

Rock on! How to stone brew beyond the dark ages.



“So easy, a

Presented by Randy Scorby

What is Steinbeer?

- Centuries old brewing method
- Utilizes hot rocks to boil wort
- Done out of necessity



Steinbeer

- Not a beer style
- BJCP Category 23
- Two main characteristics:
 - caramelization from hot rocks
 - smokiness from the fire



Steinbeer

- Recipe Formulation
 - Choose a style that will complement unique character from rocks.
 - Smoke styles, such as Vienna, Oktoberfest/Marzens, and Porters. Wheat and light ales will also work.



Commercial Examples

- Boscos Brewing Co. – Memphis, TN
 - Boscos Famous Flaming Stone Beer
- Bend Brewing Co. – Bend, OR
 - Steinbrau
- Rauchenfels – Germany
 - Rauchenfelser Steinbrau

Super Rock – 25 Gallons

- | | |
|-------------------------|---|
| ● German Pilsner – 42% | ● 43.5 AAU Columbus (15% Alpha) @ 60 Minutes (29.8 IBU) |
| ● German Vienna – 30% | ● 7.1 AAU Saaz (2.3% Alpha) @ 30 Minutes (2.7 IBU) |
| ● Red Wheat Malt – 6% | ● 12.65 AAU Saaz @ 15 Minutes (2.4 IBU) |
| ● Munich I – 5% | ● Total IBU – 34.9 |
| ● Caravienne 20L – 5% | ● Wyeast 2124 |
| ● Caramunich 45L – 5% | |
| ● Munich II – 3% | |
| ● Carafoam – 2.5% | |
| ● Carafa II 400L – 1.5% | |

Super Rock – 25 Gallons

- SG 1.075
- FG 1.015
- IBU 35
- SRM 16



Equipment

- Stainless basket or colander
- Shovel
- Tongs
- Safety glasses







LARGE BOILING POT & LID	2" TO 1 1/2" TC GASKET SCREEN	OXYGEN BOTTLE
2 - BREW POTS	LID FOR POT	DIFFUSION STONE
3 -TRICLOVER CLAMPS	1 - 2" TC GASKET	YEAST
4 - BUCKETS	2 - 1 1/2" TC GASKETS	CARBOYS
WATER POT	1 - 2 X 1 1/4" TC REDUCER	REFRACTOMETER
STONE BASKET WITH HOOK	1 - 1 1/2" TC VALVE	IODINE
PIPE FOR STONE BASKET	1 - 2" TRI-CLOVER CLAMP	INFRARED THERMOMETER
2 - HOP BAGS	2 - 1 1/2" TRI-CLOVER CLAMPS	LARGE FUNNEL
FLAME THROWER	1 - 1 1/2" TC 1/2" HOSE	RACKING CANE
PROPANE TANK (LARGE)	30 GALLONS WATER	LARGE STAINLESS SPOON
GENERATOR	HOPS	SANITIZER
BUCKET FOR SANITIZER	BBQ	PROPANE TORCH
2 HOSES FOR SPARGING	LANTERN	EXTENTION CORD
FIREWOOD	WATER JUG	STAINLESS PITCHER
MASH PADDLE	ROPE	WORT CHILLER
DIAL THERMOMETER	TARP	SMALL COLEMAN STOVE
CAMP STOVE	BEER	LOTS OF MISC. HOSE CLAMPS
PROPANE CANNISTER (SMALL)	STONE BEER 2009	QUICK DISCONNECT FROM GARDEN HOSE TO BREW POT
LEGS FOR POT	MORE BEER	BELLOWS
SHOVEL	PANCAKE BEER	
PITCH FORK	LAWN CHAIRS	
AXE	2 - 10' GARDEN HOSE FOR CHILLER	

Rocks

- Greywacke Sandstone
 - Sedimentary Rock
 - Extremely hard
 - Dark Grey
 - Quartz & Feldspar
- Basalt
 - Igneous Rock
 - Black or Grey
 - Abundant in the west



Rocks

- Granite
 - Pink to Grey
 - Avoid similar type rocks, such as diorite
- Lava
 - Volcanic, Molten Rock
 - Very porous – clean well



Rocks to Avoid

- Rocks along creek or river banks
- Rocks containing iron – red or orange rust streaks
- Some sedimentary rocks can change water chemistry and have stability problems



- Wash rocks thoroughly
- Use whatever hardwoods are available for your fire
- Infrared thermometer



Safety Considerations

- The three “E’s” to remember
 - Exploding Rocks!
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- Safety glasses
- Long pants / long sleeves / gloves
- Stable working surface
- Use caution near boiling kettle





Brewing Process

- Mash – Propane or Rocks?
- Sparge as normal
- Construct a fire ring with good ventilation.
 - Use a bellows or other source of forced air flow
 - Always test rocks after heating



Brewing Process

- Add rocks as soon as possible
- Have enough rocks to rotate
- Chill as normal







And thanks go to.....

- Wyeast Laboratories
- Brewcraft USA
- Hop Heaven
- The Good Libations Homebrew Club