

ANCHOR STEAM CLONE

EXTRACT: 6.5 lb. Golden Light Malt Extract

SPECIALTY GRAINS: 1.25 lb. Crystal 40L

HOPS:

.75 oz.	Northern Brewer	60 min
0.5 oz.	Northern Brewer	15 min
0.5 oz.	Northern Brewer	0 min

YEAST: Imperial – L05 Cablecar
Wyeast – California Lager 2112
White Labs – WLP810 San Francisco Lager

OTHER: ¾ CUP Corn Sugar (to carbonate at bottling time)
1 tsp. Irish Moss (to clarify - optional - see step 7)

INSTRUCTIONS:

1. Bring 2 ½ - 3 gallons of water to 160 - 180 degrees. Take pot off burner.
2. Steep (soak) specialty grains in bag for 30 - 40 min.
3. Rinse grains with 2 cups of 160 - 170 degree water and discard spent grains. (keep bag)
4. Pour malt extract into mixture. Stir until dissolved.
5. Return pot to heat and bring to boil. (DO NOT BOIL OVER)
6. Boil for 60 minutes, while adding the hops at the recipe intervals.
7. Add 1 tsp. of Irish Moss or ½ Whirlfloc tablet (optional for clarity) for the last 20 minutes of the boil.
8. Sanitize all equipment that the wort will come into contact with after the boil.
9. Put 1 gallon cold water into 6 – 6 1/2 gallon fermentation vessel.
10. Add contents of boil pot, fill to 5 gallon mark with cold water.
11. When wort has cooled to 70-80 degrees pitch yeast and place lid on tight.
12. Install and fill airlock to the proper level with sanitizer or water. Store in area that will remain 65 - 70 degrees.

13. After fermentation has stopped (12 - 14 days) transfer to a bottling bucket, add corn sugar (¾ cup) dissolved in 1 cup water.
14. Fill leaving 1" to 1 1/4" space in neck of bottle and seal with caps.
15. Age beer for two - three weeks at 68 - 72 degrees, chill and enjoy.

ALL GRAIN: 9.25 lb. Pale Malt
1.25 lb. Crystal 40L

HOPS:

.75 oz.	Northern Brewer	60 min
0.5 oz.	Northern Brewer	15 min
0.5 oz.	Northern Brewer	0 min

YEAST: Imperial – L05 Cablecar
Wyeast – California Lager 2112
White Labs – WLP810 San Francisco Lager

Mash at 150 degrees for 60 minutes. Estimated OG 1.049, FG 1.011.
Estimated IBU 31.3, Estimated SRM 8.2. Estimated ABV 5%

This recipe can be fermented at low ale temperature ranges. However for best results, ferment between 60 and 65 degrees.

**Jon's Homebrew
and Wine Supply**

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