



15 Classic Belgian- Style Clone Recipes



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ALLAGASH BREWING CO.'S CURIEUX CLONE (ALL-GRAIN)

(5 gallons/19 L, all-grain)
OG = 1.073 FG = 1.006
IBU = 30 SRM = 4 ABV = 9.3%

“Curieux is a fairly simple recipe starting with our Tripel, which is then aged in bourbon barrels and blended with another batch of fresh Tripel.”

– Michael O’Connor, Allagash Brewing Company

Ingredients

12 lbs. (5.4 kg) 2-row pale malt or Pilsner malt
1.7 lbs. (0.77 kg) granulated sugar (10 min.)
3 AAU German Perle hops (75 min.)
(0.8 oz./23 g at 8% alpha acids)
3 AAU German Spalt hops (10 min.)
(0.9 oz./26 g at 4.2% alpha acids)
0.9 oz. (26 g) Styrian Golding hops (0 min.)
½ tsp. yeast nutrient (10 min.)
½ Whirlfloc® tablet (10 min.)
Bourbon soaked oak chips or spirals
Wyeast 3787 (Trappist High Gravity) yeast or White Labs
WLP530 (Abbey Ale) or Wyeast 1214 (Belgian Abbey) or
White Labs WLP550 (Belgian Ale) or yeast harvested from
Allagash White yeast
¾ cup corn sugar (if priming)

Step by Step

Mash at 149 °F (65 °C) for 45 minutes using 3.75 gallons (14.2 L) of strike water. You can perform a mash-out if you’d like but it’s not necessary. Run off and boil the wort for 90 minutes adding hops at times indicated in the ingredients list. Add the sugar, yeast nutrients, and Whirlfloc® with 10 minutes remaining in the boil.

After the boil, chill to 65 °F (18 °C) and oxygenate. Rack to your fermenter and pitch yeast. You can allow the temperature to rise after a couple days of fermentation. The beer’s terminal gravity should be around 1.006.”

For wood-aging and blending, O’Connor states, “we generally age Tripel in bourbon barrels for 6–8 weeks at 55 °F (18 °C). It is then blended to taste with fresh Tripel before packaging. Curieux should have a subtle bourbon character with hints of vanilla and coconut. To replicate this at home, try soaking 1–2 oz. of oak chips or spirals in your favorite bourbon for a couple weeks. Then when fermentation is complete, rack into a secondary vessel on top of the bourbon soaked oak. I recommend tasting the beer every two to three days. It probably won’t take long for the beer to develop the subtle flavors that you’re looking for. Oak cubes are also an option but be aware that the entire process may take much longer when both soaking the oak in bourbon and aging the beer on the cubes.

“Package the beer as soon as it has developed the desired character. Allagash bottles/keg conditions, but feel free to package the beer any way you choose.” If the beer has been aging for several months, you can opt to add extra yeast if you plan to bottle condition this beer.

ALLAGASH BREWING CO.'S CURIEUX CLONE (EXTRACT ONLY)

(5 gallons/19 L, extract only)
OG = 1.073 FG = 1.006
IBU = 30 SRM = 4 ABV = 9.3%

Ingredients

6.5 lbs. (3 kg) Pilsen dried malt extract
1.7 lbs. (0.77 kg) granulated sugar (10 min.)
3 AAU German Perle hops (75 min.)
(0.8 oz./23 g at 8% alpha acids)
3 AAU German Spalt hops (10 min.)
(0.9 oz./26 g at 4.2% alpha acids)
0.9 oz. (26 g) Styrian Golding hops (0 min.)
½ tsp. yeast nutrient (10 min.)
½ Whirlfloc® tablet (10 min.)
Bourbon soaked oak chips or spirals
Wyeast 3787 (Trappist High Gravity) yeast or
White Labs WLP530 (Abbey Ale) or
Wyeast 1214 (Belgian Abbey) or
White Labs WLP550 (Belgian Ale) or
yeast harvested from Allagash White yeast
¾ cup corn sugar (if priming)

Step by Step

Heat 6.5 gallons (25 L) water in your brew pot up to a boil. Add the dried malt extract when the water approaches a boil. Stir well then bring it to a boil. Boil the wort for 75 minutes adding hops at times indicated in the ingredients list. Add the sugar, yeast nutrients, and Whirlfloc® with 10 minutes remaining in the boil.

