



Steam My Blues Away – A refreshing, hoppy California Common

A hybrid ale featuring a slightly bready malt flavor accented by piney and citrusy American hops.

BEER SPECS

Original Gravity:

1.042 —1.044 @ 65% efficiency

1.046 —1.048 @ 70% efficiency

1.049 —1.051 @ 75% efficiency

Final Gravity: 1.012—1.015

IBU: 40-45

ABV%: 3.5% - 5.1%

Yield: 5 Gallons

NOT INCLUDED IN KIT

Irish Moss (*for clarity, optional*)

Yeast

Bottle Caps (*53 caps needed*)

Priming Sugar (*5oz or 3/4 cup*)

MASH & FERMENTATION

Suggested Mash Temperature:

A lower mash temperature is recommended to create a slightly more fermentable wort that will lead to a light and easy-drinking California Common. We suggest a mash temperature of 149° - 151°F.

Fermentation Schedule:

We recommend a primary fermentation of two to three weeks at 58° - 68°F. A secondary fermentation is recommended to improve clarity, reduce sedimentation and for dry-hopping, if doing so with the last addition. Leave dry hops in contact with the beer for 4-7 days. If not doing a secondary fermentation, we recommend adding the dry hops after primary fermentation is complete.

RECIPE DETAILS

7.5 lbs. 2-Row Brewer's Malt

1 lb. Munich Malt

0.75 lb. Crystal 60L Malt

0.50 lb. Biscuit Malt

0.50 lb. Carapils Malt

FERMENTABLES

0.50 oz. Northern Brewer hops, added at the beginning of the 60 minute boil

0.50 oz. Northern Brewer hops, added 30 min from the end of the boil

1.0 tsp. Irish moss (*optional*), added 20 min from the end of the boil

0.50 oz. Northern Brewer hops, added 10 min from the end of the boil

0.50 oz. Cascade hops, added 10 min from the end of the boil

0.50 oz. Northern Brewer hops, added at the end of the boil

0.50 oz. Cascade hops, added at the end of the boil or as a dry hop

BOIL SCHEDULE

YEAST SUGGESTIONS: Wyeast #2112 California Lager, Wyeast #2565 Kolsch, Saflager S-23 or Safale S-05 dry yeast

