

Steinbart Beer Kits

General Instructions & Recommendations

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DESCRIPTION

The goal of the beer kit you purchased from us is simple; make brewing your own beer easier than ever! Please read through these general instructions to familiarize yourself with the brewing process and then feel confident diving into the recipe for the kit you selected. Happy brewing!

EQUIPMENT LIST (STUFF YOU LIKELY ALREADY HAVE)

- Stove
- 5-8GL Stock Pot or Kettle
(5GL minimum size—see tip about partial boil)
- Cooking Spoon
- Strainer
- Measuring Cup

EQUIPMENT LIST (HOMEBREW GEAR)

- 6-8 Gallon Fermentation Vessel
(food grade bucket with tight lid works well)
- Mash Tun or BIAB setup
- Airlock with Stopper
- Sanitizing Agent
- Non scented cleaner (PBW, OxyClean)
- Thermometer
- Hydrometer/Jar

EQUIPMENT LIST (OPTIONAL GEAR)

- Carboy and Accessories
- Bottle/Carboy Washer
- Funnel
- Wort Chiller

BOTTLING EQUIPMENT

- Bottling Bucket
- Bottle Filler
- Bottle Capper
- Bottling Brush
- Racking Cane
- Length of Vinyl Tubing
- Bottles & Caps

CLEANING & SANITIZING (DON'T SKIP THIS STEP!!)

Beer is created when yeast converts sugar into alcohol and CO₂. Thus, the whole purpose of brewing is to create the perfect food for microorganisms. So the very thing we make to feed to our commercial yeast is also very attractive to other food based organisms, such as the bacteria that creates vinegar or yogurt. That is where sanitation comes into play.

To make sure your yeast has the upper hand, you need to clean and sanitize everything that will come in contact with the beer AFTER the boil.

****TIP**** PRE-BOIL/BOIL is called *the hot side***
POST-BOIL/FERMENT is called *the cold side***

Before each item is used, it should first be cleaned of all visible soil or residue and then sanitized. Clean with hot water and an unscented detergent. The following things should be sanitized.

ON BREWING DAY SANITIZE THE FOLLOWING

- Fermenter, lid, airlock & stopper
- Strainer
- Thermometer
- Yeast Package
- Funnel (if applicable)

ON BOTTLING DAY SANITIZE THE FOLLOWING

- Bottling Bucket
- Racking Cane & Transfer Tubing
- Bottle Filler
- Bottles and bottle caps
- Any other object that contacts the beer

HOP SCHEDULE

A standard hop schedule tells you when and the quantity of hops to add to the kettle throughout the one hour boiling time.

- Hops added “@ 60 min.” are boiled for the entire hour, and hops added “@ 15 min.” are added when 15 minutes remains in the boil.
- Hops added “@ 0 min.” are added after boil has ended and the heat has been turned off. They are then steeped for 10-15 min. prior to chilling the wort.
- Hops added “@ dry-hop” are added post primary fermentation and commonly added into a secondary fermentation vessel. Dry hopping typically is done from 5-7 days at which point they are either removed from the fermented beer or the beer is racked off to a packaging vessel.

****TIP**** F.H. Steinbart’s suggested best practice for using hop steeping bags is to use up to 1 oz. of hop pellets per steeping bag and tying a knot at the top, allowing as much room as possible for the hops to expand inside the bag.

FULL VS PARTIAL BOIL

It is possible to do a partial wort boil using a lesser amount of water when boiling the wort and then adding the remaining water at the end when filling the fermentation vessel. The trade-off is that the beer will likely taste sweeter and the characteristics of the hops will be different from the intended recipe. For full hop utilization and efficiency we recommend boiling the wort in the full 5 to 6 gallons of water.

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. Temperature control is important when fermenting beer, do your best to keep your fermentation vessels at a constant temperature.

SECONDARY FERMENTATION (if recipe requires it)

After primary fermentation completes, usually 5-7 days.

1. Add your ingredient additions (fruit, honey, etc.) to a smaller secondary vessel and rack beer onto it. It is important to minimize headspace at this point to reduce oxygenation of the beer. Oxygen causes off-flavors in beers over time.
2. Seal the fermenter with a bung and airlock. Fermentation will restart briefly due to the sugars in the puree.
3. Once this second fermentation has slowed, 5-7 days generally, add the dry-hops and leave for another 5-7 days.

FRUIT ADDITIONS

Fruit additions are best added after primary fermentation has slowed/finished (5-7 days). ½ -1 lb. per gallon is a good rule of thumb when deciding how much to add. Also consider the strength of the fruit flavor being added, such as berries vs citrus fruit. Berries are generally milder than citrus fruit flavors which tend to have a higher level of acids., too much of which would produce very sharp and tart flavors that may overpower the other flavors of your beer.

If you plan on using fresh fruit we recommend freezing them for 24 hours prior to adding to your fermenter which will kill any bacteria or wild yeasts that may be on the fruit skins. Next, frozen and/or canned (unsweetened) fruit works quite well due to the processing of the fruit which reduces the likelihood of contamination from wild yeast and bacteria in the fruit. Note: when fruit is added fermentation activity will start back up due to the sugars in the fruit therefore, wait for

it to slow (5-7 days) before racking to secondary and adding your dry-hops.

DRY-HOPPING

Dry hopping is best done in secondary fermentation. Rack the beer into a sanitized carboy, being careful to leave behind any sediment (a wide-mouth carboy is recommended for dry-hopped and fruited beers). Before you begin dry hopping, think about how long you want the beer in secondary, what date do you plan to bottle or keg on? This will inform when you add the dry hops. 5-7 days of totally dry hopping is standard so schedule accordingly.