When the boil is complete, chill the wort to 65 °F (18 °C) and oxygenate well. Rack to your fermenter and pitch lots of healthy yeast. Follow the all-grain recipe at left for yeast recommendations and the fermentation and wood-aging instructions. Allagash bottles/keg conditions, but feel free to package the beer any way you choose. If the beer has been aging for several months, you can opt to add extra yeast if you plan to bottle condition this beer. Find more tips in the all-grain version Step by Step.

Tips for Success:

Allagash has their own proprietary strain of yeast. The ingredients list contains several great strains readily available to homebrewers. O’Connor recommends, “if you’re feeling adventurous and practice excellent sanitation, you can propagate the Allagash house yeast from a bottle of Allagash White. Our other beers contain an additional yeast strain added just before packaging so a bottle of white is the only way to procure the house strain.

BREWERY OMMEGANG'S HENNEPIN CLONE (ALL-GRAIN)

(5 gallons/19 L, all-grain)
OG = 1.070 FG = 1.008
IBU = 24 SRM = 5 ABV = 8%

Ingredients

8.75 lbs. (4 kg) of Belgian Pilsner malt
2.5 lbs. (1.1 kg) Belgian pale malt
2 lbs. (0.91 kg) light candi sugar
1 lb. 9 oz. (0.7 kg) Belgian Pilsner malt
7.0 oz. (0.20 kg) Belgian pale malt
6.5 AAU Styrian Golding hops (60 min.)
(1.3 oz./36 g of 5% alpha acid)
1.75 AAU Saaz hops (2 min.)
(0.5 oz./14 g of 3.5% alpha acid)
1 tsp. Irish moss (15 min.)
1 oz. (28 g) dried ginger root (15 min.)
1 oz. (28 g) bitter orange peel (15 min.)
White Labs WLP550 (Belgian Ale) or
Wyeast 1214 (Belgian Abbey) yeast
(1 qt./~1 L yeast starter)
¾ cups corn sugar (for priming)

Step by Step

Brewery Ommegang uses a multiple-step mash starting at 122 °F (50 °C) and ending at 152 °F (67 °C). After collecting the wort, add Styrian Golding hops and boil for 60 minutes. Add the ginger root, bitter orange peel, liquid malt extract and Irish moss for the last 15 minutes of the boil. Add 0.5 ounce (14 g) of Saaz hops for the last two minutes of the boil.

When done boiling, cool wort and transfer to fermenter and top up to 5 gallons (19 L) with cool water, if needed. Aerate wort and pitch yeast. Ferment at 68 °F (20 °C). (Option: Pitch yeast at 64 °F (18 °C) and let temperature rise during fermentation (as high as 77 °F /25 °C). Bottle your beer, age for two to three weeks and enjoy!

BREWERY OMMEGANG'S HENNEPIN CLONE (EXTRACT WITH GRAINS)

(5 gallons/19 L, extract with grains)
OG = 1.070 FG = 1.008
IBU = 24 SRM = 5 ABV = 8%

Ingredients

0.25 lbs. (0.11 kg) Muntons Light dried malt extract
6.6 lbs. (2.97 kg) Muntons Light liquid malt extract
(late addition)
2 lbs. (0.91 kg) light candi sugar
1 lb. 9 oz. (0.7 kg) Belgian Pilsner malt
7 oz. (0.2 kg) Belgian pale malt
6.5 AAU Styrian Golding hops (60 min.)
(1.3 oz./36 g of 5% alpha acid)
1.75 AAU Saaz hops (2 min.)
(0.5 oz./14 g of 3.5% alpha acid)
1 tsp. Irish moss (15 min.)
1 oz. (28 g) dried ginger root (15 min.)
1 oz. (28 g) bitter orange peel (15 min.)
White Labs WLP550 (Belgian Ale) or
Wyeast 1214 (Belgian Abbey) yeast
(1 qt./~1 L yeast starter)
¾ cups corn sugar (for priming)

