

Basic Beer Recipe



Stanley Steam Beer

Steam beer is one of the only styles to have originated in the United States. The use of lager yeast fermented at ale temp gives Stanley Steam the smoothness of a lager and the fruitiness of an ale. This kit contains: 6# Gold malt extract, 3 oz. Northern Brewer hops, and 1# Crystal malt (80L) steeping grains.

Directions: This recipe calls for a **liquid** beer yeast. Follow directions on package. **Sterilize everything well!**

1. Place the crushed adjunct grain into the grain sack and place into 6 quarts of cold water. Bring to 170F., hold at that temp for 5 minutes, then take out the grains. Drain well. Turn on heat and bring to a boil.
2. Turn off the heat and empty the malt extract (in bag, can, or jar) into the water. (The canned extract may pour more easily if you first place it into a saucepan of hot (170°F) water for 5 minutes prior to pouring). Add 1.25 oz Northern Brewer pellet hops. Stir to avoid scorching the bottom of the pan. Turn heat back on and boil 45 min.
3. Add .75 oz. Northern brewer and boil for 15 min.
4. Add 1 oz Northern brewer and boil 1 min. Turn off heat.
5. Sterilize your primary or single-stage fermentor with your sterilizing material according to directions. If necessary, rinse with hot water, or air dry.
6. Fill the fermentor with 3¾ gallons of cold water. (You can pre-cool your hot wort by placing your pot carefully into a sink of cold ice water for 15 minutes). Carefully pour the hot wort into the cold water in the fermentor. Top off to 5.25 gallons with cold water.
7. When the wort mixture in the fermentor lowers to below 80°F, add your liquid beer yeast. Follow directions on vial—though one should warm the yeast to room temperature for 4 hours.
8. Place the lid on the fermentor. Attach the fermentation lock half filled with water (The lid stays on the lock). Ferment at 60°-75°F for 14 days. If doing a double stage fermentation, syphon the beer into the glass carboy after 5-7 days in the primary fermentor (the beer may be transferred to the glass carboy as soon as the foam has fallen far enough so the carboy will not overflow). If in 14 days the beer appears to have ceased fermentation, it may be bottled.
9. **Bottling, Single-Stage Fermentor:** Syphon the beer carefully into **sterilized** bottles. Pour ¾-1 tsp of corn sugar into each bottle. Cap. Turn the bottle upside down several times to mix in sugar.
Bottling, 2-Stage Fermentor: Rack beer carefully off the sediment into the sterilized fermentor from the glass carboy. Dissolve ¾-1 cup of corn sugar in 4 oz. of water and stir gently into the beer. Bottle and cap.
11. Store upright at room temperature for 14 days to carbonate. Beer may then be stored at cooler temperatures to age. Beer may be consumed at any time, though it will continue to improve for several weeks.
12. The sediment at the bottom of your beer bottles is a natural yeast deposit, very high in B vitamins. Enjoy as is or decant your beer into a clean glass before drinking. Enjoy!

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