

CALIFORNIA COMMON ALE

CUT THIS OUT FOR YOUR TAP HANDLE

CALIFORNIA COMMON

SUGGESTED YEAST
White Labs: WLP810 SF Lager
Wyeast: 2112 California Lager
Omega: OYL071 Lutra Kveik
CellarScience Dry: CALI
LalBrew Dry: Diamond Lager

LME KIT
- 7 lbs Ultralight Liquid Extract

SPECIALTY MALTS:
- 1 lb Crystal 60°L

DME KIT
- 6 lbs Light Dry Extract

SPECIALTY MALTS:
- 1 lb Crystal 60°L

ALL-GRAIN KIT
- 9 lbs 2-Row

SPECIALTY MALTS:
- 1 lb Crystal 60°L

HOPS
- 1 oz Northern Brewer – Boil 60 min
- 1 oz Northern Brewer – Boil last 10 min
- 1 oz Northern Brewer – Boil last 1 min

OTHER ADDITIONS
- Clarifier – Boil last 5 min

XKIT220



FITS OUR TAP HANDLE DI282 PERFECTLY

CALIFORNIA COMMON

RECIPE TIPS

For the all-grain version, the suggested mash temperature is 153°F. If you've selected a lager yeast for this kit, we recommend a fermentation temperature in the 58–62°F range. If you've selected an ale yeast, we recommend a fermentation temperature in the 62–66°F range.

BREWING ALL-GRAIN?

Scan the QR code to the right for a copy of our All Grain Brewing Instructions.

NOTES

MY RATING: 1 2 3 4 5

TASTING DATE: _____

APPEARANCE

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON MOREBEER.COM

BEER STATS

EST. ORIGINAL GRAVITY
1.044–49

ACTUAL O.G. _____

SRM: 9–12

IBU'S: 38–42

EST. ABV %: 4.5

ACTUAL ABV %: _____

DATE BREWED: _____

NOTES:

NEED HELP?

SEARCH

CALIFORNIA COMMON KIT
on MoreBeer.com
to see detailed brewing instructions & descriptions

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BREW DAY QUESTIONS?

Our friendly staff are ready to help!

GIVE US A CALL
800-600-0033
OR EMAIL US 24/7
info@morebeer.com

RECORD KEEPING

DATE BREWED _____

GALLONS IN FERMENTER _____

ORIGINAL GRAVITY _____

TEMP OF WORT AT PITCH _____

LAG TIME _____

FERMENTATION TEMP _____

DAYS IN FERMENTER _____

FINAL GRAVITY _____

YEAST STRAIN _____

FOR ALL GRAIN BREWERS

STRIKE WATER TEMP _____

MASH TEMP _____

BREWING CALCULATORS

morebeer.com/calc

Use our free online Brewing Calculators to calculate Alcohol %, Boil Off %, Hydrometer Correction, & More!