

2026 OFFICIAL RECIPE

Steam McQueen



BROUGHT TO YOU BY **GRAINFATHER**

Recipe courtesy of AHA member Bob Rouse of College Park, Md., and the DC Homebrewers. Anchor Steam was one of Bob's gateway craft beers, and he was intrigued by its classification as a "hybrid" beer by the Beer Judge Certification Program (BJCP). It has since become his longtime house beer, and this version earned a bronze medal in the 2023 National Homebrew Competition's Amber American Beer category.

Batch volume: 5 U.S. gal. (18.93 L)

Original gravity: 1.055 (13.5°P)

Final gravity: 1.017 (4.2°P)

Efficiency: 67%

Color: 10.4 SRM

Bitterness: 42 IBU

Alcohol: 5.1% by volume

INGREDIENTS

Malts & Adjuncts

- 9 lb. (4.08 kg) Vienna malt
- 10 oz. (283 g) 20L crystal malt
- 8 oz. (227 g) melanoidin malt
- 8 oz. (227 g) Victory malt
- 6 oz. (170 g) 60L crystal malt
- 4 oz. (113 g) 30L Munich malt
- 4 oz. (113 g) dextrin malt

Hops

- 0.7 oz. (20 g) Northern Brewer, 8.5% a.a. @ 60 min
- 0.8 oz. (23 g) Northern Brewer, 8.5% a.a. @ 10 min
- 1 oz. (28 g) Northern Brewer, 8.5% a.a., whirlpool
- 1 oz. (28 g) Northern Brewer, 8.5% a.a., dry hop

Water

10 gal. (37.9 L) RO water treated with 6.1 g gypsum, 8.3 g calcium chloride, 4.1 g Epsom salts, and 2 g baking soda. Ca 96 ppm, Mg 10 ppm, Na 17 ppm, SO₄ 132 ppm, Cl 105 ppm.

Yeast

A hybrid lager yeast strain, such as White Labs WLP810 San Francisco Lager Yeast, Wyeast 2112 California Lager, or SafAle S-23 Lager

OR a clean, neutral ale yeast such as SafAle US-05 Ale, American Ale, or California Ale Yeast

Additional Items

Irish moss at 15 min

BREWING NOTES

Mash in at 151°F (66°C) with 4.6 gals of 161°F (72°C) treated water. Rest 60 min. Ramp up to 168°F (76°C) and hold 10 min. Mash out at 175°F (79°C). Run 7.5 gal (28.5 L) wort into the kettle. Boil 60 min. Add Irish Moss 15 minutes before the end of the boil. After flameout, whirlpool 20 min. Chill to 62°F (17°C), oxygenate, and pitch yeast. If using ale yeast, ferment at 68°F (20°C) for 1 week, then raise to 70°F (21°C) until final gravity is reached. If using a hybrid lager yeast, ferment at 62°F (17°C) for 1 week, then raise to 70°F (21°C) until final gravity is reached. Dry hop 3 days, then rack to secondary. Cold condition 1 week at 45°F (7°C), then keg or bottle.

PARTIAL MASH VERSION

Substitute 6 lb. (2.72 kg) pale malt extract syrup for the Vienna malt. Omit dextrin malt. Steep remaining grains in 155°F (68°C) untreated RO water for 30 minutes, then drain and discard spent grains. Dissolve extract in sweet wort, top off to the desired boil volume, and proceed with recipe as above.



For more recipes and to join the AHA, visit [HomebrewersAssociation.org](https://www.HomebrewersAssociation.org).

2026 OFFICIAL RECIPE Super Rooster Hot Sauce



BROUGHT TO YOU BY **GRAINFATHER**

Recipe courtesy of Drew Beechum of the Maltose Falcons, Pasadena, California.

Inspired by heaping piles of super-ripe jalapeños in the garden and the need to preserve them, Super Rooster is a slightly amped-up take on everyone's favorite spicy red sauce.

