

Anchor Steam Beer

OG: 1.050 FG 1.015 ABV 5%

Extract Recipe:

7 lbs Light Malt Extract
1 lb Crystal 80 L Malt
1 1/2 oz Nor. Brewers Hops 15 HBUs(Boil)
1/2 oz Nor. Brewers Hops(flavor: 15 min)
1/2 oz Nor. Brewers Hops(aroma: 2 min)

Wyeast California Lager

For Bottling:

1 1/4 cup Dry Malt Extract Or 3/4 cup Corn sugar

- Add cracked Crystal malt in a steeping bag to 2 gals of cold water and bring to a boil.
- When boiling starts, remove the grain and shut off the heat.
- Add malt extract, and stir until fully dissolved.
- Return to heat and bring to a boil for 5 minutes, then add the boiling hops. (1 1/2 oz Nor. Brewer)
- Continue boiling for 45 mins then add 1/2 oz of Nor. Brewer hops.
- Continue to boil for 13 mins then add 1/2 oz of Nor. Brewer hops.
- Continue to boil for 2 mins.
- Fill your fermenter with 2 gals of cold water(40°).
- Remove and rinse(sparge) the hops with 1 quart of cold water into the fermenter.
- Add the wort to the fermenter with cold water to make 5 gals.
- Add yeast when the temp reaches 70°. Aerate the wort(shaking works well). Ferment at 65° to 70° for 1 week.
- Rack to a secondary fermenter. Let it age to clarity, then bottle or keg.

All Grain Recipe:

10 lbs 2 Row Malt
1 lb Crystal 80L Malt

Infusion Mash at 152° for 1 hour. Sparge to 6.5 gals of wort. Boil for one hour using the hop schedule above. Remove hops and cool to 70°. Pitch the yeast and aerate. Follow the fermenting schedule above.