You can add the hops into the fermenter one of two ways. You can simply toss them in loose and let them float around and really mix in with the beer. No need to sanitize them as hops are naturally anti-microbial. They will mostly settle out to the bottom of the fermenter and generally won't leave much plant matter behind in your finished beer. The second option is to place your hop pellets or cones into a hop steeping bag to keep them more contained, which does make clean up a bit easier. Either way you choose, once the hops are in the vessel simply place fermenter in a location where you can hold the temperature at 70°F (or as close as possible to maximize dry-hop extraction and allow the yeast to finish).

BOTTLING AND BEYOND

Fermentation is finished when the specific gravity (SG) is +/- 2-3 points of the stated FG on the recipe, but timing at this stage is flexible. Record this number as your finishing gravity (FG). When you are ready to bottle your beer, make a simple syrup by combining 4 oz. of priming sugar in a pint of water on the stove. Bring to a boil and simmer for 15 min. 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°F is best). Once conditioning is complete place bottles in cool place and/or refrigerate. After 24-48 hours the CO2 should now be in solution and your beer is ready to drink. And don't forget to relax, you are enjoying a homebrew!

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

Commemorative Centennial Ale

Collaboration with Chip Walton of Chop & Brew



READING & UNDERSTANDING THE RECIPE

DESCRIPTION: A brief introduction to the amazing beer you, yes YOU are going to make!

THE NUMBERS:

- ABV* is the volume of alcohol in your beer
- SRM* is the color of your beer. (1 is straw; 40 is black)
- IBU* is the amount of bittering in your beer
- OG* is the amount of sugars your wort contains
- FG* is the amount of sugars left after fermentation

*****TIP***** You can use the OG reading and FG reading you take with your hydrometer to determine the actual ABV of your finished beer. Use an online calculator to convert the numbers.

GRAINS: This is the heart of the recipe. Malt is the backbone of all beers. The base malts provide all the enzymes required to convert the starch to sugars. The specialty grains add color and additional flavors.

HOPS: Hops are utilized in beer brewing for their bittering ability, which helps balance out the naturally sweet flavors of malt. They also add flavor and aroma as well as being a natural preservative.

YEAST: *Dry yeast* is provided with many of these kits. When you are ready to pitch, sanitize the yeast packet and scissors (or your hands) and sprinkle the dry yeast into the fermenter. No need to re-hydrate; no need to mix. Sprinkle it in and let it do its thing!

YEAST: *Liquid yeast* is included in many of our collaboration and deluxe kits and does not need to be brought to room temp before pitching. Remove from fridge when ready to pitch, sanitize the bag and the scissors (or your hands), open and pitch into the fermenter.

OTHER: Here we will list the additional ingredients and items included in your kit. Details of usage of these items will be found in the recipe.

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. Centennials 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 6.0% | SRM 10 | IBU 50 | OG 1.060 | FG 1.012

GRAINS

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

HOP SCHEDULE

- .5 oz Centennial pellet hops @ 60 min.
- .5 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.

YEAST

Imperial Yeast A09 Pub (Liquid)

OTHER

- 6 Hop Steeping Bags
- 1 Whirlfloc Tablet
- 4 oz Dextrose (corn sugar) – bottle priming sugar

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 completed 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. Your kettle should now contain 5-6 gallons of wort, if necessary top up kettle to 6 gallons and begin the boiling process.
10. Bring liquid to a roiling boil, watching carefully for boil overs. You can turn down the heat to combat boil overs or spray with a water bottle to reduce surface tension. Never cover your kettle when boiling.
11. Once boil has begun, start a timer for 60 minutes.
12. Follow the HOP SCHEDULE provided.
13. At 15min left in the boil add the whirlfloc tablet.
14. At the end of the 60 min. boil, remove from the heat source. When using “flame-out” hops, add them now and allow to steep 10-20 minutes.
15. 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). Stir as it chills and keep the lid off.
16. While the wort is chilling, sanitize fermenting equipment, carboy, stopper, airlock, funnel, etc.
17. Pour chilled wort into fermenter (top up with clean, sterile water to 5 gallon volume if using the partial process). Ensure it is all thoroughly mixed and ***pull off a sample*** for your hydrometer reading.
18. Aerate wort by putting a stopper in the carboy and rocking it back and forth for several minutes.
19. 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.
20. Take a specific gravity reading using a triple scale hydrometer. The reading should be 1.060 SG +/- 2-3 points. Record the number as your OG (original gravity).

****YOU HAVE NOW BEGUN PRIMARY FERMENTATION****

21. Place the fermenter in a location that allows fermentation to occur at 65°F (or as close as possible).
22. Primary fermentation typically lasts one week.

Take a gravity reading to ensure fermentation has completed.

23. Rack to your secondary vessel and ensure that there is as little head space as possible.

DRY HOPPING

24. Place fermenter in a location where you can hold the temperature at 70°F (to maximize dry-hop extraction and allow the yeast to finish).
25. Add 1oz Centennial and 1oz Cluster pellets for 5-7 days before packaging (do not exceed the 5-7 days, it is better to remove them a day early than to leave in longer).

BOTTLING & BEYOND

26. Make a simple syrup by combining 4 oz. of dextrose (corn sugar) in a pint of water on the stove.
27. Bring the sugar solution to a boil and simmer for 10 minutes.
28. Let this cool to room temperature. Sanitize your bottling equipment; bottles, auto-siphon, tubing, bottle filler, and bottle caps.
29. Add the cooled priming sugar solution into the bottling bucket. Siphon your beer into the bottling bucket to mix thoroughly with the sugar.
30. Transfer 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).
31. 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.

**Pop the cap, relax and don't worry,
you're drinking homebrew!**