Step by Step

Steep crushed grains in 3 qts. (2.8 L) of water at 150 °F (66 °C) for 45 minutes. Rinse grains with 1.5 qts. (~1.5 L) of water at 170 °F (77 °C). Add water to make 3 gallons (11 L). Add dried malt extract and sugar and bring the wort to a boil. Add Styrian Golding hops and boil for 60 minutes. Add the ginger root, bitter orange peel, liquid malt extract and Irish moss for the last 15 minutes of the boil. Add 0.5 ounce (14 g) of Saaz hops for the last two minutes of the boil.

When done boiling, cool wort and transfer to fermenter and top up to 5 gallons (19 L) with cool water, if needed. Aerate wort and pitch yeast. Ferment at 68 °F (20 °C). (Option: Pitch yeast at 64 °F (18 °C) and let temperature rise during fermentation (as high as 77 °F /25 °C). Bottle your beer, age for two to three weeks and enjoy!

BROUWERIJ BOSTEELS'
DEUS CLONE
(ALL-GRAIN)

(5 gallons/19 L, all-grain)
Virtual OG = 1.102 FG = 1.012–1.014
IBU = 8 SRM = 5–6 ABV = 11.3–11.6%

Ingredients

11 lbs. (5.0 kg) Malterie Franco-Belge pale ale malt
1.1 lbs. (0.50 kg) Weyermann acidulated malt
5 lbs. (2.27 kg) dextrose (corn sugar) or light Belgian
candi sugar
2.25 AAU Tettnanger hops (bittering)
(0.5 oz./14 g of 4.5% alpha acid)
0.5 oz. (15 g) whole-kernel coriander
2 tsp. Irish moss
0.35 oz. (10.5 grams) bentonite
Wyeast 1388 (Belgian Strong Ale)
or White Labs WLP570 (Belgian Golden Ale) yeast
Wyeast 3021 (Pasteur Champagne Pris de Mousse) yeast
Wyeast 3347 (Eau de Vie) yeast
1 lb. (0.45 kg) corn sugar (for priming)
1.5 lbs. (0.68 kg) light dried malt extract (for dosage)

Step by Step

Multi-step mash base malts for 60 minutes at 100 °F (38 °C), 15 minutes at 113 °F (45 °C), 30 minutes at 122 °F (50 °C) and 30 minutes at 149 °F (65 °C). Mash out to 172 °F (78 °C). Sparge with 170 °F (77 °C) water and collect 4.5 gallons (17 L) of wort. Boil for 75 minutes, adding bittering hops with 60 minutes remaining in boil. Cool wort, aerate, and pitch Belgian Strong Ale yeast. Ferment at 70 °F (21 °C), then fine with bentonite.

Secondary fermentation: Make sugar solution and mix into wort with Champagne yeast. Fine with bentonite when secondary fermentation is complete.

Tertiary fermentation: Make second sugar solution with 1 lb. (0.45 kg) sugar and stir into beer with Eau de Vie yeast; siphon into Champagne bottles. Age beer for 2 months. Packaging: Proceed with riddling and disgorgement (as described in the May-June 2004 issue of *Brew Your Own*). Alternately, you can skip this step and simply bottle condition the beer. Serve at 36–39 °F (2–4 °C) in a Champagne flute.

BROUWERIJ BOSTEELS'
DEUS CLONE
(EXTRACT ONLY)

(5 gallons/19 L, extract only)
Virtual OG = 1.102 FG = 1.012–1.014
IBU = 8 SRM = 5–6 ABV = 11.3–11.6%

Ingredients

8.3 lbs. (3.76 kg) of liquid malt extract or 6.75 lbs. (3.06 kg) of dry malt extract
5 lbs. (2.27 kg) dextrose (corn sugar) or light Belgian candi sugar
2.25 AAU Tettnanger hops (bittering)
(0.5 oz./14 g of 4.5% alpha acid)
0.5 oz. (15 g) whole-kernel coriander
2 tsp. Irish moss
0.35 oz. (10.5 grams) bentonite
Wyeast 1388 (Belgian Strong Ale)
or White Labs WLP570 (Belgian Golden Ale) yeast
Wyeast 3021 (Pasteur Champagne Pris de Mousse) yeast
Wyeast 3347 (Eau de Vie) yeast
1 lb. (0.45 kg) corn sugar (for priming)
1.5 lbs. (0.68 kg) light dried malt extract (for dosage)

