

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.

O.G: 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

- **DRY YEAST (DEFAULT):**
Saflager S-23 Lager Yeast.
Optimum temp: 50-57° F
- **LIQUID YEAST OPTION:**
Wyeast 2112 California Lager Yeast.
Apparent attenuation: 67-71%. Flocculation: high.
Optimum temp: 58°-68° F.

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

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)

YEAST

DRY YEAST (DEFAULT):

Saflager S-23 Lager Yeast.
Optimum temp: 50-57° F

LIQUID YEAST OPTION:

Wyeast 2112 California Lager Yeast.
Apparent attenuation: 67-71%. Flocculation: high.
Optimum temp: 58°-68° F.