



Brewhogs University Brew Day Recipe Sheet

Name: DIY Common **Style:** California Common
Volume: 5.5 Gallons **BJCP#** 19B
Date Brewed: _____ **Brewed by:** _____

Est OG: 1.050 **Measured OG:** _____ **SRM:** 11.3
Est FG: 1.014 **Measured FG:** _____ **IBU:** 40
Est PB Gravity: _____ **Measured Pre-Boil Gravity:** _____ **Pre-Boil Volume:** _____
Est ABV%: 4.60% **Measured ABV%:** _____ **Post Boil Volume:** _____

Grain Bill	Percentage	Amount
1. Golden Light LME (Briess)	76%	6 lbs 9.6 oz
2. Golden Light DME (Briess)	11.60%	1 lb
3. Crystal Vienna 100L	7%	11.5 oz
4. Toasted Vienna 20L	3%	4.90%
5		
6		
7		

Mash Schedule
1. Steep grains at 150 degrees F for 30 mins
2. Rinse grains with 170 degrees F and let drain
3
4
5

Hop Additions

Name	Time	Alpha Acid Unit	Alpha Acid	Est IBU	Amount
1. Northern Brewer	60	2.79		10	
2. Northern Brewer	20	4.14		10	
3. Northern Brewer	10	5.85		10	
4. Northern Brewer	5	8.19		10	
5					
6					
7					
8					
9					

Additional Additions

Name	Time	Amount
1. Super Moss	10 mins	
2. Yeast Nutrient	10 mins	
3		
4		
5		
6		
7		

Yeast

Name: Wyeast 2112 California Lager
Cells Needed: 385 Billion Cells
Starter Size: 2.5L

Fermentation

Date Pitched: _____ **Temperature:** _____ **Gravity:** _____
Transfer Date: _____ **Transfer Gravity:** _____ **Temperature:** _____

Keg/Bottle Date: _____ **Carb level:** _____

Volume Pack: _____ **Sugar Used:** _____ **Amount Sugar:** _____

Brewday Notes:

The grains in the grain bill are if you make them at home for a SMaSH use 2 row base

If not for a SMaSH beer, substitute the C-100 with Briess C-120 and the Toasted Malt with Victory Malt. Same amounts

Medal Zone

Competition Name	Category #	Score	Place
_____		_____	
_____		_____	
_____		_____	
_____		_____	

Hop Calculations

Alpha Acid Unit (AAU)	Alpha Acid x ounces = AAU
Ounces	Alpha Acid Unit / AA = ounces
Ounces to grams	Ounces x 28.35 = grams

Any Chico strain like Lallemend BRY-87 fermented at 66 -68 degrees can do the job as well

Lutra can be used as well fermented in the low 70's and treated like every other ale yeast