

Edited by  
Mark Stevens and Karl LutzenGroup  
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Pale Ale

# Cats Meow 3

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## Samuel Adams Taste-Alike

**Classification:** *pale ale, extract*

**Source:** *Gene Schultz (gschultz@cheetah.llnl.gov) Issue #652, 6/5/91*

*Very similar in taste, body, and color (where did the red come from?) to Samuel Adams, but just a hint of the flavor of Anchor Steam Beer.*

### Ingredients: (for 4 gallons)

- 3.75 pounds, Cooper's Ale kit
- 1 pound, Crystal malt
- 3/4 pound, Saaz hops (boil)
- 3/4 ounce, Saaz hops (finish)
- Yeast from ale kit

### Procedure:

Steep one pound of crystal malt for 30 minutes in 2 quarts of water heated to 170 degrees. Strain out grains. Add the syrup from the kit, water, 3/4 ounce of Saaz hops and boil for 60 minutes, then remove the heat and added 3/4 ounce of Saaz hops for finishing. Although I am a fanatic for liquid yeast, I (grimaced and) added the dry Coopers yeast supplied with the kit to the cooled wort in the primary. I transferred to secondary after two days. All fermentation was at approximately 60 degrees. I primed with 5/8 cup of corn sugar.

### Specifics:

- Primary: 2 days