

# STEAM, SMOKE, & SOUR BEER

CATEGORY 4

## Ole Bottle Rocket (Steam)

Classification: steam beer, California common, extract, Anchor

Source: Wayne Allen (wa%cadillac.cad.mcc.com@mcc.com) Issue #348, 1/31/90

I've made many variations of steam beer, but simple ones like this seem to turn out best, not to mention being easy to make. I usually use more Northern Brewer than this, but then nobody will eat my chili either.

### Ingredients:

- 6 pounds, light dry malt extract
- 1/2 pound, toasted malt
- 3/4 ounce, Northern Brewer hops pellets (boil)
- 1/4 ounce, Northern Brewer hops pellets (finish)
- 1 pack, lager yeast

### Procedure:

Toast grains on cookie sheet in 350 degree oven for about 10 minutes. Crush malt as you would grain. Put in 1-1/2 gallons water and bring to boil. Strain out grain. Add extract and boiling hops. In last 2 minutes of boil add finishing hops. Add to enough water to make 5 gallons and pitch yeast.

## Rauchbier

Classification: smoked beer, rauchbier, extract

Source: Ken Weiss (cckweiss@castor.ucdavis.edu) Issue #420, 5/18/90

This is basically a nice light beer, but with a definite smoke aftertaste. Mainstream, but with a non-commercial twist.

### Ingredients:

- 7 pounds, light dry extract
- 1-1/2 teaspoons, liquid smoke
- 1-1/2 ounces, Tettnanger hops (boil)
- 1 ounce, Tettnanger hops (finish)
- 1/2 teaspoon, Irish moss
- 2 packs, Red Star lager yeast

### Procedure:

Boil extract, liquid smoke, and boiling hops in 2-3 gallons of water for 45 minutes. Add Irish moss and finishing hops and boil 5 more minutes. Strain into fermenter, add cold water to make 5 gallons, pitch yeast. After 3 days rack to secondary. Allow to ferment an additional 3-4 weeks.

### Specifics:

- Primary Ferment: 3 days
- Secondary Ferment: 3-4 weeks

## 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.

## Not-So-Sweet Beer (Steam)

Classification: steam beer, California common, Anchor, extract

Source: William Pemberton (flash@virginia.edu) HBD Issue #408, 4/30/90

This was a steam beer that turned out really well. It hasn't aged very long, but I am quite happy with the results.

### Ingredients:

- 6.6 pounds, M&F amber extract
- 1/4 pound, toasted barley
- 1/4 pound, crystal malt
- 1-3/4 ounces, Northern Brewer hops
- Vierka lager yeast

**Procedure:**

Steep toasted and crystal malts. Boil wort with hops for 45 minutes. Chill and pitch. Age in carboy for 2 weeks.

**Steam Beer**

Classification: steam beer, California common, all-grain, Anchor

Source: Brian Smithey (smithey@esosun.css.gov) Issue #739, 10/7/91

Side by side with Anchor Steam, this beer was very close. The color of this beer was a bit darker, and the late hop additions gave mine a bit more hop flavor than Anchor. The bitterness was right on, but my water has pretty high sulfate content; if you have "better" water, you might want to bitter it a bit more.

**Ingredients:**

- 9-1/2 pounds, Klages malt
- 1-1/2 pounds, Crystal malt 40L
- 1/2 pound, Cara Pils malt
- 2-1/2 ounces, Northern Brewer whole hops, 6.9%
- Wyeast #2007

**Procedure:**

Using a standard mash procedure: Protein rest of 30 minutes at 125 degrees. Raise temperature to 155 degrees and hold for 90 minutes or until starch is converted. Sparge to collect enough that a 1 hour boil will still leave you 5 gallons of beer (brewing -- art or science?). Bring wort to boil. Add 1-1/2 ounces of Northern Brewer at beginning, 1/2 ounce at 30 minutes and 1/2 ounce for the last ten minutes.

**Specifics:**

- O.G.: 1.054
- F.G.: 1.015

**Desert Storm American Steam Beer**

Classification: steam beer, California common, Anchor, all-grain

Source: Stephen Russell (srussell@snoopy.msc.cornell.edu) Issue #756, 11/6/91

Judges said it was perhaps a tad thin compared to Anchor but otherwise OK and it

took 2nd out of 30 amber beers at the Hudson Valley competition last March. With MeV kaput, I recommend using a sturdy lager yeast or even an ale yeast for this one.

