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STEAM PUNK CALIFORNIA COMMON

OG: 1.050 **Color:** 12 SRM
FG: 1.015 **ABV:** ~5%
IBU: 35

Extract	Weight	Percent
Pilsen Light LME	7 lbs	81.1

Steeping Grains	Weight	Percent
Crystal 60°L	1 lb	11.6
Victory	8 oz	5.8
Pale Chocolate	2 oz	1.5

Hops	Weight	IBU
Northern Brewer, 60 min	1 oz	18.5
Northern Brewer, 5 min	1 oz	5.5

Yeast
 White Labs San Francisco Lager WLP810, Wyeast
 California Lager 2112

Additional
 Priming Sugar, Bottle Caps, Irish Moss, Grain Bags,
 Hop Socks, Gypsum

From the BJCP Style Guidelines
 bjcp.org

Category 19B - California Common

American West Coast original. Large shallow open fermenters (coolships) were traditionally used to compensate for the absence of refrigeration and to take advantage of the cool ambient temperatures in the San Francisco Bay area. Fermented with a lager yeast, but one that was selected to thrive at the cool end of normal ale fermentation temperatures.

This style is narrowly defined around the prototypical Anchor Steam example. Superficially similar to an American pale or amber ale, yet differs in that the hop flavor/aroma is woody/minty rather than citrusy, malt flavors are toasty and caramelly, the hopping is always assertive, and a warm-fermented lager yeast is used. Typically showcases the signature Northern Brewer hops (with woody, rustic or minty qualities) in moderate to high strength. Light fruitiness acceptable. Low to moderate caramel and/or toasty malt aromatics support the hops. No diacetyl.

Vital Statistics:	OG: 1.048 – 1.054
IBUs: 30 – 45	FG: 1.011 – 1.014
SRM: 10 – 14	ABV: 4.5 – 5.5%

Commercial Examples: Anchor Steam, Southampton Steem Beer, Flying Dog Old Scratch Amber Lager

ALL GRAIN CONVERSION

Replace the extracts with the following base malts:
 8.5 Lbs. Pale Ale Malt

Weigh and crush the base malts together with the steeping grains listed on the recipe.

Mash at 150°F for 1 hour.

Follow the same hop schedule and yeast recommendations listed on the recipe.

BREWING NOTES

(make note of anything and everything regarding your brew session; dates, gravity readings, ingredient substitutions, temperatures, what went well or not so well, etc.)

Brew Date: _____ OG Reading: _____ FG Reading: _____ Transfer Date: _____ Bottled/Kegged: _____
