

BEERSMITH RECIPE

CLEVELAND STEAM V1.2 All-Grain

O.G: 1.052 READY: 2 MONTHS

FERMENTATION SCHEDULE

1-2 Weeks Primary

2-4 Weeks Secondary

2 Weeks Bottle Conditioning



This recipe was published on Beersmith.

Brew Builder takes the recipe you choose and converts it to an easy to purchase kit.

Each kit is made true to the exact specifications of the author.

Brew Builder kits are guaranteed fresh! Every all-grain kit is built on demand as orders are received.

Rest assured that you are getting the same high quality ingredients found in all Northern Brewer kits.

INGREDIENTS

BATCH VOLUME

5.50 Gal

MASH

- 8 lbs Rahr 2-row
- 1.5 lbs Maris Otter
- 0.5 lbs Caramel 40L
- 0.5 lbs Caramel 60L
- 0.1 lbs Chocolate Malt
- 0.5 lbs Rice Hulls

HOPS

- 2.5 oz Northern Brewer

YEAST

- Wyeast 2112 California Lager

*NOT INCLUDED

This kit doesn't include the items below. They are sold in bulk and many brewers have a supply on hand:

- 5 oz Priming Sugar *Save for Bottling Day*
- 0.25 tsp Irish Moss

SCHEDULE

SINGLE INFUSION MASH

Sacch' Rest: 152°F 60 min

Mashout: 168°F 10 min

BOIL ADDITIONS & TIMES

- 1.0 oz Northern Brewer 60 min
- 1.0 oz Northern Brewer 10 min
- 0.25 tsp Irish Moss 10 min*
- 0.5 oz Northern Brewer 5 min

YEAST

- Wyeast 2112 California Lager
Optimum Temperature: 58°-68°F