

Edited by
Mark Stevens and Karl Lutzen

Group

4

Steam, Smoked,
and Sour

Cats Meow 3

Previous ◀

Next ▶

Contents ▲

Converter

About...

Anchor Steam-Style Amber

Classification: *steam beer, California common, Anchor, extract*

Source: *Clay Phipps (hplabs!garth!phipps) Issue #444, 6/21/90*

This recipe was offered in 1986 by the now-defunct Home Brewer shop in San Jose, California, as the best approximation to Anchor Steam possible with home-brew-scale extract brewing.

Ingredients:

- ☐ 7 pounds, John Bull plain light malt extract
- ☐ 1/4-1/2 pound, crystal malt
- ☐ 2 ounces, Northern Brewer hops (11 alpha) (boil)
- ☐ 1 ounce, Cascade hops (5.6 alpha) (finish)
- ☐ 2 packs, lager yeast

Procedure:

Pour 1 gallon water into brewpot. Crush grains and add to brewpot. Bring to boil. Remove grains. Add malt extract. Add 1/3 of the boiling hops. After 20 minutes, add another 1/3 of hops. After another 20 minutes add the last 1/3 of hops. After another 20 minutes, remove from heat and add finishing hops. Cover wort. Pour 3 gallons cold water into fermenter. Strain wort into fermenter along with enough water to make 5-1/2 gallons. Pitch yeast and put in blowoff tube or airlock.