weeks

This California Common represents this truly American “Steam Beer” style well. This beer is malt-forward but with a good dosage of hops to provide bitterness to support the malt. Medium-bodied and deep copper in color.

Brew Date : _____
Final Gravity : _____
Bottling Date : _____
Fermentation Temperature : _____
Notes: _____

INVENTORY

Specialty Grain Blend:

- 8 oz Crisp Crystal Extra Dark 120L (Step 2)
- Mesh steeping bag (Step 2)



Malts:

- 2 x 3.3 lb cans Light Liquid Malt Extract (Step 3)

Yeast:

- 11.5 g Fermentis S-23 Lager Yeast (Step 10)



Hops & Flavorings:

- 1 oz German Northern Brewer Hop Pellets (Step 5)
- 2 oz US Nugget Hop Pellets (Step 6)



Other:

- 150 g Priming Sugar (Step 13)
- Instructions



LET'S BREW SOME BEER!

PREPARATION:

Before brew day, make sure you have the following:

- A homebrewing equipment kit for brewing 5 gallon batches - for sanitizing, fermenting, and bottling
- A brew pot of at least 3.5 gallons capacity – for boiling malt & hops with water
- Access to running water and a burner or stove – for Brew Day
- A quiet, dark spot to keep the fermentor – for Fermentation
- Approx. two cases of empty pry-off beer bottles - for Bottling Day

Visit TrueBrewKits.com to learn more.

BREW DAY

BREWING

1. Fill your brew pot with approximately 2.5 gallons of water, and begin heating it.



2. Pour the **Specialty Grain Blend** into the open end of the **mesh steeping bag**, then tie a knot in the open end. Steep the bag of specialty grain in the water as it heats, for approximately 15-20 minutes, then remove and discard the grain and bag.



3. Pour **2 cans of Light liquid malt extract** into the warm water in the brew pot and stir until dissolved.

4. Bring the malt-water mixture to a boil, and set a timer for 15 minutes.



5. When 15 minutes is up, add **1 oz German Northern Brewer hops** to the brew pot and reset the timer for 44 minutes.



6. When 44 minutes is up, add **1.150 g US Nugget hops** to the brew pot and boil for one more minute.

7. After 1 minute is up, turn off the heat – the boil is now finished.

COOLING

8. Cool the malt-hop-water mixture (called “wort”) with a wort chiller (if you have one) or by putting the covered brew pot in an ice bath until no longer warm to the touch.

9. Pour the cooled wort into a sanitized fermentor and add water to bring the volume up to 5 gallons.

FERMENTATION



10. Carefully cut open the pack of **Fermentis SafLager S-23 Lager yeast** and sprinkle over the surface of the wort, then seal the fermentor and move to a quiet, dark location that is approximately 60°F.

11. The yeast will convert malt sugars to alcohol and CO2 gas – this will usually start within 24-48 hours of brew day and finish in about 7-10 days.

BOTTLING DAY

12. When fermentation is complete, sanitize your homebrew kit’s siphoning and bottling equipment, as well as approximately 2 cases of pry-off bottles and enough bottle caps to cap them.



13. Prepare a priming solution by mixing **150 g priming sugar** with 1 pint of boiling water.

14. Mix the priming solution with the fermented beer.

15. Fill the bottles with primed beer and cap.

16. Store the bottles in a dark place at 70°F for 10-14 days to carbonate.

17. Chill the bottles and enjoy your homemade hand-crafted California Common!

