

#17: Free the Steam (California Common)

Chris Swingley (7-Jun-2003)

Anchor Brewing holds the trademark for the "Steam" name, even though it was a common term at the turn of the 20th century. I'll still call mine a Steam beer.

Recipe (for 5 gallons final volume)

- 11.25 pounds (92%) American 2-row
- 1.0 pound (8%) American Crystal 60L
- 1.25 ounces Northern Brewer pellet hops, 7.7% AA (60 minutes)
- 0.75 ounces Northern Brewer pellet hops, 7.7% AA (15 minutes)
- 0.5 ounces Northern Brewer pellet hops, 7.7% AA (1 minutes)

White Labs WLP810, San Francisco Lager, pitched at 74°F

Starter: 700 mL water, 3/4 cup DME, 1/4 t yeast nutrient, pitched at 72 F

Water

- Pioneer Wells water

Mash

- 12.25 quarts water @ 169°F, grist ratio of 1.0 quarts:pound @ 147°F (Held 15 minutes)
- 1.25 quarts water @ 210°F, grist ratio of 1.1 quarts:pound @ 150°F (Held 75 minutes), Target was 152 F, step used to get close

Sparge

- 19 quarts water @ 180°F, drain

Boil

- Boiled 6.0 gallons for 70 minutes to yield 5.5 gallons wort

Fermentation

- Primary: glass, 8 days, 60°F
- Secondary: glass, 19 days, 60°F

Packaging

- Bottled with 127 grams dextrose

Properties

Starting Gravity: 1.046	Final Gravity: 1.010
Original Extract: 11.5°Hato	Apparent Extract: 2.6°Hato
Alcohol: 4.7% by volume	Alcohol: 3.7% by weight
Apparent Attenuation: 77.4%	Mash Efficiency: 57%
Bitterness: 37 IBU	Color: 3°SRM

Tasting Notes

- Excellent balance, much fuller than Anchor Steam. Color a bit darker than Anchor.