

## INGREDIENTS

### GRAINS

0.15 lb (0.06kg)  
Crystal Malt (40L)

0.1 lb (0.04 kg)  
Chocolate Malt

0.1 lb (0.04 kg)  
Carafal Malt

1.4 lb (0.63 kg) Sparkling  
Amber Dry Malt Extract

### HOPS

0.3 oz. (8.5g) Cascade  
0.3 oz. (8.5g) Willamette

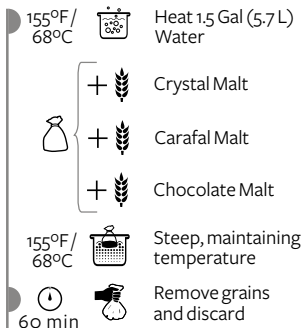
### YEAST

San Francisco Lager Yeast  
(White Labs)

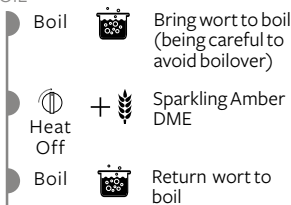
## METHOD

Heat 1.5 gallons (5.7 L) of cold water to 155°F (68°C) in your brew kettle, and add grains in a muslin bag. Steep for 60 minutes, maintaining that temperature. Remove grains and discard. Bring wort to a boil. As it begins to boil, turn off heat and add Dry Malt Extract. Bring back to a boil and add Cascade hops, being careful to avoid boilover. Add hops at intervals listed at right. After boiling for a total of 60 minutes, cool wort to approximately 75°F (24°C) or below, being careful to maintain sanitary conditions. If necessary, add cold, filtered water to bring the volume of wort in the fermenter to 1.0 gallon, or 4.0 L. Pitch yeast and ferment for 10-14 days. Carefully remove airlock and add 0.1 oz (2.8 g) Willamette hops, and let condition for 7 days. If desired, transfer to a secondary fermenter and ferment for an additional 3-5 days before bottling.

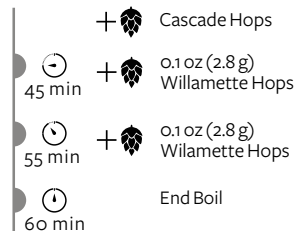
### STEEP GRAINS



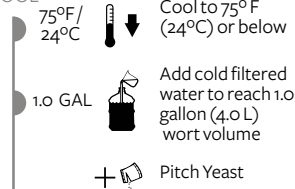
### BOIL



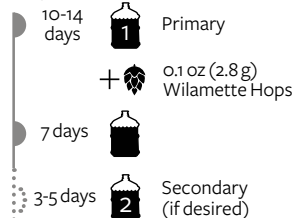
### BOIL



### COOL



### FERMENT



### BOTTLE



RECIPE TYPE

Partial Extract

DIFFICULTY



BOIL TIME

60 min

ABV

5.4%

OG

1.062

FG

1.020

IBU

34

# CALIFORNIA UNCOMMON