



Boiler Room Steam (All Grain)



First you hear the foreboding rumblings as the vessel begins to shake and swell, and you're gripped by terror as you witness the plates begin to separate and the rivets begin to pop! But don't be fooled. We're not talking about some basement boiler ready to explode. No, we're talking about the pressure mounting in your head with the anticipation of this malty, amber, taste-bud-satiating pint of wonder! For in that glass before you is a chilly and bubbling brew with the ability to please, unraveling mysterious layers of toast and caramel all blanketed in the woody and minty embrace of hops. So go ahead. Take a sip fast to relieve that steam pressure building from within and threatening to make your head explode!

Just the Facts, Ma'am:

BJCP Style: 7B. California Common Beer
Original Specific Gravity: 1.050 - 1.054
Final Specific Gravity: 1.012 - 1.016
Recipe Calculation Efficiency: 75%
Recommended Secondary Aging: No
Liquid Yeast Starter Recommendation: No, but it helps!
Total Boiling Time: 60 Minutes
Alcohol by Volume: 5.0%
Color: 14 SRM ()
International Bittering Units: 38
Time to Awesome Drinkability: 6 Weeks!

Your recipe kit includes the freshest malt, hops and yeast. If you are not going to brew your recipe immediately, it is important to refrigerate your yeast and hops. Grains are best stored at dry room temperature.

Ingredients:

Grains & Wort Additives:

4.2 lbs American 2-Row Malt
3.5 lbs Light Munich Malt
0.8 lbs Light Wheat Malt
8 oz 20L Crystal Malt
4 oz 120L Crystal Malt
2 oz De-husked Carafo I Malt

Hops & Hop Addition Schedule:

1 oz Northern Brewer Hops (Bittering, 60 minutes)
½ oz Northern Brewer Hops (Flavor & Aroma, 10 Minutes)
½ oz Northern Brewer Hops (Flavor & Aroma, 1 Minute)

Yeast:

Liquid Yeast: Wyeast 2112 California Lager Yeast
Or
Dry Yeast: Mangrove Jack's Californian Lager Yeast

Brewing Supplies & Flavors:

5 oz Priming Sugar

Liquid Yeast Activation Before Brewing:

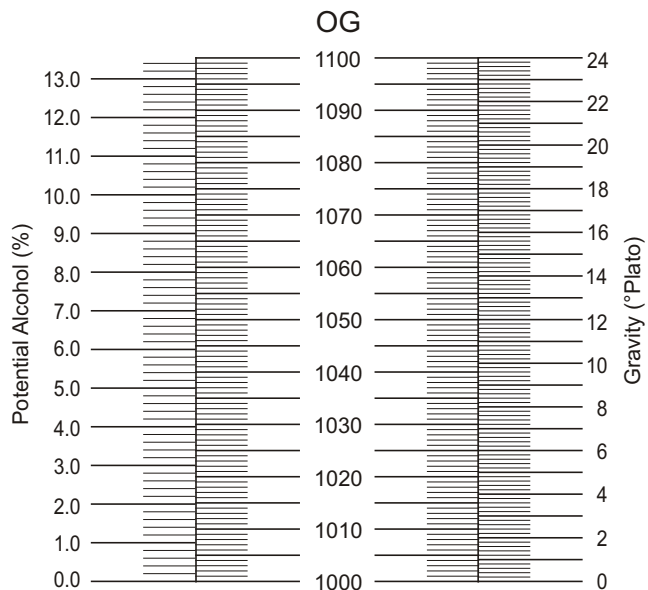
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation time. Always make sure your yeast has been properly activated before using. Please see www.boomchugalug.com/wyeast.htm for complete liquid yeast activation instructions.

Mash Schedule:

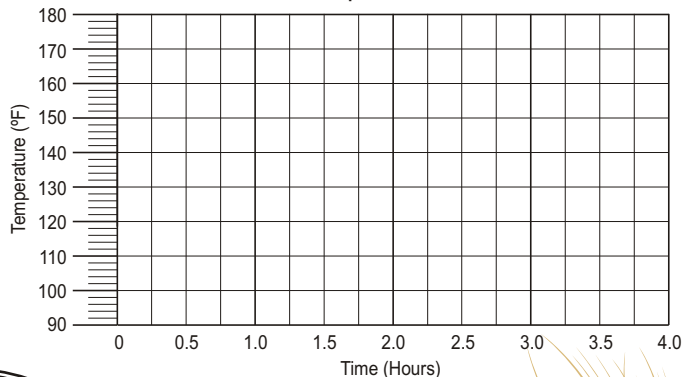
Saccharification Rest: 150°F for 60 Minutes
Mash-Out: 168°F for 5 Minutes

Brew Statistics:

Brew Day Date (/ /)
Original Specific Gravity: _____
My Efficiency: _____
Final Specific Gravity: _____
Secondary Rack Date (/ /)
Bottling / Kegging Date (/ /)
Date I Drank Last Beer (This Stinks!) (/ /)



Mash Temperature and Time



Well, that was easier than making a shoe stink! My brew buddy had a problem, though. Okay, perhaps he drank a few too many home brews during the afternoon. Go figure! But here's the conundrum: now that he's seeing double, he claims we just brewed a ten gallon batch!