



# Calistoga Springs Steam Beer (All Grain)

One mile below the village of Calistoga, California, swells a chamber of magma, where the water seeps down through the porous rock and rises up in steamy surges, warming the natural mud baths in the spa where you now relax neck-deep in that soothing ooze. And as the beady perspiration gathers about your brow, you reach for a pint of this remarkably refreshing, reddish-brown brew, which offers an admirable balance between the backdrop of aromatic and bready malts and the amenable expression of hops, with their ticklish bitterness and rustic, minty flavors. So go ahead, sink deeper into that massaging mud and admire the steamy tendrils' dance, for this volcanic spa soothes your body, and this ambrosial steam beer soothes your soul.

### Just the Facts, Ma'am:

BJCP Style: 7B. California Common Beer  
Original Specific Gravity: 1.052 - 1.056  
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: 5.2%  
Color: 19 SRM (Reddish-Brown, Like a Volcanic Mud Bath!)  
International Bittering Units: 37  
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:

5.9 lbs American 2-Row Malt  
2.8 lbs Light Munich Malt  
5 oz Aromatic Malt (Crushed)  
4 oz Biscuit Malt (Crushed)  
3 oz Melanoidin Malt (Crushed)  
4 oz De-Husked Carafa II Malt (Crushed)  
2 oz Pale Chocolate Malt (Crushed)

#### Hops & Hop Addition Schedule:

1 1/4 oz Northern Brewer Hops (Bittering, 60 Minutes)  
3/4 oz Northern Brewer Hops (Flavor & Aroma, After-the-Boil Steep)

#### Yeast:

Liquid Yeast: Wyeast 2112 California Lager Yeast  
Or  
Dry Yeast: Mangrove Jack's M54 California Lager Yeast or  
Saflager S-23 Dried 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. For more information about yeast starters, please visit the 'Frequently Asked Questions' section on boomchugalug.com.

### Mash Schedule:

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

### Kettle Caramelization:

Note: Calistoga Springs Steam Beer achieves its distinct caramel character not from the use of crystal (caramel) malts, but by boiling and caramelizing a separate portion of the wort.

This step requires at least 15 minutes. Consequently, you may continue to sparge during this time.

- At the beginning of the sparge, collect 32 fl. oz of the dense, first runnings and transfer to a saucepan.
- Boil this mixture until it becomes thick and syrupy. This may take 15 minutes or longer. During this time, the wort will darken as the sugars caramelize.

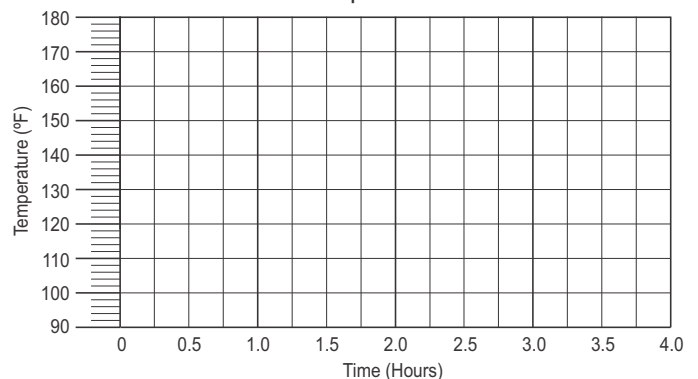
Caution: High temperatures are required for caramelization. Thus, stir constantly to avoid scorching. Pay close attention, since thick, concentrated wort will quickly boil over.

- When the wort has reached a syrupy consistency, mix in two cups of hot water. Return this caramelized wort back to the main wort.

### 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



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