**Ingredients:**

- 5 pounds, Klages lager malt
- 4 pounds, Pale Ale malt
- 1 pounds, crystal malt (40 or 60 deg Lovibond)
- 1/2 teaspoon, Irish moss
- 1-1/2 ounces, Northern Brewer (alpha 8.0)
- 1-1/2 ounces, Hallertauer (alpha 4.1)
- MeV High Temp Lager liquid yeast

**Procedure:**

Mash grains for 25 minutes at 125 degrees and 90 minutes at 150 degrees. Mash-out for 10 minutes at 168 degrees. Sparge. Bring to boil and add Northern Brewer hops. Boil 60 minutes. At last minute toss in Hallertauer. Cool. Pitch yeast.

**Frahnkensteam**

Classification: steam beer, California common, extract, Anchor

Source: Frank Tutzauer (COMFRANK@ubvmsb.cc.buffalo.edu) Issue #820, 2/10/92

I did a side-by-side comparison of this brew to a bottle of Anchor Steam, and here are the similarities/differences: This beer is exactly the same color as Anchor Steam, but it's a bit cloudier due to a little chill haze. The head is neither as big nor as long lasting as Anchor Steam's, but it clings to the side of the glass better. This beer has more body than Anchor Steam, and it is a bit maltier and sweeter; Anchor Steam is crisper with more hop bitterness. It is not as carbonated as Anchor Steam, although it would not be considered undercarbonated. All in all a very good beer.

**Ingredients:**

- 1 cup, English 2-row pale malt
- 1 cup, Crystal Malt, 60L
- 1 cup, Crystal Malt, 120L
- 6 pounds, light M&F dried malt extract
- 1-1/2 ounces, Northern Brewer hop pellets (alpha = 6.5; 50 min.)
- 1/2 teaspoon, Irish Moss (15 min.)
- 1 ounce, Northern Brewer hop pellets (1 min.)

- Wyeast #2035 American Lager yeast (cultured from a previous batch)
- 3/4 cup, corn sugar for priming

**Procedure:**

Toasted pale malt in a 375 degree oven for 20 minutes. Cracked it along with the crystal and steeped in 2 quarts of 150-175 degree water for 20 minutes. Sparged with approx. 1 gallon of water. Dissolved DME in sparge water plus cold water to make 3 and 1/2 gallons. Boiled for 60 min., adding hops and Irish Moss for indicated times. Chilled with a 2-gallon ice block and 20 degree outdoor temps. Racked off hot/cold break, topped up to 5 gallons, pitching a 2-3 cup starter at about 90 degrees. IBUs approximately 37. Single-stage fermentation for 14 days; bottled with 3/4 cup priming sugar. F.G. = 1.022, a little high, but fermentation was definitely done.

**Specifics:**

- O.G.: 1.049
- F.G.: 1.022
- 14 days at 68--71 degrees

**Sour Mash**

Classification: sour mash, all-grain

Source: Micah Millspaw, through Bob Jones (bjones@nova.llnl.gov), 1/10/92

Aluminum foil has nothing to do with sour mashing technique, CP is awfully vague about this and most other topics.

Yes it is malted wheat. The 20% barley malt is American grown 2-row klages, it has an abundance of enzymes for starch conversion (plus there is a lot of time available). The wheat seems to present a more interesting flavour profile IMHO. As for the sour mash contaminating your brewing environment, I've not had a problem with it.

**Ingredients:**

- 5 pounds, 2--row Klages (mash @ 158 for 14 hours)
- 10 pounds, wheat malt
- 10 pounds 2--row Klages (infusion mash @ 155 for 1--1/2 hours)
- 2 pounds, wheat malt
- 2 ounces, Centennial hops (12% alpha)
- 1/2 ounce, coriander (freshly crushed, added to fermenter)
- yeast

**Procedure:**

Notes: I sour 1/2 (one half) of the mash, the high % wheat half, the other is straight infusion. I do how ever make a effort to minimize heat loss by using a ice chest and sealing the lid with duct tape. If it smells rotten, it is OK. The bacteria at work are for the most part aerobic. If it looks bad, it's OK. After 14 hours no matter how bad you think you screwed up, its OK just see the thing thru, it is worth it.

