Homebrew
5 Gallons

Sequioa Steam Lager

Style: Steam Lager

This amber brew is a variation of the famous "steam" lager style from California. This brew is a bit higher in alcohol, body, and (obviously) color, than its predecessor… So, if you're looking for a little something extra in your lager, this is a good choice.

Ingredients

GRAINS	AMOUNT
Crystal 40L	2.0 lbs.

EXTRACTS	AMOUNT
Pale	1.33 qts.
Super Light	1.33 qts.

HOPS & SPICES	AMOUNT
Bittering Hops	
Columbus	1.33 oz.
Finishing Hops	
Galena	0.5 oz.
Irish Moss	1 Scoops
Dry Hops (Don't add to kettle!)	
Columbus	1.25 oz.

Yeast Type: San Francisco Lager **Yeast Description:** The classic "Steam" lager yeast.

Brewing Instructions

1. **Make sure your kettle is between 160° - 170°. Place all crushed grains into a grain sock and steep in the pot for 30 minutes, making sure to maintain the temperature indicated. After grains have steeped, drain and discard sock.**
2. **Raise the heat under your pot. When the temperature is approaching 200°, add all of your extracts and sugars (except the priming sugar!). Stir well. Wait for pot to reach a boil. NEVER LEAVE YOUR POT FROM THIS POINT ON!**
3. **When kettle reaches a boil, temporarily turn the heat off and add your bittering hops. Immediately return to a heavy, rolling boil for 60 minutes. Make sure to stir your wort regularly throughout the brewing process so it doesn't scorch.**
4. **When there is 15 minutes left in the boil, temporarily turn off your heat again and add your finishing hops. Return to a light boil. Any spices or special ingredients are typically added now (refer to ingredient list above).**
5. **After last 15 minutes of boiling, turn heat off and chill wort. When wort is around 70°- 90° pour into a fermenter and pitch yeast. That's it! Refer to more detailed brewing and bottling instructions if needed (available upon request).**

Recipe will yield approximately 2 cases of 22 oz. or 12 oz. bottles. Brewing, fermenting, and conditioning times may vary depending on recipe, yeast, temperatures, and brewing experience.

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