

Steam Beer

Steam Beer's exact history is unknown, but the name seems to harken back to steam-powered California in the 1800s. The style name is now owned by Anchor Brewing Company, San Francisco, who brews the official "Steam" beer. Our version uses a similar yeast to produce a warm-fermented lager with malty sweetness balanced with clean bittering hops.

Ingredients

8 lb. Keystone Pale Liquid Malt Extract
.5 lb. Munton & Fison Crystal Malt 60° L*
.5 lb. Briess Carapils 1.5°L*

Statistics

Original Gravity	1.063
Final Gravity	1.016
Alcohol Content	5.9%

1 oz. Northern Brewer Hop Pellets (Bittering) with 60 minutes left in the boil.
1 oz. Northern Brewer Hop Pellets (Flavoring) with 15 minutes left in the boil.
1 oz Northern Brewer Hop Pellets (Finishing) with 2 minutes left in the boil.

Wyeast # 2112 California Lager Yeast

1 Large Grain Bag

* The malted grains are all **crushed together** in the clear plastic bag.

Procedure

A few hours before you begin to brew, prepare your liquid yeast according to the package instructions. We assume that you are familiar with basic homebrewing techniques, so these procedures are abbreviated.

- 1 Divide the cracked grains between 2 of the muslin bags (about ½ pound per bag) and add them to your brew kettle along with up to 2½ gallons of cold water (keep enough head space to avoid boil overs). Heat slowly.
- 2 Steep the grains in hot water (about 145° – 160°F) to extract flavor and color – do not allow to boil. After about 30 minutes, remove the grain bags and then bring the water to a boil.
- 3 Remove the pot from the heat and add the cans of malt extract. Keep the kettle off the burner and stir until the malt extract is *completely* dissolved.
- 4 Put the pot back on the burner and bring to a boil. Once boiling, place bittering hops into muslin bags (no more than 1 ounce per bag), add to the pot, and set your timer to boil for 1 hour. Keep an eye on the pot to avoid boil-overs.
- 5 After 45 minutes, add the flavoring hops (in a muslin bag). You may also add ½ teaspoon of Irish moss (or 1 Whirlfloc tablet) at this time to help clarify your beer (optional).
- 6 After 58 minutes of boiling, add the finishing hops (in a muslin bag) and boil for 2 more minutes.
- 7 After 60 minutes of boiling, turn off the heat. Put a lid on your pot and cool it in an ice bath (use your sink) for about 30 minutes. Remove the hop bags from the kettle.
- 8 Pour 2 gallons of cold water into your sanitized fermenter, add the cooled wort (the stuff in your pot), and top up with additional water to 5 gallons. Aerate the wort with vigorous stirring, rocking the fermenter, etc.
- 9 Make sure the wort is below 80°F before adding yeast. Take a hydrometer reading if desired. Add the yeast.
- 10 Store the fermenter where the temperature will be a fairly constant 60° – 65°F. Active fermentation may take only a few days, or it can last up to 2 weeks. A hydrometer reading is a great way to determine when the fermentation is done. Keep the beer in the primary fermenter for up two weeks or until active fermentation is done (no signs of active fermentation for the last 2 to 3 days).
- 11 This beer may benefit from a secondary fermentation. This extended aging at cool temperatures should be done in a glass carboy for an additional 2 to 3 weeks before bottling.
- 12 When ready to bottle, siphon beer into your sanitized bottling bucket, leaving sediment behind. Boil the priming sugar in 1-2 cups of water for a few minutes, gently stir into the beer, and bottle as usual.

For Store Use, Not part of instructions ; Hops – 3 oz Northern Brewer

Keystone Homebrew Supply

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