



Miner 49er Steam Beer (All Grain)



If you listen carefully you'll hear a faint "psssst" somewhere in the background, but is that the sound of a dynamite fuse ready to blast a gold seam from the mountainside, or is it the subtle hiss of a leaky wooden barrel spewing the hoppy and malty mist of this delicious California common steam beer? Well, you can decide for yourself over a frosty pint of this remarkably decorated and delicious brew, which reveals precious amber nuggets of kettle caramelization, velvety malt and bready, toasty notes, all deftly balanced with a hoppy seam of earthy, floral and spicy flavors. So whether you're panning for gold in a mountain stream or belly-up-to-the-bar in a frontier saloon, get ready for a gold-rush of tongue-taste-titillation with the forewarning psssst of a flavor explosion!

Just the Facts, Ma'am:

BJCP Style: 7B. California Common Beer
Original Specific Gravity: 1.051 - 1.055
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: 5.1%
Color: 10 SRM (Amber Deliciousness!)
International Bittering Units: 39
Time to Awesome Drinkability: 5 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:

5.7 lbs American 2-Row Malt
2.2 lbs Light Munich Malt
0.8 lbs Light Wheat Malt
7 oz Biscuit Malt
5 oz Torrified Wheat
4 oz Cara Aroma Malt

Hops & Hop Addition Schedule:

¼ oz Northern Brewer Hops (Bittering, 60 Minutes)
½ oz Kent Golding Hops (Bittering, 30 Minutes)
½ oz Willamette Hops (Bittering, 30 Minutes)
¼ oz Northern Brewer Hops (Flavor, 10 Minutes)
¼ oz Kent Golding Hops (Flavor, 10 Minutes)
¼ oz Willamette Hops (Flavor, 10 Minutes)
¼ oz Kent Golding Hops (Aroma, 1 Minute)
¼ oz Willamette Hops (Aroma, 1 Minute)

Yeast:

Liquid Yeast: Wyeast 2112 California Common Lager Yeast
Or
Dry Yeast: Mangrove Jack's M54 California Lager Yeast
OR Saflager 34/70 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: Miner 49er Psssst 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.

1. At the beginning of the sparge, collect 32 fl. oz of the dense, first runnings and transfer to a saucepan.
2. 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.

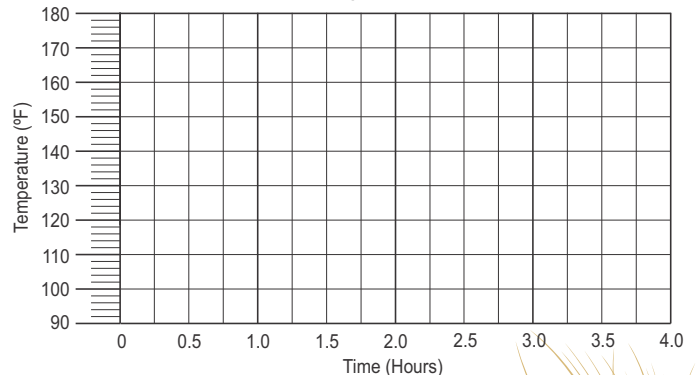
Caution: High temperatures are required for caramelization. Thus, stir constantly to avoid scorching. Pay close attention, since thick, concentrated wort will quickly boil over.

3. 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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