Combine mashes for mash out @ 170F for 15 min. Sparge @ 170F. Boil for 75 minutes, then cool and split into two carboys. Pitch a Chimay culture into one and a Chico ale yeast into the other. Add 1/4 ounce freshly crushed coriander to each. After 7 days fermentation, blend the two batches together in a larger vessel. Ferment 7 days longer. Keg with 1/4 cup corn sugar per 5 gallons. Counter pressure bottled after 2 weeks.

**Specifics:**

- O.G.: 15 degrees Balling
- F.G.: 2 degrees Balling

**Lazy Sunday Steam Beer**

Classification: steam beer, California common, Anchor, extract

Source: stephen@sdg.dra.com r.c.b., 4/7/92

With the recent addition of the WYeast #2112 California Lager to the WYeast line, I've been thinking about making a Steam Beer. I formulated this recipe based on Papazian's descriptions.

**Ingredients:**

- 3.3 pounds, pale malt extract syrup
- 2 pounds, light dry malt extract
- 3/4 pound, crystal malt (60 L.)
- 1--1/2 ounces, Northern Brewer hops (35 IBUs) (boil 45--60 minutes)
- 1/2 ounce, Hallertauer hops (dry hop in secondary)
- Wyeast #2112 California lager

**Procedure:**

Makes 5 gallons. Ferment at 60 F.

**Steam Beer**

Classification: steam beer, California common, extract, Anchor

Source: Subhash Chandra Roy (roy@mcnc.cnc.org) Issue #862, 4/13/92

**Ingredients:**

- 6.6 pounds, American Classic light malt extract
- 1/2 pound, crystal malt (10 L.)
- 1/2 pound, crystal malt (20 L.)
- 1--1/2 ounces, Tettnanger hops (60 minute boil)
- 1/4 ounce, Tettnanger (30 minute boil)
- 3/4 ounce, Hallertauer hops (30 minute boil)
- 1/4 ounce, Tettnanger (10 minute boil)
- 1/4 ounce Hallertauer (10 minute boil)
- 1 ounce, Kent Golding hops (dry hop)
- 1 tsp., salt
- 1--1/2 tsp., gypsum
- 1/2 cup, honey (priming)
- Wyeast Steam beer yeast

**Procedure:**

Crack the crystal malt and add to 1 gallon of water and bring to a boil then strain off the wort. Add the extract and return to a boil. Add the hops at the given times. Cool wort and pitch yeast.

**Specifics:**

- O.G.: 1.049
- F.G.: 1.009
- Primary: 10 days at 72 F.
- Secondary: 26 days at 50 F.

**Sourdough Beer**

Classification: sourdough, extract

Source: John Carl Brown, (brown@cbnewsh.cb.att.com), rec.crafts.brewing, 5/21/92

Very cloudy beer, aroma has a tinge of sour. I'm not really sure how it tastes, kind of like beer kind of like sourdough bread but really like neither. Loads of body. The sourness is not as clean as I would like, but definitely comes through in the finish.

**Ingredients:**

- 2--3/4 pounds, hopped light extract
- 1/2 pound, pale malt
- 2 ounces, crystal malt (40 L.)
- 2 ounces, wheat malt
- 1/2 ounce, Hallertauer hops

- ale yeast
- 1--1/2 cups, sourdough starter (wheat flour, water, yeast)

**Procedure:**

Dissolved extract in hot water, cooled and added starter. Let rest covered for 24 hours. Crushed and mashed grains. Poured liquid off sourdough sediment and strained into wort. Boiled 1 hour and added hops at 40 minute mark. (Foul smelling boil!). Cooled and added ale yeast. Ferment as usual.

**Southside Steam Beer**

Classification: steam beer, California common, all-grain, Anchor

Source: Nick Cuccia (cuccia@remarque.berkeley.edu) Issue #907, 6/22/92

The beer, appearances-wise, is a dead ringer for Anchor Steam; my SO could not tell the two apart on the basis of appearance. As I mentioned, the hop flavor isn't as strong as it should be. In any case, darn nice beer.

