



Fidalgo Fog

940 S. Spruce St., Burlington WA, 98233 360-293-0424

California Common

A True west coast classic. Once the most common beer produced and consumed, rescued and revived by Fritz Maytag as Anchor Steam Beer.

OG=1.052, FG=1.015, ABV=4.8%, IBU=47.3

KIT INVENTORY

*Store liquid yeast and hops in the refrigerator

Grain Bill

10 lb. Great Western 2row

14 oz. Briess Crystal 80

Hops:

1 oz. Northern Brewer (60min)

.5 oz. Northern Brewer (10min)

.5 oz. Northern Brewer (1min)

Yeast:

1st choice Wyeast- 2112 California lager (58-68°F)

Bottling Primer:

5 oz. priming sugar (Corn Sugar)

BREW DAY

Mash 151°F (66°C) for 60 min.

Sparge to achieve 6.5

Boil for 1 hour.

5.5 ending kettle volume

Ferment at 64-75°F (14-20°C)

TIPS & TRICKS

We recommend boiling your hops in a hop bag (muslin sock) or straining them out before primary fermentation.

Adding Irish Moss or Whirlfloc to your boil for the last 15 min is a nice touch for better clarity. (Not included in the kit)

Try to ferment on the cooler side of the yeast's temperature range, for a crisper, lager-like finish.

Notes:

Brew Date	
Strike Water Volume/Temp	
Dough in Time	
Mash out Time	
Sparge Water Volume	
Pre-Boil Gravity	
Boil Start Time	
Hop Addition 1 Added @	
Hop Addition 2 Added @	
Hop Addition 3 Added @	
Boil End Time	
Original Gravity	
Secondary Date	
Final Gravity	
Date	
Packaging Date	