



6 Classic Anchor Steam Clone Recipes



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ANCHOR BREWING CO.'S ANCHOR STEAM BEER CLONE (ALL-GRAIN)

(5 gallons/19 L, all-grain)
OG = 1.050 FG = 1.013
IBU = 30 SRM = 9 ABV = 4.9%

This beer takes its name from the days when beer was made in the cool climate of San Francisco on rooftops in the nineteenth century—open vessels were used to help cool the beer quickly. Steam is the beer that convinced Fritz Maytag to buy the brewery in 1965 and carry on the brewing tradition that started there in the late 1800s. It features a deep amber color and Northern Brewer hops.

Ingredients

9 lbs. 2 oz. (4.1 kg) 2-row pale malt
1 lb. 5 oz. (0.6 kg) caramel malt (40 °L)
4.8 AAU US Northern Brewer pellet hops (60 min.)
(0.5 oz./14 g at 9.6% alpha acids)
2.4 AAU US Northern Brewer pellet hops (20 min.)
(0.25 oz./7 g at 9.6% alpha acids)
0.5 oz. (14 g) US Northern Brewer pellet hops (0 min.)
White Labs WLP810 (San Francisco Lager) or
Wyeast 2112 (California Lager) yeast
0.25 oz. (7 g) gypsum (optional if using very low
mineral water)
 $\frac{2}{3}$ cup corn sugar (if priming)

Step by Step

Mill the grains and mix with 3.92 gallons (14.8 L) of 158 °F (70 °C) strike water and optional gypsum (see ingredients) to reach a mash temperature of 149 °F (65 °C). Hold this temperature for 60 minutes. Vorlauf until your runnings are clear. Sparge the grains with 3.33 gallons (12.6 L) of 168 °F (76 °C) water and top up if necessary to obtain 6 gallons (23 L) of 1.041 SG wort. Boil the wort for 60 minutes, adding hops according to the ingredients list.

After the boil, turn off the heat and chill the wort to slightly below fermentation temperature, about 59 °F (15 °C). Aerate the wort with pure oxygen or filtered air and pitch the yeast. Ferment at 61 °F (16 °C) for 7 days before raising the temperature to 66 °F (19 °C) for three days for a diacetyl rest. Once the beer reaches terminal gravity (approximately 14 days total), bottle or keg the beer and carbonate. Store cold for approximately two weeks before serving.

ANCHOR BREWING CO.'S ANCHOR STEAM BEER CLONE (EXTRACT WITH GRAINS)

(5 gallons/19 L, extract only)
OG = 1.050 FG = 1.013
IBU = 30 SRM = 9 ABV = 4.9%

Ingredients

6.25 lbs. (2.8 kg) golden liquid malt extract
1 lb. 5 oz. (0.6 kg) caramel malt (40 °L)
4.8 AAU US Northern Brewer pellet hops (60 min.)
(0.5 oz./14 g at 9.6% alpha acids)
2.4 AAU US Northern Brewer pellet hops (20 min.)
(0.25 oz./7 g at 9.6% alpha acids)
0.5 oz. (14 g) US Northern Brewer pellet hops (0 min.)
White Labs WLP810 (San Francisco Lager) or
Wyeast 2112 (California Lager) yeast
0.25 oz. (7 g) gypsum (optional if using very low
mineral water)
 $\frac{2}{3}$ cup corn sugar (if priming)

Step by Step

Place the milled grains in a muslin brewing bag and steep in 3 quarts (2.8 L) of 149 °F (65 °C) water for 15 minutes. Remove the grain and rinse with 1 gallon (3.8 L) of hot water. Add water and optional gypsum (see ingredients list) to reach a volume of 5.6 gallons (21.2 L) and heat to boiling. Turn off the heat, add the liquid malt extract, and stir until completely dissolved. Top up with water if necessary to obtain 6 gallons (23 L) of 1.041 SG wort. Boil for 60 minutes, adding hops according to the ingredients list.

After the boil, turn off the heat and chill the wort to slightly below fermentation temperature, about 59 °F (15 °C). Aerate the wort with pure oxygen or filtered air and pitch the yeast. Ferment at 61 °F (16 °C) for 7 days before raising to 66 °F (19 °C) for three days for a diacetyl rest. Once the beer reaches terminal gravity (approximately 14 days total) bottle or keg the beer and carbonate. Store cold for approximately two weeks before serving.