Step by Step

Add crushed grains in a muslin bag to 6.5 gallons (25 L) of water in your brew pot and bring to a boil. Add the malt extract when the water reaches a boil, stirring well so as not to scorch the bottom of the pan. Boil for 75 minutes, adding bittering hops with 60 minutes remaining in boil. Cool wort, aerate, and pitch Belgian Strong Ale yeast. Ferment at 70 °F (21 °C), then fine with bentonite.

Secondary fermentation: Make sugar solution and mix into wort with Champagne yeast. Fine with bentonite when secondary fermentation is complete.

Tertiary fermentation: Make second sugar solution with 1 lb. (0.45 kg) sugar and stir into beer with Eau de Vie yeast; siphon into Champagne bottles. Age beer for 2 months. Packaging: Proceed with riddling and disgorgement (as described in the May-June 2004 issue of *Brew Your Own*). Alternately, you can skip this step and simply bottle condition the beer. Serve at 36–39 °F (2–4 °C) in a Champagne flute.

BRASSERIE D'ORVAL'S ORVAL TRAPPIST ALE CLONE (ALL-GRAIN)

(5 gallons/19 L, all-grain)
OG = 1.059 FG = 1.002
IBU = 33 SRM = 12 ABV = 6.2%

Ingredients

6.25 lbs. (2.8 kg) Belgian pale ale malt
2.5 lbs. (1.1 kg) Vienna malt (60 °L)
0.25 lbs. (0.11 kg) crystal malt (160 °L)
1.75 lbs. (0.79 kg) cane sugar
7.5 AAU Hallertau-Hersbrücker hops (60 min.)
(1.9 oz./53 g of 4% alpha acids)
2.5 AAU Styrian Goldings hops (15 min.)
(0.5 oz./14 g of 5% alpha acids)
0.33 oz. (9.4 g) Styrian Goldings hops (dry hops)
¼ tsp. yeast nutrients
Wyeast 3522 (Belgian Ardennes) or
White Labs WLP530 (Abbey Ale) yeast
(1.5 qt./1.5 L yeast starter)
Wyeast 3526 (*Brettanomyces lambicus*) or
White Labs WLP650 (*Brettanomyces bruxellensis*) yeast
(secondary fermentation)
1.2 cups corn sugar (if priming)

Step by Step

Heat 2.8 gallons (10.6 L) of water to 164 °F (73 °C), stir in crushed grains and mash at 153 °F (67 °C). Mash for 60 minutes then stir in boiled water to raise grain bed temperature to 168 °F (76 °C). Hold for 5 minutes. Recirculate until wort is clear, then begin running wort off to kettle. Sparge with 170 °F (77 °C) water.

Boil wort for 90 minutes, adding hops at times indicated in recipe. Add sugar and yeast nutrients with 15 minutes left in boil. Cool wort and transfer to fermenter. Aerate wort and pitch beer yeast. Ferment at 70 °F (21 °C). Rack to secondary when fermentation is complete and add *Brettanomyces* and dry hops. Let condition for 2 months before bottling. Bottle in thick-walled bottles.

BRASSERIE D'ORVAL'S ORVAL TRAPPIST ALE CLONE (EXTRACT WITH GRAINS)

(5 gallons/19 L, extract with grains)
OG = 1.059 FG = 1.002
IBU = 33 SRM = 12 ABV = 6.1%

