

Commemorative Centennial Ale

Collaboration with Chip Walton of Chop & Brew



DESCRIPTION

In honor of F.H. Steinbart's 100th Anniversary, the crew at Chop & Brew has come up with a recipe to show off the tried and true Centennial hop, which has cemented its place as one of the most popular varieties in craft brewing. Centennial's lemon and floral aromas, coupled with a nicely balanced grain bill pays homage to the original aroma and flavor profile of the American craft beer revolution that will keep you coming back for more, even one hundred years later.

ABV 6% | IBU 50 | OG 1.060 | FG 1.012 | SRM 10

GRAINS

12 lb Gambrinus ESB malt [92.3%]
8 oz Victory malt [3.8%]
8 oz Crystal 15L malt [3.8%]

HOPS

3 oz Centennial pellet hops
3 oz Cluster pellet hops

YEAST

Imperial Yeast A09 Pub

OTHER

6 Hop steeping bags
4 oz Dextrose (corn sugar) – bottle priming

MASH

1. Heat 4 gallons of strike water to 166°F.
2. Add strike water to mash tun and gradually stir in your grains, ensuring that the mash is completely saturated and there are no dough balls or clumps.
3. Take a temperature reading to see that you have hit your target mash temperature of 152°F, +/- 2-3 points is fine.
4. Close lid and set timer for 60 minutes.
5. While grains are mashing, heat 5 gallons of sparge water to 168-172°F.
6. When the mash has complete after 60 minutes, recirculate 2-3 quarts of wort from the mash to set the grain bed and clarify the wort, a process known as vorlauf.
7. Now slowly run off the wort from the mash, this step is called lautering.
8. Once all wort has been lautered, close valve and

refill mash tun with the pre-heated sparge water, stir, cover, and wait 10-15 minutes. Then begin the vorlauf and lautering process again.

BOIL

9. Now your kettle should contain 5-6 gallons of wort, if necessary top up kettle to 6 gallons and begin the boiling process.
10. Once Boil Has Begun, Start A Timer For 60 Minutes.
11. Follow The HOP SCHEDULE Below.
12. At The End Of The 60 Minute Boil, Remove From The Heat Source. If Using "flame-out" Hops, Add Them Now And Allow To Steep 10-20 Minutes.
13. Chill Wort To Under 100°F As Fast As Possible And As Close To 65°F As Possible (If You Do Not Have A Wort Chiller, Set The Kettle In An Ice Bath In Your Sink).
14. While The Wort Is Chilling, Sanitize Fermenting Equipment, Carboy, Stopper, Airlock, Funnel, Etc.
15. Pour Chilled Wort Into Fermenter And Place In A Location That Allows Fermentation To Occur At 65°F (or As Close As Possible).
16. Aerate Wort By Putting A Stopper In The Carboy And Rocking It Back And Forth For Several Minutes.
17. Take A Specific Gravity Reading Using A Triple Scale Hydrometer. The Reading Should Be 1.070 SG +/- 2-3 Points. Record The Number As Your OG (original Gravity).
18. Pitch Your Yeast When The Wort Is At Appropriate Temperature (65°F). Fill Airlock With Water Or Sanitizer To The Fill Line And Seal Fermenter.

ON BREW DAY

1. Use as much water as your kettle will allow (up to 6 gallons). The larger the boil, the more effective your hops will be (see note below FULL VS PARTIAL WORT BOIL).
2. Steep crushed grains in steeping bag for 20-30 min. at approximately 155°F. Remove grains and discard.
3. Add both dry and liquid malt extract (DME & LME) and stir to dissolve. The liquid is now called

wort. Bring liquid to a boil, watching carefully for boil overs.

DURING THE BOIL

A standard hop schedule tells you when to add your hops to the kettle throughout the one hour boiling time. Hops added “@ 60 min.” are boiled for the entire hour. Hops added “@ 15 min.” are added when there are 15 minutes remaining in the boil. Hops added at the end of the boil or “@ 0 min.” are referred to as “flame-out” hops and left to steep in the hot wort prior to chilling for 10-20 min.

Use 1 oz. of hop pellets per steeping bag and tie a knot at the top, allowing as much room as possible for the hops to expand inside the bag.

HOP SCHEDULE

- ½ oz Centennial pellet hops @ 60 min.
- ½ oz Cluster pellet hops @ 60 min.
- 1 oz Centennial pellet hops @ 15 min.
- 1 oz Cluster pellet hops @ 15 min.
- 1 oz Centennial pellet hops @ 5 min.
- 1 oz Cluster pellet hops @ 5 min.

5. Chill wort to under 100°F as fast as possible and as close to 65°F as possible (If you do not have a wort chiller, set the kettle in an ice bath in your sink).
6. While the wort is chilling, sanitize fermenting equipment, carboy, stopper, airlock, funnel, etc.
7. Pour chilled wort into fermenter and place in a location that allows fermentation to occur at 65°F (or as close as possible).
8. Aerate wort by putting a stopper in the carboy and rocking it back and forth for several minutes.
9. Take a specific gravity reading using a triple scale hydrometer. The reading should be 1.060 +/- 2-3 points. Record the number as your OG (original gravity).
10. Pitch your yeast when the wort is at appropriate temperature (65°F). Fill airlock with water or sanitizer to the fill line and seal fermenter.

PRIMARY FERMENTATION

You will begin to see activity in the fermenter within 24 hours. A foamy cap will develop on the top of the beer and bubbles will escape through the airlock. Over the next several days the activity will begin to slow down. Primary fermentation typically lasts one week.

DRY HOP

Rack the beer into a sanitized carboy, being careful to leave behind any sediment (a wide-mouth carboy

is recommended for dry-hopped beers). Place fermenter in a location where you can hold the temperature at 70 (or as close as possible to maximize dry-hop extraction and allow the yeast to finish). Add 1 oz. (½ oz Centennial & ½ oz Cluster pellets), for 7 days before packaging (do not exceed the 7 days, it is better to remove them a day early than to leave in longer).

BOTTLING AND BEYOND

Fermentation is finished when the final gravity (FG) reads 1.010 +/- 2-3 points, but timing at this stage is flexible. When you are ready to bottle your beer, make a simple syrup by combining 4 oz. of priming sugar in a cup or two of water on the stove. Let this cool to room temperature. Sanitize your bottling equipment; bottles, auto-siphon, tubing, bottle filler, and bottle caps. Add the cooled priming sugar solution into the bottling bucket. Siphon your beer into the bottling bucket to mix thoroughly with the sugar. Then siphon the beer into your bottles using the bottle filler and secure the caps. Your beer will be ready to drink after conditioning for two weeks at room temperature (70-74 is best). Once conditioning is complete place bottles in cool place and/or refrigerate.

FULL VS PARTIAL WORT BOIL

It is permissible to do a partial wort boil using a lesser amount of water to boil the wort and add the remaining water at the end when filling the fermentation vessel. However the compromise is that the beer will likely taste sweeter and the characteristics of the hops will be different than the intended recipe. For full hop utilization and efficiency we recommend boiling the wort in the full 5 to 6 gallons of water.

If you have any questions about the instructions in this recipe please call us at (800) 638-2897 or email info@fhsteinbart.com