**ANCHOR BREWING CO.'S
ANCHOR CALIFORNIA LAGER CLONE
(ALL-GRAIN)**

(5 gallons/19 L, all-grain)
OG = 1.047 FG = 1.012
IBU = 32 SRM = 4 ABV = 4.8%

Ingredients

10 lbs. (4.54 kg) 2-row pale malt
4.9 AAU Cluster pellet hops (60 min.)
(0.65 oz./18 g at 7.5% alpha acids)
2.6 AAU Cluster pellet hops (30 min.)
(0.35 oz./10 g at 7.5% alpha acids)
White Labs WLP830 (German Lager) or
Wyeast 2206 (Bavarian Lager) or
Fermentis Saflager S-23 yeast
0.25 oz. (7 g) gypsum (optional if using very low
mineral water)
2/3 cup corn sugar (if priming)

Step by Step

Mill the grains and mix with 3.75 gallons (14 L) of 157 °F (69 °C) strike water and optional gypsum (see ingredients) to reach a mash temperature of 149 °F (65 °C). Hold this temperature for 60 minutes. Vorlauf until your runnings are clear. Sparge the grains with 3.45 gallons (13 L) of 168 °F (76 °C) water and top up if necessary to obtain 6 gallons (23 L) of 1.039 SG wort. Boil for 60 minutes, adding hops according to the ingredients list.

After the boil, turn off the heat and chill the wort to slightly below fermentation temperature, about 48 °F (9 °C). Aerate the wort with pure oxygen or filtered air and pitch the yeast. Ferment at 50 °F (10 °C) for 7 days before raising to 60 °F (16 °C) for three days for a diacetyl rest. Slowly lower the beer to 34 °F (1 °C).

Once at terminal gravity (approximately 14 days total) bottle or keg the beer and carbonate. Lager at 34 °F (1 °C) for approximately one month before serving.

**ANCHOR BREWING CO.'S
ANCHOR CALIFORNIA LAGER CLONE
(EXTRACT ONLY)**

(5 gallons/19 L, extract only)
OG = 1.047 FG = 1.012
IBU = 32 SRM = 6 ABV = 4.8%

Ingredients

6.6 lbs. (3 kg) golden liquid malt extract
4.9 AAU Cluster pellet hops (60 min.)
(0.65 oz./18 g at 7.5% alpha acids)
2.6 AAU Cluster pellet hops (30 min.)
(0.35 oz./10 g at 7.5% alpha acids)
White Labs WLP830 (German Lager) or
Wyeast 2206 (Bavarian Lager) or
Fermentis Saflager S-23 yeast
0.25 oz. (7 g) gypsum (optional if using very low
mineral water)
2/3 cup corn sugar (if priming)

Step by Step

Bring 5.5 gallons (21 L) of water and optional gypsum (see ingredients list) to a boil, turn off the flame, and stir in the liquid malt extract until completely dissolved. Top up with water if necessary to obtain 6 gallons (23 L) of 1.039 SG wort. Boil for 60 minutes, adding hops according to the ingredients list.

After the boil, turn off the heat and chill the wort to slightly below fermentation temperature, about 48 °F (9 °C). Aerate the wort with pure oxygen or filtered air and pitch the yeast. Ferment at 50 °F (10 °C) for 7 days before raising to 60 °F (16 °C) for three days for a diacetyl rest. Slowly lower the beer to 34 °F (1 °C).

Once the beer reaches terminal gravity (approximately 14 days total) bottle or keg the beer and carbonate. Lager at 34 °F (1 °C) for approximately one month before serving.

Tips for Success:

Be sure to pitch enough clean, healthy yeast for this cooler fermentation, and it is a good idea to use a yeast starter. If you have not made a yeast starter before, check out BYO's step-by-step video at: www.youtube.com/watch?v=aAssRh_O6fs. If your fermentation seems slow in the first 24 hours, raise the temperature up a degree or two. BYO's "Style Profile" author Jamil Zainasheff explains: "The idea is to reduce the diacetyl precursor alpha-acetolactate, which the yeast create during the early phase of fermentation. Once the growth phase of fermentation is complete, it is important that fermentation be as vigorous as possible. It may never be as robust as fermentation at ale temperatures, but it is important to have enough activity to blow off aromatic sulfurs and other unpleasant compounds."