**Ingredients:**

- 8 pounds, Klages malt
- 1 pound, light munich malt
- 1/2 pound, 10L Crystal malt
- 1/4 pound, 40L Crystal
- 1/4 pound, 80L Crystal
- 2 ounces, Northern Brewer Hops (Whole) (7.5% a)
- 1 tablespoon, Irish Moss
- Wyeast #2112 California Lager yeast in 1/2 gallon starter

**Procedure:**

Mash in at 130F. Protein rest at 122. (30 minutes) Starch conversion at 150. (1 hour) Mash-out at 166 F. (30 minutes) Sparge at 170. Add 1/2 ounce of Northern Brewer for boil, another 3/4 ounce and Irish moss after 30 minutes. In last 5 minutes of boil, add 3/4 ounce of Northern Brewer. Chill and pitch yeast.

**Specifics:**

- O.G.: 1.054
- F.G.: 1.010 (16 days)

## Clubhouse Smoked Porter

Classification: smoked beer, rauchbier, porter, all-grain

Source: Kevin McBride (klm@mscg.com)  
Issue #944, 8/10/92

The smoked porter served at Greg Noonan's Vermont Pub & Brewery inspired me to brew this. I love Greg's version and tried to come up with something similar. The smoke flavor is a little bit more assertive than in Greg's brew, but is not so overpowering as to be unpleasant. The sweetness of the crystal and cara-pils balance the bite of the dark malt so that the beer is pleasantly bittersweet, as a porter should be, and the smoke flavor just floats over your tongue. The finishing hops are barely noticeable. The smoke masks most of the hop flavor.

### Ingredients:

- 8 pounds, M&F 2--row lager malt
- 2 pounds, hickory smoked M&F 2--row pale malt
- 1 pound, Munich malt
- 1 pound, crystal malt
- 1/2 pound, chocolate malt
- 1/2 pound, black malt
- 1/2 pound, cara-pils malt
- 1 ounce, (about 30 IBU) Northern Brewer hop plugs (boil 60 minutes)
- 1 ounce, Cascade leaf hops (finishing, about 5 minutes)
- Wyeast #1028 London Ale yeast

### Procedure:

The smoked grain was done on a charcoal fired smoker with wet hickory chips. Total smoking time was close to 45 minutes. I would have cut the smoking time down, but I wet the grain first and it took that long for it to dry on the smoker. Struck mash at about 120F for protein rest. Pulled a single decoction, brought to a boil, held for about 10 minutes, and re-infused to raise temperature to about 155F which was held in a 5 gallon Igloo cooler until conversion was complete. Sparged with 4--1/2 gallons of 170F water. Yielded about 7 gallons of wort. Total boil time was about 70 minutes. Chill and pitch starter. After 5 days in primary, I racked to a keg and refrigerated.

### Specifics:

- O.G.: 1.052
- F.G.: 1.016

## Rauchbier

Classification: smoked beer, rauchbier, extract

Source: John Brown (jcb@homxb.att.com)  
Issue #922, 7/14/92

When I bottled I tasted the SG sample and whew boy was it smoky. The smoke has subsided a bit in the bottle enough so that next time I might consider smoking the grains longer or adding another pound.

### Ingredients:

- 6 pounds, light malt syrup
- 1 pound, smoked pale malt
- 1 pound, smoked crystal malt
- 1/2 pound, wheat malt
- 1/2 pound, pale malt
- 1 ounce Hallertauer hops (60 minute boil)
- 1/2 ounce, Hallertauer hops (10 minute boil)
- Wyeast Pilsen lager yeast (#2007 ?)

### Procedure:

The pale malt and crystal malt is soaked and then smoked over hickory for about 30 minutes. (See the 2nd version of Papazian's book for an all-grain recipe.)

## Mongrel Ale (Smoked)

Classification: smoked ale, rauchbier, extract

Source: Frank Tutzauer (comfrank@ubvms.cc.buffalo.edu), Issue #1017,  
11/20/92

This beer was a big hit at my homebrew club. It is a beautiful amber, but has low head retention. The first taste sensation is a light sweetness at the front of the mouth; then a light bitterness, with a mild smokey finish at the back sides of the tongue. I personally think that it could use a little more smoke, but my wife thinks it's perfect. Also, I believe that the popularity of it at my homebrew club is partly due to the fact that the smoke is not overwhelming--most people just aren't used to heavily smoked foods. (But I am, which is why I think it can use more.) The consensus at the homebrew club was that if one did want to increase the smokiness, you should smoke more grains, rather than apply more smoke to the original 1 and 1/2 pound quantity.

