

BIG BREW 2003 ANCHOR STEAM CLONE--ALL GRAIN

BEER RECIPE

Recipe Name: Anchor Steam Clone All-Grain

Style: California Common

Mash: All-Grain

Volume: 5 gallons

OG: 1.053

IBU: 40

Description of this Beer

Clone of Anchor Steam lager. This one of the recipes from the 2003 AHA Big Brew.

Fermentables

Amount & Type of Fermentable (grain, extract, sugar, fruit, etc.)

9 lb Briess Pale Ale Malt

14 oz. Briess Caramel 80L Malt

Hops

0.88 oz - Northern Brewer, 8% AA, pellet, 60 min

0.5 oz - Northern Brewer, 8% AA, pellet, 15 min

0.5 oz - Northern Brewer, 8% AA, pellet, 1 min

Yeast

Type of Yeast

White Labs WLP810 San Fran Lager

Wyeast 2112 California Lager Yeast

Directions

Include mash temps/times, boil times, fermentation temps/duration, etc.

Mash grains at 150° F for 60 minutes. Mash out at 170° F and sparge with 170° F water. Collect enough run off to end up with 5 gallons after a 60-minute boil. Bring run off to a boil, add 0.88 oz of hops and boil 45 minutes. Add another 0.5 oz of hops and boil for 14 minutes. Add remaining 0.5 oz of hops and boil one minute longer. Chill to below 75° F, add to fermenter, pitch yeast and aerate well. Ferment at 58-68° F.

* Based on recipe found in Tess and Mark Szamatulski's *Clone Brews*.