ANCHOR BREWING CO.'S ANCHOR LIBERTY ALE CLONE (ALL-GRAIN)

(5 gallons/19 L, all-grain)
OG = 1.059 FG = 1.011
IBU = 48 SRM = 4 ABV = 5.9%

Ingredients

12.5 lbs. (5.7 kg) 2-row pale malt
4.1 AAU Cascade pellet hops (60 min.)
(0.5 oz./14 g at 8.2% alpha acids)
6.2 AAU Cascade pellet hops (45 min.)
(0.75 oz./21 g at 8.2% alpha acids)
0.5 oz. (14 g) Cascade pellet hops (0 min.)
1 oz. (28 g) Cascade pellet hops (dry hop)
White Labs WLP051 (California Ale V)
or Wyeast 1272 (American Ale II) yeast
0.3 oz. (8 g) gypsum (optional if using very low mineral water)
2/3 cup corn sugar (if priming)

Step by Step

Mill the grains and mix with 4.7 gallons (17.8 L) of 158 °F (70 °C) strike water and optional gypsum (see ingredients list) to reach a mash temperature of 149 °F (65 °C). Hold this temperature for 60 minutes. Vorlauf until your runnings are clear. Sparge the grains with 2.8 gallons (10.6 L) of 168 °F (75 °C) water and top up with water if necessary to obtain 6 gallons (23 L) of 1.049 SG wort. Boil for 60 minutes, adding hops according to the ingredients list.

After the boil, turn off the heat and chill the wort to slightly below fermentation temperature, about 65 °F (18 °C). Aerate the wort with pure oxygen or filtered air and pitch yeast.

Ferment at 67 °F (19 °C) for 4 days. Add the dry hops and raise to 72 °F (22 °C) for three days. Once the beer reaches terminal gravity (approximately 7 days total) bottle or keg the beer and carbonate.

ANCHOR BREWING CO.'S ANCHOR LIBERTY ALE CLONE (EXTRACT ONLY)

(5 gallons/19 L, extract only)
OG = 1.059 FG = 1.011
IBU = 48 SRM = 7 ABV = 5.9%

Ingredients

8 lbs. 3 oz. (3.7 kg) golden liquid malt extract
4.1 AAU Cascade pellet hops (60 min.)
(0.5 oz./14 g at 8.2% alpha acids)
6.2 AAU Cascade pellet hops (45 min.)
(0.75 oz./21 g at 8.2% alpha acids)
0.5 oz. (14 g) Cascade pellet hops (0 min.)
1 oz. (28 g) Cascade pellet hops (dry hop)
White Labs WLP051 (California Ale V) or
Wyeast 1272 (American Ale II) yeast
0.2 oz. (6 g) gypsum (optional if using very low mineral water)
2/3 cup corn sugar (if priming)

Step by Step

Bring 5.4 gallons (20.4 L) of water and optional gypsum (see ingredients list) to boil, turn off the flame, and stir in the liquid malt extract until completely dissolved. Top up with water if necessary to obtain 6 gallons (23 L) of 1.049 SG wort.

Boil for 60 minutes, adding hops according to the ingredients list. After the boil, turn off the heat and chill the wort to slightly below fermentation temperature, about 65 °F (18 °C). Aerate the wort with pure oxygen or filtered air and pitch the yeast.

Ferment at 67 °F (19 °C) for 4 days. Add the dry hops and raise to 72 °F (22 °C) for three days. Once the beer reaches terminal gravity (approximately 7 days total) bottle or keg the beer and carbonate.

Tips for Success:

Anchor's ales spend three days in open fermentation and the temperatures are allowed to ramp over that time. If you want to do an open fermentation at home, focus on producing extremely sanitary wort, cleaning and sanitizing everything the wort comes in contact with, and pitching a known pure and viable yeast strain. A fermentation vessel such as a bucket can be used, and if you're paranoid about contamination from fruit flies you can stretch some cheesecloth over the top. To replicate Anchor's process you would rack to a closed vessel with an airlock such as a carboy after three to four days and do any dry hopping there.

