

California Common

WHITE LABS BREWING CO.

SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

A uniquely Californian style, originated in the late 1800s, a California Common is brewed with lager yeast but fermented at hotter ale temperatures!



A blend of ale and lager yeast, this strain produces a classic cream ale. The blend produces a pleasing light fruity note from the ale yeast, while the lager strain produces clean pilsner-like flavors and a slightly subdued hop bitterness.

TASTING NOTES:

Creamy | Vanilla | Bready

PAIRINGS:

Bianca Spinaci | Burrata Toast

STATS	
ABV(%):	5.4
IBU(BU):	39
SRM:	16.9
OG/Plato:	1.055/13.6P
FG/Plato:	1.014/3.5P
Gluten (ppm):	< 20

ABV (alcohol by volume)
IBU (international bitterness units)
OG (original gravity)
FG (final gravity)



This strain is traditionally used to brew the California common or steam beer styles. At lower temperatures can also produce märzens, pilsners and Helles style lagers.

TASTING NOTES:

Honey | Orange Bloom | Bready

PAIRINGS:

Summer Peach Sala | Cheese Board

STATS	
ABV(%):	5.3
IBU(BU):	45.5
SRM:	17.1
OG/Plato:	1.055/13.6P
FG/Plato:	1.015/3.7P
Gluten (ppm):	< 20

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YEAST:

WLP080 Cream Ale Yeast Blend or
WLP810 San Francisco Lager Yeast



MALT:

Pale Malt (83.6%)
Victory Malt (7.6%)
Carapils (7.6%)
Chocolate Malt (1.2%)



HOPS:

BOIL
Warrior (45 min)
Cascade (10 min, 5 min)
Centennial (10 min, 5 min)

WHIRLPOOL
Cascade
Centennial

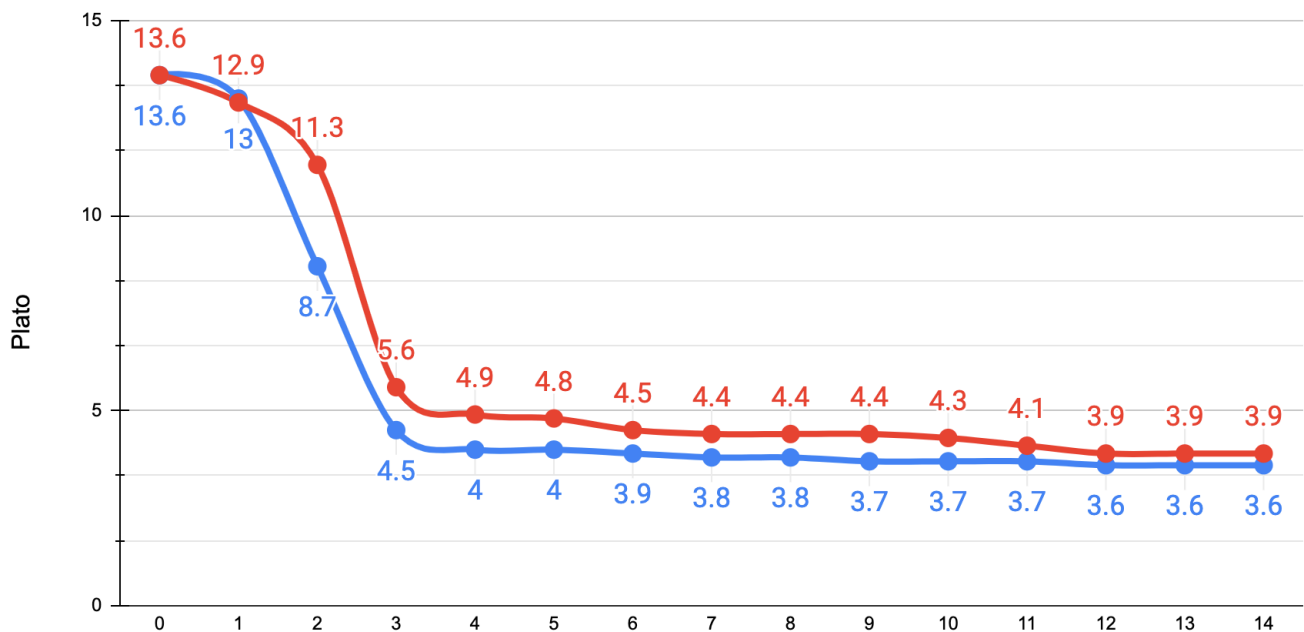


OTHER:

Servomyces
Clarity Ferm

Gravity (Plato)

● WLP080 Cream Ale Yeast Blend ● WLP810 San Francisco Lager Yeast



	WLP080	WLP810
App. Attenuation (%):	74.2	72.5
Starting pH:	5.2	5.2
Final pH:	4.9	4.8
Ferm Temp (°C)	18	14
Ferm Temp (°F)	64	57

	WLP080	WLP810
Diacetyl As-is (ppb):	< 15	< 15
Diacetyl Total (ppb):	31.2	18.1