About the name--I know that smoked beer is a German tradition, so I threw in some Munich and used German yeast. But, geez, I had all this English malt and extract laying around, hence "mongrel." Also, I decided to make an ale instead of a lager since it was the end of the summer and I hadn't yet gotten a refrigerator. Finally, I made a low gravity beer because I wanted to see how the smoke played out, and therefore didn't want a lot of other flavors, etc., to get in the way.

### Ingredients:

- 1 lb smoked crystal (60 L)
- 1/2 lb smoked pale English 2-row
- 1 lb Munich malt
- 3 lbs amber M&F dried malt extract
- 2 lbs light M&F dried malt extract
- 1/2 oz. Galena pellets (alpha = 12.0; 60 min.)
- 1/2 oz. Hallertauer pellets (alpha = 4.5; 15 min.)
- 1/2 teaspoon, Irish Moss (15 min.)
- 1/2 oz. Hallertauer pellets (alpha = 4.5; 1 min.)
- Wyeast 1007: German Ale
- Heavy handed 3/4 cup corn sugar (priming)

### Procedure:

Using a water smoker, I smoked the crystal and pale malt at about 170F over hickory wood for 3-4 hours using heavy smoke. When finished, the malt smelled smokey, but didn't taste smokey, so I took half the crystal and gave it another 3-4 hours. This smelled REALLY smokey, but still didn't taste smokey.

On brew day, I cracked all grains and steeped them in 3 qts. of water for 45 minutes at 150-155F. I sparged with 1 (US) gallon of 170F water, recirculating twice (I wanted that smoke, and was willing to get a few more tannins). I added the runoff and extracts to the kettle, and topped up to 5 and 1/2 to 6 gallons of water. I boiled 65 minutes adding the hops and Irish Moss as shown. I calculated the IBUs to be about 30, but the finished product doesn't taste 30 IBUs worth of bitter (maybe my calculations were off; also my crude measuring instruments mean that those quantities on the hops are, er, approximate). Cooled with an immersion chiller and pitched the yeast from a starter.

**Specifics:**

- O.G.: 1.042
- F.G.: 1.010
- Primary Ferment: 13 days

**Rauchbier**

Classification: rauchbier, smoked beer, all-grain

Source: Russell L. Oertel (russo@risc.sps.mot.com), r.c.b., 7/16/93

Very good, at least if you can believe me and several of my friends. The smoke flavor is just right - definitely noticeable, but not overpowering. Also, this beer is quite cloudy, but I didn't brew it to look at, so as long as it tastes good...

**Ingredients:**

- 10 lbs. Belgian Pils malt
- 1 lb. smoked pale malt
- .5 lb. 30L crystal malt
- 3/4 oz. Buillion hops (boiling)
- 3/4 oz. Hallertau hops (boiling)
- 3/4 oz. Hallertau hops (added at end of boil)
- Whitbread dry ale yeast
- 3/4 cup corn sugar for priming

**Procedure:**

First, I smoked my malt on a barbeque grill. I built a frame out of wood and attached aluminum window screen to it. I then started a some coals and, when they were ready, put them in the grill with a few handfuls of wet hickory chips. I smoked 1 lb. of pale ale malt for 45 minutes - 1 hour and yes it did get rather toasted by the heat, but I don't see that as a problem. I took the grain off the grill before it got roasted dark because I figured that would give it more of a porter-like flavor that I was not looking for. My notes do not include a mashing schedule, but since my temperature control in my mashing setup isn't very good, it probably wouldn't do much good.

I used a very old package of Whitbread dry yeast as I had trouble with my Wyeast starter. It worked out OK but I would suggest using Wyeast 1007 German Ale as I had originally intended.

**Specifics:**

- O.G.: 1.055
- F.G.: 1.015

**Ginger Steamer**

Classification: steam beer, spiced ale, extract

Source: Gene Zimmerman (ezimmerm@hp.uwsuper.edu), HBD Issue #1107, 3/29/93

I'm an extract brewer that uses specialty grains and starter cultures that just brewed a Steam beer.