Ingredients

1.75 lbs. (0.79 kg) Briess light dried malt extract
2.25 lbs. (1.0 kg) Briess light liquid malt extract
2 lbs. (0.91 kg) Belgian pale ale malt
13 oz. (0.37 kg) Vienna malt (6 °L)
0.25 lbs. (0.11 kg) crystal malt (160 °L)
1.75 lbs. (0.79 kg) cane sugar
7.5 AAU Hallertau-Hersbrücker hops (60 min.)
(1.9 oz./53 g of 4% alpha acids)
2.5 AAU Styrian Goldings hops (15 min.)
(0.5 oz./14 g of 5% alpha acids)
0.33 oz. (9.4 g) Styrian Goldings hops (dry hops)
¼ tsp. yeast nutrients
Wyeast 3522 (Belgian Ardennes) or
White Labs WLP530 (Abbey Ale) yeast
(1.5 qt./1.5 L yeast starter)
Wyeast 3526 (*Brettanomyces lambicus*) or
White Labs WLP650 (*Brettanomyces bruxellensis*) yeast
(secondary fermentation)
1.2 cups corn sugar (if priming)

Step by Step

In a large soup pot, heat 4.6 quarts (4.4 L) of water to 164 °F (73 °C). Add crushed grains to grain bag. Submerge bag and let grains steep around 153 °F (67 °C) for 45 minutes. While grains steep, begin heating 2.1 gallons (7.8 L) of water in your brewpot. When steep is over, remove 1.5 qts. of water from brewpot and add to the "grain tea" in steeping pot. Place a colander over your brewpot and place your steeping bag in it. Pour grain tea (with water added) through the grain bag. Heat liquid in brewpot to a boil, then stir in dried malt extract, add first charge of hops and begin the 60 minutes boil. With 15 minutes left in boil, add hops, sugar and yeast nutrients. Then turn off heat and stir in liquid malt extract. Stir well to dissolve extract, then resume heating. (Keep the boil clock running while you stir.) At the end of the boil, cool wort and transfer to fermenter. Add water to make 5 gallons (19 L), aerate wort and pitch yeast. Ferment at 64 °F (18 °C). Rack to secondary and add *Brettanomyces* and dry hops when fermentation is complete. Bottle when beer falls clear. Bottle in heavy bottles.

BRASSERIE À VAPEUR'S SAISON DE PIPAIX CLONE (ALL-GRAIN)

(5 gallons/19 L, all-grain)
OG = 1.054 FG = 1.007
IBU = 21 SRM = 11 ABV = 6%

Vapeur's saison is orange/amber, darker than most saisons. It is also more heavily spiced than other saisons. A slight tartness, relatively low ABV (as Belgian beers go) and dry finish keep the beer eminently quaffable.

Ingredients

7 lbs. (3.2 kg) Belgian Pilsener malt
2.25 lbs. (1 kg) Vienna malt
2 lbs. (0.91 kg) Munich malt
0.25 lb. (0.11 kg) amber malt (35 °L)
4.5 AAU Hallertauer hops (60 min.)
(1 oz./28 g of 4.5% alpha acids)
2.4 AAU East Kent Goldings hops (15 min.)
(0.5 oz./14 g of 4.75% alpha acids)
0.25 oz. (7 g) ginger root (15 min.)
0.25 oz. (7 g) black pepper (15 min.)
0.25 oz. (7 g) sweet orange peel (15 min.)
0.25 oz. (7 g) star anise (15 min.)
0.25 oz. (7 g) Curaçao orange peel (15 min.)
White Labs WLP565 (Belgian Saison I)
or Wyeast 3726 (Farmhouse Ale) yeast
(2–4 qt./2–4 L yeast starter)
¾ cup (150 g) corn sugar (for priming)

Step by Step

Mash in grains at 113 °F (45 °C) and hold for 15 minutes. Increase temperature to 131 °F (55 °C) and hold for 30 minutes. Raise to 143 °F (62 °C) and hold for 45 minutes. Raise temperature again to 161 °F (72 °C) and hold for 15 minutes. Recirculate until clear and sparge with 176 °F (80 °C) water. Boil for 60 minutes adding the first addition of hops. With 15 minutes left in the boil, add the remaining hops and spices. Cool the wort to 68 °F (20 °C). Pitch your yeast and aerate the wort heavily. Ferment at 68 °F (20 °C), then rack to secondary and drop temperature down to about 55 °F (13 °C). Condition for 1 week and then bottle or keg. Bottle condition for two weeks.