Batch volume: 0.380 gallons (about 1.44 L)

Style: Fermented hot sauce

Fermentation time: 3 weeks

INGREDIENTS

Peppers

40 oz. (1.134 kg) jalapeños, habaneros, and Thai bird's-eye chiles

Culture

1 fl. oz. (30 mL) Cleveland Classic kraut brine, plus more for post-fermentation blending

Additional Items

- 1 oz. (28 g) kosher salt (about 2.5% of total pepper weight)
- Vinegar, to taste
- Honey, sugar, or another sweetener, to taste
- Xanthan gum, optional, to prevent separation
- Ascorbic acid powder, optional, to preserve color

FERMENTATION NOTES

1. Wash and destem all the peppers.
2. Remove the seeds from all peppers except the habaneros and Thai bird's-eye chiles. Pepper seeds can lend a bitter, metallic flavor.
3. Coarsely pulse the peppers in a food processor.
4. Mix in the salt and let the mash sit for 20 to 30 minutes to begin forming brine, and allow the pepper mash to relax.
5. Stir in the kraut brine as extra lactic acid bacteria insurance.
6. Transfer to a sanitized vessel and keep the mash submerged. A sanitized zip-top bag filled with water can be used as a weight.
7. Ferment for 3 weeks.
8. Purée the mash with a small amount of brine. Adjust to the desired thickness, then press through a sieve for an extra smooth texture.
9. Add salt, vinegar, and sweetener to taste. The finished sauce should be piquant and flavorful.
10. If desired, blend in a small pinch of xanthan gum to prevent separation and ascorbic acid powder to help preserve the color.
11. Bottle.
12. To preserve the live, gut-healthy lactic acid bacteria, store for up to 4 weeks in the fridge. Otherwise, pasteurize bottle(s) at 180°F (82°C) for 10 minutes.



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2026 OFFICIAL RECIPE Coca-Cola Bochet



COURTESY OF GOLDEN HIVE MEAD



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Created by Golden Hive Mead founder Charlie Biolo, this Coca-Cola bochet swaps water for flattened soda and pairs it with caramelized honey for a rich, tangy mead with notes of caramel, cinnamon, vanilla and lime. Let the soda go completely flat before fermenting, and pull the honey from the heat before it tastes done because it will continue to darken. After fermentation, stabilize before backsweetening and taste weekly while aging on oak and spices.

BATCH NOTES

- I caramelized my honey for 20 to 30 minutes over low heat, tasting every few minutes. You're looking for a flavorful, caramel smell and taste without any burnt or acrid notes. Pull it before you think it's done; it keeps darkening after you take it off the heat.
- I backsweetened my mead with additional caramelized honey post-fermentation. If you want to sweeten yours, make sure to add stabilizers first. I go through the full process in [how to stabilize mead](#).
- Primary fermentation ran 30 days, final product came out dry with a tangy caramel character and a noticeable cinnamon and lime brightness on the finish. Backsweetened to FG of 1.030 at around 13% ABV.

INGREDIENTS

Day of Batching

- 2 lb. (0.9 kg) raw honey, caramelized
- 0.75 gal. (2.8 l) Coca-Cola, flattened
- 2.5 g K1-V1116 yeast (or similar wine yeast)
- 4 g Fermaid O nutrient, staggered over the first 3 days

Post-Fermentation

- Juice and peel of 1 lime
- 1 toasted and charred oak stave
- 1/2 cinnamon stick
- 1/2 vanilla bean

INSTRUCTIONS

1. Sanitize all your equipment before you touch anything else.
2. Pour your Coca-Cola out ahead of time and let it go flat. You want the carbonation gone before it hits the fermenter.
3. Caramelize your honey in a saucepan over low heat, stirring frequently and tasting every few minutes, for 20 to 30 minutes, until it's flavorful and caramelly but not burnt.
4. Combine the caramelized honey and flat Coca-Cola in your fermentation vessel, leaving a couple inches of headspace. Record your starting gravity reading.
5. Pitch your yeast.
6. Add your Fermaid O nutrients.
7. Stir until everything is combined, seal with an airlock, and ferment at room temperature out of direct sunlight. I recommend stirring vigorously once a day for the first few days of fermentation.
8. Let it ferment for 30 days.
9. Record final gravity and calculate ABV.
10. Rack off the sediment into a clean, sanitized vessel, and stabilize.
11. In a brew bag, add the lime juice, lime peel, oak stave, cinnamon stick, vanilla bean, and stir in additional honey as needed (make sure to consider the added volume when calculating adjusted final ABV). Taste weekly and pull the oak and spices once the flavor is where you want it.
12. Bottle and enjoy!



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