**Ingredients:**

- 6# unhopped Amber liquid extract
- 1# 120L Carmel Malt
- 1/2# Victory Malt (25L) (Oven Toasted at 350F for 15 min)
- 1/2# Double Malt (45L)
- 1 oz Chinnok 13.6 % (Boil)
- 1/2 oz Cascade (15 min left)
- 1/2 oz Cascade (7 min left)
- 1/2 oz Cascade (2 min steep)
- ~1 oz fresh Ginger indiscriminately put in the last few minutes of the boil (15-5 min left)
- 1/2 ounce Cascade (dry hop in secondary)
- Wyeast's California yeast

**Batch #10 Gary's Oregon Steam Beer**

Classification: steam beer, California common, Anchor, extract

Source: Gary Arkoff (arkoff@sun.lclark.edu), r.c.b., 12/2/94

I am please to say that I took third last year in the NHC with this one. :) I have a few suggestions added after the recipe/notes which I think would be improvements.

Med. amber color. Clean sweet taste. Hop very subtle. Quite close to Anchor Steam. Silver award from NHC! Favorite beer yet! Very quaffalbe.

Future changes: I would use cascade for flavor and aroma. Perhaps 1/2 oz for ten minutes and 1/2 oz for finish. That may be a bit much.

I might consider using a light malt extract, possibly upping the chyrstal, maybe not. The judges all said my beer was a little dark.

**Ingredients:**

- 7 lbs amber malt extract
- 1 lb 20L chyrstal malt

- 1 1/2 oz cluster hops (boiling)
- 1/2 oz cluster hops (finishing)
- 1 package Wyeast California (2112)
- 3/4 cup corn sugar (bottling)

**Procedure:**

Starter made 2 days ahead instead of one. Steep grains for 30 minutes. Sparge into kettle. Boil extract and hops for 60 minutes.

**Specifics:**

- O.G.: 1.033

**Peach Smoked Porter**

Classification: smoked beer, rauchbier, all-grain

Source: Matthew Gregory (Matthew\_Gregory@avid.com), HBD Issue #1726, 5/9/95

I have had success doing a few backyard grain smoking adventures, using pale and pilsener malts. They seem to absorb more of the smoke character than specialty grains (ie crystal).

I have had excellent results brewing with fruit-wood smoked grains. Fruit woods such as Peach & Apple give the grains a very nice smoky flavor. IMHO, woods such as Hickory and Mesquite seem to give too much of a backyard barbecue flavor. There are other woods commonly used, including Beech Wood & Alder.

The grains used for smoking should be moist, which allows for more absorption of the smoke flavors. A quick immersion in cold water, or spraying them down with water from a bottle works. A grill could be used for smoking, but would have to allow enough room between the heat source and grains to prevent scorching the grains.

**Ingredients:**

- 3 lbs smoked 2-row pale malt, using Peach Wood & smoked as described below
- 7 lbs 2-row malt
- 1/2 lb Black Patent Malt
- 1/2 lb Med Crystal
- 1/4 lb Chocolate Malt
- 1 oz N. Brewer 7.5% - 60 minutes
- 1/4 oz Goldings 5% - 30 minutes
- 1/4 oz Goldings - Finish
- Liquid Wyeast 1056 starter

**Procedure:**

Here is my smoking method with a backyard smoker. The smoker is similar to a grill, but has a higher level for the smoking items and a tray in between the heat source and smoking item, that holds water. The water produces steam that keeps the grain moist throughout the smoking. I cut 1/2" pieces of wood from 2" diameter branches, then soak the wood for 20 minutes. The wood pieces are then placed on top of hot charcoal, which produces smoke very quick. Then the grains are placed on a stainless steel screen on the smoker rack & smoked for about 1 hour.

(Low on hops for more smoke flavor character).

Single step Infusion Mash at 154 for 90 minutes.

Warning: This beer disappears very quickly when friends are around. For Extract batches, the smoked & specialty grains can be steeped up to 170 for 45 min. This should produce a beer in the 1050's for starting gravity.

**Kentucky Sour Mash Beer**

Classification: sour beer, sourmash, all-grain

Source: Roy J. Bourcier (rjbourc@nmia.com), r.c.b., September 7, 1995

My second attempt to brew a Kentucky Sour Mash beer just went into secondary. Tastes pretty interesting as of now - certainly worth pursuing. Here are my brewing notes to date.

