

CAL COMMON



IN A NUTSHELL TOASTY, MALTY, HERBAL & SMOOTH. GOLD FEVER.

The task we set for the South Australian Brew Club's Summer Comp was a bastardly one: to tackle a style few had brewed before, even fewer had tasted and of which very few, if any, commercial examples were available to benchmark against - California Common/Steam Ale. Essentially, Cal Common is a Lager brewed at Ale fermentation temperatures, a hybrid style that balances fruity esters and toasty, caramel malt character with low to medium Hop presence. Fermentation management is key to a good Cal Common. Easier said than done.

But done it was. Simon 'good manufacturing practice' Rofe brewed a cracker Cal Common to take out the prize: the opportunity to brew a scaled-up version of his beer on the Wheaty Brewing Corps' kit. His use of Maris Otter, Munich and Victory provide the requisite biscuity, grainy Malt character of the style; the (almost mandatory) Northern Brewer Hops a woody, minty, earthy hit; Pacifica Flowers in the Hopback contribute a spicy, herbal freshness and a 'warm' 13°C ferment at the upper limits of our house Lager yeast produce the hybrid we were after - softer and fruitier than a Lager and drier and cleaner than an Ale. Gold.

Here's to a glass of Steam. And to Good Manufacturing Practice.



STYLE CALIFORNIA COMMON

COLLABORATION WITH SIMON ROFE

WHEATYBREWINGCORPS.COM

MALT
ALE, MARIS OTTER, MUNICH I,
VICTORY, LIGHT CHOCOLATE

HOPS
NORTHERN BREWER, PACIFICA

YEAST
WYEAST #2007 PILSEN

OTHER
GMP

OG 1.048
FG 1.012

IBU 32
ABV 4.6%

SRM 8.5



BROUGHT TO YOU BY THE WHEATSHEAF HOTEL