

Steamy, Twisted Streetwalker

a california common with a hint of coriander.

3.3 lbs. Golden Light LME
3.3 lbs. Amber LME
½ lb. Crushed 60L Crystal Malt
2 oz. Northern Brewer Pellet Hops
1 oz. Cascade Hops
1 oz. Coriander
Burton Water Salts
Lager Yeast
Hop and Grain Bags
Priming Sugar
Caps

1. In boiling kettle, mix 2-3 gallons of water with Burton Water Salts. Bring water to 150-155%. Place crushed grains in large muslin bag and throw into the water. Let it sit at this temperature for about 30 minutes. Remove grains and discard.
2. Bring water to a boil. Add both containers of malt extract and boil for five minutes, stirring constantly. Place the Northern Brewer hops into a small muslin bag and throw into the boil. Set your timer for 60 minutes.
3. Crush the coriander and throw in (in a hop bag) for last 20 minutes.
4. At the five minute mark, throw in the Cascade hops in a bag.
5. At end of 60 minutes, remove from heat. Cool as quickly as possible to room temperature. Transfer to fermentation vessel, top up to 5 gallons with fresh, cool water and pitch yeast. Ferment for approx. 5 days, or until final gravity is reached (see below). Age in secondary fermenter for 2 weeks further before bottling.

NOTE: Despite the lager yeast included in this recipe, you should still ferment at a somewhat higher temperature, on the low end of ale fermentation temperatures, per the style. This should ideally fall between 60-65 degrees (although you can ferment a bit higher if you like, at your own risk).

O.G.: 1.050-1.055

F.G.: 1.012-1.018

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