

Adventures in Homebrewing - www.HomeBrewing.org 313 - 277 - 2739 (BREW)

Palisade Steam Beer

	Take all the quali				
				dash of floral and citrus hop	Original Gravity: 1.048
goodness to the mix!					Final Gravity: 1.012
Extract Recipe					Color SRM : 5.80
K99-0168					Alcohol by Volume : 4.69
edure : Please read all the instructions before you begin brewing, to ensure you have all the ingredients and fully understand the process.					IBU : 46.55
It is important to t	horoughly clea	an and sanitize all of your brev	ving equipment		
Begin by heating 2.5 gallons of water in your brew pot. Add speciality grains and tie a knot at one end of the "Grain Bag" leaving room for the grains to be loose in the bag. Place the Grain Bag in the water. Slowly raise the temperature to 150° to 160°F (max temp.). Steep your grains at this temperature for 20 minutes. After 20 minutes, remove the "Grain Bag" from the pot. Do not squeeze the bag, just let the liquid drain from the bag into the pot. The water is now "Wort" at this point.					Grains : 0.875 lbs Crsystal Malt (10 °L
Bring the "Wort" to a boil. It should be a rolling boil, but be careful to avoid a "Boil Over". Once you					
achieved a boil, remove the brew pot from the heat source.					Fermentables :
It is time to add the fermentables :					
none of the extra	cts or fermenta	ables are sitting on the bottom	of the brew pot	t, as it will scorch when	6 lbs Liquid Malt Extract Pale
	Quinana	Hop/Additivoo		Roil Time (minutee)	
				. ,	-
-					-
-			-		-
The fermenting e fermenters, airloc sanitary. Transfer the wort fermenter. Aerat	quipment need k, lid, hose, hy into the prima e the wort at th	Is to be sanitized. This can be drometer and test jar and rub ry fermenting vessel, then top	e done while the ber stopper. An off with cold wa	nything that may come ir ater until a total of 5.125	to contact with the wort should b gallons is in the primary
This is the time th	nat vou will wa	nt to take a specific gravity rea	ding. Use a hy	drometer and record the	e reading.
Once the wort is cooled to 78° F, it is safe to pitch the yeast. Pitch according the proper procedures of the type of yeast you have. Seal the fermenter tight. Attach the sanitized airlock and stopper. Fill the airlock with water. Fermentation should begin within 24 - 48 hours. "Do Not Disturb' until fermentation is complete. During the fermentation process, CO2 will begin to escape the airlock. Follow manufacturer's pitch Yeast					Suggested Yeast : White Labs 810 San Francisco Lager Yeast Wyeast 2112 California Lager
			o 2 weeks, rack	k the beer into the secon	
If the recipe calls complete within 1		or additives that need to go int	o the secondar	y, add these now. The S	Secondary Fermentation should b
Siphon finished b now.	eer into a bott	ing bucket. If the recipe calls	for any Bottling	Additives to be added to	o the bottling bucket, add them
	K99-0168 d all the instructions to It is important to to Begin by heating end of the "Grain water. Slowly rai temperature for 2 the bag, just let tf Bring the "Wort" to achieved a boil, r It is time to add tf Stir the extracts, none of the extra returned to the he Once the 60 minu chiller. Cool the The fermenting e fermenters, airlood sanitary. Transfer the wort fermenter. Aerat forth once the lid This is the time tf Once the wort is of the type of year Fill the airlock wit fermentation is co During the fermen instructions and r Once the Primary If the recipe calls	K99-0168 d all the instructions before you begin list It is important to thoroughly clear Begin by heating 2.5 gallons of end of the "Grain Bag" leaving r water. Slowly raise the temperature for 20 minutes. After the bag, just let the liquid drain Bring the "Wort" to a boil. It shows achieved a boil, remove the bree It is time to add the fermentable Stir the extracts, and fermentable Stir the extracts or fermentar returned to the heat source. Reference Ounces 1 0.5 Once the 60 minute boil is over chiller. Cool the wort to approxit The fermenting equipment need fermenter, Aerate the wort at the forth once the lid is in place. This is the time that you will ward Once the wort is cooled to 78° F of the type of yeast you have. S Fill the airlock with water. Ferm fermentation is complete. During the fermentation process instructions and recommended Once the Primary fermentation	K99-0168 d all the instructions before you begin brewing, to ensure you have all the instructions before you begin brewing, to ensure you have all the instructions before you begin brewing. The ensure you have all of your brew Begin