

Uusimaa Common

an All Grain California Common Beer by Matias

Fermentables

Amount	Fermentable	Use
3.5 kg	Maris Otter Pale (UK)	Mash
0.4 kg	CaraRye	Mash
0.2 kg	Munich (DE)	Mash
0.1 kg	Melanoidin (DE)	Mash
0.05 kg	Chocolate Rye (DE)	Mash

Hops

Amount	Hop	Time
20.0 g	Northern Brewer (US)	60 min
40.0 g	Northern Brewer (US)	10 min
40.0 g	Northern Brewer (US)	0 min

Yeasts

Name	Lab/Product
California Lager	Wyeast 2112

Mash steps

Step	Heat Source	Target Temp	Time
Saccharification Rest	Direct Heat	66.0 °C	60 min
Mash-Out	Infusion	76.0 °C	0 min

Stats

Batch & Boil

Batch Size	Boil Time
19.0 L	60 min

Properties

OG	FG	IBU
1.052	1.016 ↑	40
ABV	Color	Balance
4.7%	12 SRM	Bitter

Notes

Called **Uusimaa Common** due to the unconventional addition of rye adjunct malts.