ANCHOR BREWING CO.'S ANCHOR PORTER CLONE (ALL-GRAIN)

(5 gallons/19 L, all-grain)
OG = 1.070 FG = 1.022
IBU = 42 SRM = 45 ABV = 6.7%

Ingredients

11 lbs. 14 oz. (5.4 kg) 2-row pale malt
1.5 lbs. (0.68 kg) caramel malt (40 °L)
12 oz. (0.35 kg) black malt
12 oz. (0.35 kg) chocolate malt
6.7 AAU US Northern Brewer pellet hops (60 min.)
(0.7 oz./20 g at 9.6% alpha acids)
3.4 AAU US Northern Brewer pellet hops (30 min.)
(0.35 oz./10 g at 9.6% alpha acids)
White Labs WLP051 (California Ale V) or
Wyeast 1272 (American Ale II) yeast
0.3 oz. (8 g) gypsum (optional if using very low mineral water)
2/3 cup corn sugar (if priming)

Step by Step

Mill the grains and mix with 5.6 gallons (21.2 L) of 157 °F (69 °C) strike water and optional gypsum (see ingredients list) to reach a mash temperature of 149 °F (65 °C). Hold this temperature for 60 minutes. Vorlauf until your runnings are clear. Sparge the grains with 2.2 gallons (8.3 L) of 168 °F (75 °C) water and top up if necessary to obtain 6 gallons (23 L) of 1.058 SG wort.

Boil for 60 minutes, adding hops according to the ingredients list. After the boil, turn off the heat and chill the wort to slightly below fermentation temperature, about 65 °F (18 °C). Aerate the wort with pure oxygen or filtered air and pitch the yeast.

Ferment at 67 °F (19 °C) for 4 days. Raise the temperature to 72 °F (22 °C) and hold for three days. Once the beer reaches terminal gravity (approximately 7 days total) bottle or keg the beer and carbonate.

ANCHOR BREWING CO.'S ANCHOR PORTER CLONE (EXTRACT WITH GRAINS)

(5 gallons/19 L, extract with grains)
OG = 1.070 FG = 1.022
IBU = 42 SRM = 45 ABV = 6.7%

Ingredients

7.75 lbs. (3.5 kg) golden liquid malt extract
1.5 lbs. (0.68 kg) caramel malt (40 °L)
12 oz. (0.35 kg) black malt
12 oz. (0.35 kg) chocolate malt
6.7 AAU US Northern Brewer pellet hops (60 min.)
(0.7 oz./20 g at 9.6% alpha acids)
3.4 AAU US Northern Brewer pellet hops (30 min.)
(0.35 oz./10 g at 9.6% alpha acids)
White Labs WLP051 (California Ale V) or
Wyeast 1272 (American Ale II) yeast
0.2 oz. (6 g) gypsum (optional if using very low mineral water)
2/3 cup corn sugar (if priming)

Step by Step

Place the milled grains in a muslin bag and steep in 6 quarts (5.6 L) of 149 °F (65 °C) water for 15 minutes. Remove the grain and rinse with 1 gallon (3.8 L) of hot water. Add water and optional gypsum (see ingredients list) to reach a volume of 5.4 gallons (20.4 L) and heat to boiling. Turn off the heat, add the liquid malt extract, and stir until completely dissolved. Top up with water if necessary to obtain 6 gallons (23 L) of 1.058 SG wort.

Boil for 60 minutes, adding hops according to the ingredients list. After the boil, turn off the heat and chill the wort to slightly below fermentation temperature, about 65 °F (18 °C). Aerate the wort with pure oxygen or filtered air and pitch the yeast.

Ferment at 67 °F (19 °C) for 4 days. Raise the temperature to 72 °F (22 °C) and hold for three days. Once the beer reaches terminal gravity (approximately 7 days total) bottle or keg the beer and carbonate.