by heating 2.5 gallons of water in your brew pot. Add as end of the "Grain Bag" leaving room for the grains to be loose water. Slowly raise the temperature to 150° to 160°F (max test temperature for 20 minutes. After 20 minutes, remove the "Gr the bag, just let the liquid drain from the bag into the pot. The Bring the "Wort" to a boil. It should be a rolling boil, but be call achieved a boil, remove the brew pot from the heat source. It is time to add the fermentables : Stir the extracts, and fermentables into the wort until it has all none of the extracts or fermentables are sitting on the bottom returned to the heat source. Return the wort to a rolling boil at the old to the heat source. Return the wort to a rolling boil at the cold the fermentables into the wort to a rolling boil at the cold the wort to approximately 100° F as quickly as p Once the 60 minute boil is over, it is time to cool the wort. The chiller. Cool the wort to approximately 100° F as quickly as p The fermenting equipment needs to be sanitized. This can be fermenters, airlock, lid, hose, hydrometer and test jar and rub sanitary. Transfer the wort into the primary fermenting vessel, then top fermenter. Aerate the wort at this point. This can be accomp forth once the lid is in place. This is the time that you will want to take a specific gravity react of the type of yeast you have. Seal the fermenter tight. Attact of the type of yeast you have. Seal the fermenter tight. Attact of the type of yeast you have. Seal the fermenter tight. Attact of the ty	K99-0168 d all the instructions before you begin brewing, to ensure you have all the ingredients and full It is important to thoroughly clean and sanitize all of your brewing equipment Begin by heating 2.5 gallons of water in your brew pot. Add speciality grains end of the "Grain Bag" leaving room for the grains to be loose in the bag. Ple water. Slowly raise the temperature to 150° to 160°F (max temp.). Steep you temperature for 20 minutes. After 20 minutes, remove the "Grain Bag" from the bag, just let the liquid drain from the bag into the pot. The water is now " Bring the "Wort" to a boil. It should be a rolling boil, but be careful to avoid a achieved a boil, remove the brew pot from the heat source. It is time to add the fermentables into the wort until it has all dissolved. It is none of the extracts or fermentables are sitting on the bottom of the brew por returned to the heat source. Return the wort to a rolling boil and follow Hop is Ounces Hop/Additives Hop Addition 0.5 oz Palisade Flavor 0.5 oz Palisade Knock-Out Once the 60 minute boil is over, it is time to cool the wort. There are many we chiller. Cool the wort to approximately 100° F as quickly as possible. The fermenting equipment needs to be sanitized. This can be done while the fermenters, airlock, lid, hose, hydrometer and test jar and rubber stopper. As anitary. Transfer the wort into the primary fermenting vessel, then top off with cold we fermenters	K99-0168 d all the instructions before you begin brewing, to ensure you have all the ingredients and fully understand the process. It is important to thoroughly clean and sanitize all of your brewing equipment. Begin by heating 2.5 gallons of water in your brew pot. Add speciality grains and tie a knot at one end of the "Grain Bag" leaving room for the grains to be loose in the bag. Place the Grain Bag in the water. Slowly raise the temperature to 150° to 160°F (max temp.). Steep your grains at this temperature for 20 minutes, remove the "Grain Bag" from the pot. Do not squeeze the bag, just let the liquid drain from the bag into the pot. The water is now "Wort" at this point. Bring the "Wort" to a boil. It should be a rolling boil, but be careful to avoid a "Boil Over". Once you achieved a boil, remove the brew pot from the heat source. It is time to add the fermentables : Stir the extracts, and fermentables into the wort until it has all dissolved. It is important to make sure none of the extracts or fermentables are sitting on the bottom of the brew pot, as it will scorch when returned to the heat source. Return the wort to a rolling boil and follow Hop Schedule : Qunces Hop/Additives Hop Addition Boil Time (minutes) 1 oz Palisade Knock-Out Flawor 15 0.5 oz Palisade Knock-Out Flame Out Once the 60 minute boil is over, it is time to cool the wort. There are many ways to cool a wort, the A chiller. Cool the wort to approximately 100° F as quickly as possible. The fermenting equipment needs to be

Adventures in Homebrewing - www.HomeBrewing.org 313 - 277 - 2739 (BREW)