**Ingredients:**

- 8.5 lb American 2 row malt
- 1.5 lb Rye malt
- 1 lb Cara Pils malt
- 1 lb 120L Crystal malt
- 1/4 oz Black Patent malt - finely crushed
- 2 tsp Gypsum per 5 gal RO water
- 1/2 tsp Epsom salts per 5 gal RO water
- 1/4 tsp table salt per 5 gal RO water
- 1 oz Galena hops (60 min) AA=11.5%
- 1/2 oz Cascade hops (30 min) AA=4.6%
- 1/2 oz Cascade hops (15 min) AA=4.6%
- 1/2 oz Fuggles hops (2 min)
- 1/4 tsp powdered Irish Moss (10 min)
- yogurt culture

- Yeast Labs American Ale yeast

**Procedure:**

Add 2 lb of 2 row malt to 0.5 gal 130F water Mash malts 30 min @ 122F Add 1 pt boiling water Mash malt 30 min @ 140F Add 1 pt boiling water Mash malt 30 min @ 158F Mashout @ 175F for 5 minutes Cool to 90F and stir in yogurt culture Sour for 2 1/2 days Add remaining malt to 2.5 gal 130F water Mash malts 30 min @ 122F Add 3 qt boiling water Mash malts 30 min @ 140F Add 3 qt boiling water Mash malts 30 min @ 158F to conversion Add Black Patent malt Mashout at 175F for 5 minutes Combine mashes Sparge at 170F Boil for 75 min Cool and pitch yeast

**Specifics:**

- OG: 1057

**Sour Mash Beer**

Classification: sour mash, rye, all-grain

Source: Roy Bourcier (rjbourc@nmia.com), HBD Issue #1818, August 30, 1995

A couple of weeks ago, I tried brewing a minor spinoff of a sour mash beer recipe by Micah Millspaw which I found in Cats Meow. It's still in secondary, but already it's apparent (to my taste) that this is something worth pursuing. What (incredibly) little I can find to read on this style suggests (nay, hints) that this is a truly native US style worthy of the same respect as Steam Beer and Cream Ale. I'm presently working on my second recipe, incorporating several hints from Randy Mosher's excellent book (no connection, yada, yada, yada) and some suggestions posted by Bill Vaughan (I forget where).

Any comments on this formulation? Anybody got a REALLY GOOD RECIPE? C'mon, let's bring this American classic back into vogue - I'm tired of having to brewing funky European styles to dabble with bacterial "innoculations".

**Ingredients: (5 gallons)**

- 8.5 lb American 2 row malt
- 1.5 lb Rye malt
- 1 lb Cara Pils malt
- 1 lb 95-115L Crystal malt
- 1 oz Galena hops (60 min)
- 1 oz Cascade hops (30 min)
- 1/4 tsp powdered Irish Moss (10 min)

- Yogurt culture
- American Ale yeast

**Procedure:**

Mash 2 lb of 2 row malt using 50-60-70 schedule Mashout @ 175=B0F for 5 minutes Cool to 90=B0F and stir in yogurt culture Sour for two days Mash remaining alts using 50-60-70 schedule Mashout at 175=B0F for 5 minutes Combine mashes Sparge at 170=B0F Boil for 90 min Cool and pitch yeast

**California Common Beer**

Classification: steam beer, California Common, all-grain, Anchor Steam clone

Source: Richard Seyler (tad@bimcore.emory.edu), r.c.b., September 23, 1995

A couple days ago, someone asked for a recipe to clone Anchor Steam. This one came quite close, IMHO. The variety of base malts I used exists because I was trying to finish up some nearly empty bags, other-wise I would probably used all american 2-row, w/o the pilen or pale ale.

**Ingredients: (for 10 gallons)**

- 10.0# Briess 2 Row
- 3.5# DC Pilsen
- 2.5# Hugh Baird Pale Ale
- 2.0# Hugh Baird 30-39L Crystal
- 2.0# Briess Vienna
- 1.5 oz. Northern Brewer (8.8%) 60 min.
- 1.0 oz. Northern Brewer (8.8%) 30 min.
- 0.4 oz. Cascade dryhop 2 weeks in secondary
- Wyeast California common yeast

**Procedure:**

Mash in 25qts 125F 5 min (pH 5.3)

Slow (25 min) rise w/ steam injection to 155F

155F 40 min 170F mashout Sparge w/ 7 gallons 170F. Add 0.5 gal water to kettle. Boil 80 min.

Ferment at 62F with Wyeast Calif. Common Lager yeast 1 week primary, 2 weeks secondary, keg.

**Specifics:**

- OG: 1.057
- FG: 1.020