

# STEINBOCK 100<sup>th</sup> Anniversary Beer

## German Bock Bier



### DESCRIPTION

Since its opening in 1918, FH Steinbart Co., has educated & inspired homebrewers & brewmasters here in Portland & across the world. In celebration of their historic 100<sup>th</sup> anniversary, Widmer Brothers had the honor to collaborate with FH Steinbart & brew their Steinbock 100<sup>th</sup> Anniversary Bock. This traditional Bock boasts a full-bodied malt biuld including Weyermann Pilsner & Munich, which give a toasty malty backbone & a clean & smooth caramnel finish. The noble Hallertau hops impart earthy aromas & a soft bitterness. Bavarian yeast rounds out this celebratory lager with a cheers to historic brewing institutions.

**OG 1.065 | FG 1.018 | ABV 6% | SRM 11 | IBU 30**

### FERMENTABLES

6.6 lb Munich liquid malt extract (LME)  
1 lb Dextrose (corn sugar)

### STEEPING GRAINS

1 lb German Pilsner malt  
1 lb Melanoidin malt

### HOPS

3 oz German Hallertau pellet hops

### YEAST

Imperial Yeast L17 Harvest

### OTHER

1 Grain steeping bag  
2 Hop steeping bags  
1 Whirlfloc Tablet  
4 oz Dextrose (corn sugar) *bottle priming sugar*

### ON BREW DAY

1. Fill your brew kettle with 1 gallon of water and heat to 155°F +/- 5 is acceptable. Remove kettle from heat source.
2. Steep crushed grains in steeping bag for 20-30 min. Agitate the grain bag to ensure all the grains are fully soaked and immersed in the water.
3. After the 20-30 min., remove grains, allow to drain and optionally rinse with an additional 1-2 quarts

of hot water

4. Once draining and rinsing of grains is complete, discard the grains and grain steeping bag.
5. Now top up kettle with additional hot water, up to the max volume of your kettle less 1-1.5 gallons to allow for boil up space and ensure against a boil over (see note on BOIL VOLUME below).
6. Add the Munich liquid malt extract (LME) and 1 lb Dextrose (corn sugar); stir to dissolve, ensuring that all is incorporated into the water and no clumps are stuck to the bottom of the kettle (these can scorch and adversely affect the flavor of the beer). The liquid is now called "wort".
7. Bring liquid to a boil, watching carefully for boil overs.
8. Once boil has begun, start a timer for 60 minutes.
9. Follow the HOP SCHEDULE below.
10. At 15 min. until the end of the boil add 1 Whirlfloc tablet.
11. At end of the 60 min. boil time, turn off the heat source and 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).
12. While the wort is chilling, sanitize fermenting equipment, carboy, stopper, airlock, funnel, etc.
13. Pour chilled wort into fermenter and place in a location that allows fermentation to occur at 50°F (or as close as possible).
14. Aerate wort by putting a stopper in the carboy and rocking it back and forth for several minutes.
15. Take a specific gravity reading using a triple scale hydrometer. The reading should be 1.052 SG +/- 2-3 points. Record the number as your OG (original gravity).
16. Pitch your yeast when the wort is at appropriate temperature (50°F). Fill airlock with water or sanitizer to the fill line and seal fermenter.

### HOP SCHEDULE

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 refered to as "flame-out" hops and left to steep in the hot wort prior to

chilling for 10-20 min.

Use 1 hop steeping bag for each of the 2 hop additions of 1.5 oz of German Hallertau pellet hops. Add the hop to hop steeping bag, tie a knot at the top, allowing as much room as possible for the hops to expand inside the bag.

1.5 oz Hallertau pellet hops @ 60 min.

1.5 oz Hallertau pellet hops @ 20 min.

### **BOIL VOLUME**

Full versus 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. This kit provides enough hops to preform a partial boil and reach the desired bitterness level. If brewing with a full volume boil, consider reducing the 60 min. hop addition by approximately 1/3-1/2 the weight to ensure the appropriate level of bitterness as the recipe is designed.

### **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 5-7 days. After which the beer can optionally be racked to a secondary vessel for clearing which typically lasts 5-7 days and is best to slightly warm the beer by 5-10 degrees, not exceeding 74°F.

### **BOTTLING AND BEYOND**

Fermentation is finished when the final gravity (FG) reads 0.998 SG +/- 2-3 points, but timing at this stage is flexible. When you are ready to bottle your beer:

1. Make a simple syrup by combing 4 oz. of dextrose (corn sugar) in a pint of water on the stove.
2. Bring the sugar solution to a boil and simmer for 10 minutes.
3. Let this cool to room temperature. Sanitize your bottling equipment; bottles, auto-siphon, tubing,

bottle filler, and bottle caps.

4. Add the cooled priming sugar solution into the bottling bucket.
5. Siphon your beer into the bottling bucket to mix thoroughly with the sugar.
6. 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°F is best).
7. Once conditioning is complete place bottles in cool place and/or refrigerate. It is best to refrigerate for 24-48 hours before opening to ensure that the CO2 generated during bottle conditioning has fully mixed in with the beer.
8. Pop the cap, relax, don't worry, you're drinking homebrew!

**If you have any questions about the instructions in this recipe please call us at (800) 673-2897 or email [info@fhsteinbart.com](mailto:info@fhsteinbart.com)**