

California Common 5 gallon Recipe (all grain and extract):

7 lbs 8.0 oz Pale Malt (2 Row) US (2.0 SRM) (or 4.5 lbs Golden Light DME)

1 lbs 12.0 oz Munich Malt (9.0 SRM) (or 1.0 lb Munich DME)

1 lbs Caramel/Crystal Malt - 40L (40.0 SRM)

4.0 oz Victory Malt (25.0 SRM)

2.0 oz Pale Chocolate Malt (200 SRM)

1.00 oz Northern Brewer [7.30 %] - Boil 60.0 min Hop 6 22.7 IBUs

1.25 oz Northern Brewer [7.30 %] - Boil 15.0 min Hop 7 14.1 IBUs

1.00 oz Northern Brewer [7.30 %] - Boil 0.0 min Hop 8 0.0 IBUs

Mash around 150 to 154 F.

Ferment with Wyeast 2112 Cal Lager yeast at 65 F