

# Golden Retriever Common

Category: 7 - Amber Hybrid Beer  
Subcategory: B - California Common Beer



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Kettle Volume: 7.53 gal @ 212 °F (1.034)      Efficiency: 68.0%  
Boil Duration: 1.5 h      Attenuation: 72.0%  
Evaporation: 1.8 gal  
Water Volume Added: 0.0 gal  
Final Volume: 5.5 gal @ 68 °F (1.045)

## Ingredients:

9.5 lb (91.6%) 2-Row Brewers Malt; Briess - added during mash  
14.0 oz (8.4%) 2-Row Caramel Malt 80L; Briess - added during mash  
1 oz (66.7%) Northern Brewer (8.0%) - added during boil, boiled 90 m  
.5 oz (33.3%) Northern Brewer (8.0%) - added during boil, boiled 15 m  
1 ea WYeast 2112 California Lager™  
1 tsp Irish Moss - added during boil, boiled 15 m

## Style:

Recipe	Guideline	
Original Gravity: 1.045	1.048 - 1.054	
Terminal Gravity: 1.013	1.011 - 1.014	
Color: 12.82 SRM	10.0 - 14.0	
Alcohol: 4.2%	4.5% - 5.5%	
Bitterness: 33.8	30.0 - 45.0	

## Analysis:

Efficiency: 68.0%  
Kettle Gravity: 1.034  
Original Gravity: 1.045

Apparent	Real	Weight	Calories
Attenuation: 72.0%	57.9%	Alcohol: 11.85 g	81.74 kcal
Terminal Extract: 1.013	1.018	Carbs: 16.44 g	62.46 kcal
		Protein: 1.15 g	4.6 kcal
% Alcohol: 4.2% ABV	3.3% ABW		Total: 148.8 kcal