

\$43.99

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, ½ lb Carapils
- 2 oz. Northern Brewer Pellet Hops
- 1 oz. Cascade Hops
- 1 oz. Coriander
- Burton Water Salts (.33 oz=1 TBSP)
- 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 deg F. 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

approx. 4 – 5% abv

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