Tips for Success:

Like Liberty ale (see recipe on page 65), Anchor Porter is brewed using an open fermentation. If you want to do this at home, maintain extremely clean and sanitary conditions in your homebrewery to prevent contamination. A fermentation vessel such as a bucket can be used, and if you're paranoid about contamination from fruit flies you can stretch some cheesecloth over the top. To replicate Anchor's process you would rack to a closed vessel with an airlock such as a carboy after three to four days.

**ANCHOR BREWING CO.'S
ANCHOR OLD FOGHORN CLONE
(1ST RUNNINGS)
(ALL-GRAIN)**

**(5 gallons/19 L, all-grain)
OG = 1.099 FG = 1.030
IBU = 43 SRM = 22 ABV = 10%**

Old Foghorn is brewed using the parti-gyle method, which is brewing two batches of beer by separating the first and second runnings to create two distinct beers – one high gravity, one lower gravity. Old Foghorn is the beer made from the first runnings. Small Beer (recipe on page 7) is the beer made from the second runnings.

Ingredients

22.5 lbs. (10.2 kg) 2-row pale malt
5 lbs. 3 oz. (2.4 kg) caramel malt (40 °L)
6.8 AAU Cascade pellet hops (60 min.)
(1.5 oz./42 g at 4.5% alpha acids)
4.5 AAU Cascade pellet hops (30 min.)
(1 oz./28 g at 4.5% alpha acids)
1 oz. (28 g) Cascade pellet hops (dry hop)
White Labs WLP051 (California Ale V)
or Wyeast 1272 (American Ale II) yeast
0.25 oz. (7 g) gypsum (optional if using very low mineral water)
⅔ cup corn sugar (if priming)

Step by Step

Mill grains and mix with 10.1 gallons (38.2 L) of 157 °F (69 °C) strike water and optional gypsum (see ingredients list) to reach a mash temperature of 149 °F (65 °C). Hold this temperature for 60 minutes. Vorlauf until your runnings are clear. Collect the first runnings without sparging and top up if necessary to obtain 7 gallons (26.5 L) of 1.071 SG wort. Boil for 120 minutes, adding hops according to the ingredients list. After the boil, turn of the heat and chill the wort to slightly below fermentation temperature, about 65 °F (18 °C). Aerate the wort with pure oxygen or filtered air and pitch yeast. Ferment at 67 °F (19 °C) for 4 days. Add dry hops and raise to 72 °F (22 °C) for three days. Once at terminal gravity (approximately 7 days total) bottle or keg the beer and carbonate. Age for 6–12 months before serving.

**ANCHOR BREWING CO.'S
ANCHOR OLD FOGHORN CLONE
(EXTRACT WITH GRAINS)**

**(5 gallons/19 L, extract with grains)
OG = 1.099 FG = 1.030
IBU = 43 SRM = 20 ABV = 10%**

Ingredients

12 lbs. (5.4 kg) golden liquid malt extract
3 lbs. (2.4 kg) caramel malt (40 °L)
6.8 AAU Cascade pellet hops (60 min.)
(1.5 oz./42 g at 4.5% alpha acids)
4.5 AAU Cascade pellet hops (30 min.)
(1 oz./28 g at 4.5% alpha acids)
1 oz. (28 g) Cascade pellet hops (dry hop)
White Labs WLP051 (California Ale V)
or Wyeast 1272 (American Ale II) yeast
0.25 oz. (7 g) gypsum (optional if using very low mineral water)
⅔ cup corn sugar (if priming)

Step by Step

Place the milled grains in a muslin bag and steep in 10 quarts (9.4 L) of 149 °F (65 °C) water for 15 minutes. Remove the grain and rinse with 1 gallon (3.8 L) of hot water. Add water and optional gypsum (see ingredients list) to reach a volume of 5.25 gallons (19.9 L) and heat to boiling. Turn off the heat, add the liquid malt extract, and stir until completely dissolved. Top up with water if necessary to obtain 6 gallons (23 L) of 1.082 wort. Boil for 60 minutes, adding hops according to the ingredients list. After the boil, turn of the heat and chill the wort to slightly below fermentation temperature, about 65 °F (18 °C). Aerate the wort with pure oxygen or filtered air and pitch yeast. Ferment at 67 °F (19 °C) for 4 days. Add dry hops and raise to 72 °F (22 °C) for three days. Once at terminal gravity (approximately 7 days total) bottle or keg the beer and carbonate. Age for 6–12 months before serving.

