

Californication

Brew Type: All Grain
Style: California Common Beer
Batch Size: 5.25 gal
Boil Volume: 6.50 gal
Brewhouse Efficiency: 75.00 %

Date: 5/30/2010
Brewer:
Assistant Brewer:
Boil Time: 60 min

Brewing Steps

Check	Time	Step
	5/30/2010	Clean and prepare equipment.
	--	Measure ingredients, crush grains.
	--	Prepare 8.07 gal water for brewing
		<u>Prepare Ingredients for Mash</u>
	--	Amount Item Type
		10.00 lb Briess Pale Ale Malt (3.0 SRM) Grain
		1.00 lb Caramel Malt - 80L 6-Row (Briess) (80.0 SRM) Grain
	2 min	<u>Mash Ingredients</u>
		Protein Rest: Add 9.90 qt of water at 144.4 F
	30 min	- Hold mash at 130.0 F for 30 min
	2 min	Saccrification: Add 8.80 qt of water at 183.6 F
	60 min	- Hold mash at 152.0 F for 60 min
	2 min	Mash Out: Add 12.10 qt of water at 202.5 F
	10 min	- Hold mash at 170.0 F for 10 min
	--	Sparge with 0.37 gal of 168.0 F water.
	--	Add water to achieve boil volume of 6.50 gal
	--	Estimated Pre-boil Gravity is: 1.048 SG with all grains/extracts added
		<u>Boil Ingredients</u>
	Boil for 60 min	Boil Amount Item Type
		60 min 1.50 oz Northern Brewer [7.10 %] (60 min) Hops
		15 min 0.50 oz Northern Brewer [7.10 %] (15 min) Hops
		<u>Steep Hops</u>
	--	Amount Item Type
		1.00 oz Northern Brewer [7.10 %] (1 min) (Aroma Hop-Steep) Hops
	--	Cool wort to fermentation temperature
	--	Add water (as needed) to achieve volume of 5.25 gal
	--	Siphon wort to primary fermenter and aerate wort.
		<u>Add Ingredients to Fermenter</u>
	--	Amount Item Type
		1 Pkgs California Lager (Wyeast Labs #2112) Yeast-Lager
	5/30/2010	Measure Original Gravity: _____ (Estimate: 1.054 SG)
	5/30/2010	Measure Batch Volume: _____ (Estimate: 5.25 gal)
	21 days	Ferment in primary for 21 days at 73.0 F
	6/20/2010	Transfer to Secondary Fermenter
	21 days	Ferment in secondary for 21 days at 50.0 F

7/11/2010	Measure Final Gravity: _____ (Estimate: 1.016 SG)
--	Keg beer at 40.0 F at a pressure of 13.4 PSI
4.0 Weeks	Age for 4.0 Weeks at 70.0 F
8/8/2010	Sample and enjoy!

Taste Rating (50 possible points): 45.0