

MARYLAND HOMEBREW

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"PROPELLER" STEAM

OG: 1.052

FG: 1.013

ABV: 5.0

Ingredients:

1 3.3 lb. can plain light malt extract
3 lbs. amber dried malt extract
.5 lb. crystal 20
2 oz. N. Brewer hop pellets
1 oz. Cascade hop pellets
.5 tsp. Irish moss
White Labs San Francisco Lager Yeast
3/4 cup Priming Sugar

Directions:

1. Steep grains in hop bag in 1.5 gallons of water at 155° for 15 minutes.
2. Remove grains and bring mixture to a boil.
3. Remove from heat and add both liquid and dry malt extracts and return to a boil.
4. Add N. Brewer hops and boil for 55 minutes. Add Irish Moss during the last 10 minutes.
5. Add Cascade hops and boil for 5 minutes.
6. Combine wort with water to make five gallons.
7. Pitch yeast when wort temperature is between 70-80°.
8. If using one-step fermentation, allow to sit in the fermenter at 65-70° for about 7 days, then use a sanitized hydrometer to ensure that the beer has reached its final gravity. If using two-step fermentation, rack to a secondary fermenter (glass carboy) after 5 days and allow to sit for another 10-14 days before bottling.
9. Prime and bottle. When priming, dissolve corn sugar or dry malt extract in two pints of boiling water for 15 minutes. Pour this mixture into the empty bottling bucket and siphon the beer from the fermenter over it. This method ensures that the priming sugar will disperse evenly through your beer.
10. For proper carbonation, store your beer at 75° for at least the first week after bottling. This will allow the yeast to feed on the priming sugar and produce the necessary carbon dioxide needed for carbonation. It's ready to drink, but it will improve if you age your beer another two to three weeks. 7. Allow it to sit in the primary fermenter at 65-70° for 4-5 days, then rack it to the secondary fermenter for 10-14 days.