

Steam Beer (anchor steam clone)

Source: Brian Smithey

Extract:

OG:1.052 FG:1.018

7 lbs Extra Light LME

1lb 8oz. Crystal Malt 40L

8 oz. Dextrin Malt

3.25 oz Northern Brewer Hops (bittering, flavor, aroma)

1 Whirlfloc Tablet or 1/4 tsp Irish Moss

Wyeast 2112

- Heat 2-5 gallons of water to 165°F
- Place grains in a steeping bag and steep at 160°F to 170°F for 30 min. Remove grains.
- Turn off heat and add malt extract, stirring until fully dissolved.
- Return to Heat, bring to boil for 5 min. then add 1.75 oz. bittering hops. (Northern brewer)
- at 30 minutes .75 oz. flavor hops (Northern Brewer) and Whirlfloc tablet or Irish moss.
- At 10 minutes add .75 oz. aroma hops (Northern Brewer) and finish boil.
- Turn off heat and cool mixture by placing kettle in an ice bath or using a wort chiller.
- Add mixture to fermenter, removing hops, and bring total volume to 5 gallons using non-distilled bottled water or filtered tap water.
- Aerate unfermented wort (shaking works well)
- Pitch yeast and ferment at 68F to 70F.

All Grain:

OG:1.054 FG:1.015

9lbs 8oz. Domestic 2 Row Malt

1lb 8 oz. Crystal Malt 40L

8 oz. Dextrin Malt

1.5 oz Northern Brewer Hops(bittering-60 min)

.5oz Northern Brewer Hops(flavor-30 min)

.5 oz Northern Brewer Hops (aroma-10 min)

1 Whirlfloc Tablet or 1/4 tsp Irish Moss

Wyeast 2112

Infusion mash at 155F for 90 min. Sparge until 6-6.5 gal wort has been obtained. Boil for 1 hour. Adding bittering hops at 60 min, aroma hops at 30 min, and flavor hops and Whirlfloc at 10 min. Gravity may vary depending on system efficiency.



Questions About This Recipe?

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