**ANCHOR BREWING CO.'S
ANCHOR SMALL BEER CLONE
(2ND RUNNINGS)
(ALL-GRAIN)**

**(5 gallons/19 L, all-grain)
OG = 1.032 FG = 1.005
IBU = 30 SRM = 7 ABV = 3.3%**

This beer is brewed using the second runnings from a batch of Old Foghorn (page 6). Estimating the efficiency in such a scenario is quite challenging so be prepared to make some gravity adjustments upwards with dried malt extract or downwards by dumping some wort and topping off with water.

Ingredients

22.5 lbs. (10.2 kg) 2-row pale malt
5 lbs. 3 oz. (2.4 kg) caramel malt (40 °L)
5.9 AAU US Golding pellet hops (60 min.)
(0.9 oz./26 g at 6.5% alpha acids)
2.6 AAU US Golding pellet hops (30 min.)
(0.4 oz./11 g at 6.5% alpha acids)
White Labs WLP051 (California Ale V)
or Wyeast 1272 (American Ale II) yeast
0.2 oz. (6 g) gypsum (optional if using very low mineral water)
2/3 cup corn sugar (if priming)

Step by Step

Start with the spent grain bed in the mash tun from a batch of Old Foghorn (recipe on page 67). Sparge with 6 gallons (22.7 L) of 168 °F (75 °C) water and top up with water if necessary to obtain 6 gallons (23 L) of 1.027 SG wort. Add the optional gypsum (see ingredients list) and boil for 60 minutes, adding hops according to the ingredients list. After the boil, turn off the heat and chill the wort to slightly below fermentation temperature, about 65 °F (18 °C). Aerate the wort with pure oxygen or filtered air and pitch the yeast. Ferment at 67 °F (19 °C) for 4 days. Add dry hops and raise to 72 °F (22 °C) for three days. Once at terminal gravity (approximately 7 days total) bottle or keg the beer and carbonate.

**ANCHOR BREWING CO.'S
ANCHOR SMALL BEER CLONE
(EXTRACT WITH GRAINS)**

**(5 gallons/19 L, extract with grains)
OG = 1.032 FG = 1.005
IBU = 30 SRM = 7 ABV = 3.3%**

Small Beer is brewed using the parti-gyle method of brewing. Because this requires that the wort be made with grains, a true parti-gyle brewed with extract is not possible. This recipe is provided simply for extract brewers who are interested in brewing Anchor Small Beer independently.

Ingredients

3 lbs. (1.36 kg) light dried malt extract
1 lb. 3 oz. (0.54 kg) caramel malt (40 °L)
5.9 AAU US Golding pellet hops (60 min.)
(0.9 oz./26 g at 6.5% alpha acids)
2.6 AAU US Golding pellet hops (30 min.)
(0.4 oz./11 g at 6.5% alpha acids)
White Labs WLP051 (California Ale V)
or Wyeast 1272 (American Ale II) yeast
0.2 oz. (6 g) gypsum (optional if using very low mineral water)
2/3 cup corn sugar (if priming)

Step by Step

Place the milled grains in a muslin bag and steep in 4 quarts (3.8 L) of 149 °F (65 °C) water for 15 minutes. Remove the grain and rinse with 1 gallon (3.8 L) of hot water. Add water and optional gypsum (see ingredients list) to reach a volume of 5.25 gallons (19.9 L) and heat to boiling. Turn off the heat, add the liquid malt extract, and stir until completely dissolved. Top up with water if necessary to obtain 6 gallons (23 L) of 1.027 SG wort. Boil for 60 minutes, adding hops according to the ingredients list. After the boil, turn off the heat and chill the wort to slightly below fermentation temperature, about 65 °F (18 °C). Aerate the wort with pure oxygen or filtered air and pitch the yeast. Ferment at 67 °F (19 °C) for 4 days. Add the dry hops and raise to 72 °F (22 °C) for three days. Once at terminal gravity (approximately 7 days total) bottle or keg the beer and carbonate.