BRASSERIE À VAPEUR'S SAISON DE PIPAIX CLONE (EXTRACT WITH GRAINS)

(5 gallons/19 L, extract with grains)
OG = 1.054 FG = 1.007
IBU = 21 SRM = 11 ABV = 6%

Ingredients

5 lbs. (2.3 kg) light liquid malt extract (such as Weyermann Bavarian Pilsner malt extract)
2.25 lbs. (1 kg) Vienna malt
2.0 lbs. (0.91 kg) Munich malt
0.25 lb. (0.11 kg) amber malt (35 °L)
4.5 AAU Hallertauer hops (60 min.)
(1 oz./28 g of 4.5% alpha acids)
2.4 AAU East Kent Goldings hops (15 min.)
(0.5 oz./14 g of 4.75% alpha acids)
0.25 oz. (7 g) ginger root (15 min.)
0.25 oz. (7 g) black pepper (15 min.)
0.25 oz. (7 g) sweet orange peel (15 min.)
0.25 oz. (7 g) star anise (15 min.)
0.25 oz. (7 g) Curaçao orange peel (15 min.)
White Labs WLP565 (Belgian Saison I)
or Wyeast 3726 (Farmhouse Ale) yeast
(2–4 qt./2–4 L yeast starter)
¾ cup (150 g) corn sugar (for priming)

Step by Step

Steep milled grains in 2 gallons (7.6 L) of water at 152 °F (67 °C) for 30 minutes. Remove grains from the wort and rinse with 1.0 gallon (3.8 L) of hot water. Add the malt extracts and boil for 60 minutes. Add the hops and spices at the times indicated in the ingredient list. Cool wort and transfer to fermenter. Top off with cold water to 5 gallons (19 L). Aerate wort and pitch yeast. Ferment at 68 °F (20 °C) until fermentation is complete. Transfer to a carboy, and drop temperature down to about 55 °F (13 °C). Allow the beer to condition for 1 week and then bottle or keg. Allow the beer to carbonate and age for two weeks before sampling.

BROUWERIJ WESTMALLE'S WESTMALLE TRIPEL CLONE (ALL-GRAIN)

(5 gallons/19 L, all-grain)
OG = 1.081 FG = 1.015
IBU = 39 SRM = 5 ABV = 8.5%

The quintessential Trappist tripel, Westmalle is very pale, very strong, and wonderfully smooth. One of the brewhouse techniques that makes the Westmalle beers unique is the use of direct gas flames on the copper kettles. This creates hot spots that may caramelize the wort slightly, giving a faint burnt-sugar taste to the beers. The beers are also brewed with very hard water, which certainly contributes to the character of the tripel.

Ingredients

12.75 lbs. (5.8 kg) of Pilsner malt
2 lbs. (0.91 kg) sugar (cane sugar or clear Belgian (rock) candi sugar)
9.5 AAU Styrian Goldings hops (60 min.)
(1.9 oz./53 g at 5% alpha acid)
3 AAU Tettnang hops (15 min.)
(0.75 oz./21 g at 4% alpha acid)
3 AAU Saaz hops (5 min.)
(0.75 oz./21 g at 4% alpha acid)
White Labs WLP500 (Trappist Ale) or
Wyeast 1214 (Belgian Ale) yeast
(1 qt./~1 L yeast starter)
1.2 cups corn sugar (for priming)

Step by Step

Crush your grains and mash in at 131 °F (55 °C), stirring the grains into 4 gallons (15 L) of water at around 142 °F (61 °C), then ramp the mash temperature to 148 °F (64 °C), stirring as you heat. Quickly boost mash temperature to 168 °F (76 °C) before transferring wort to your lauter tun. Ramp time (from 131–148 °F/55–64 °C) should take at least an hour; longer times (up to several hours) will give more fermentable worts and drier, more alcoholic beers. (Westmalle Tripel's apparent attenuation is 88%, giving it 9.6% ABV.) Collect about 7 gallons (26 L) of wort and boil for roughly 2 hours total (until you reach 5 gallons/19 L) Make hop additions as directed in ingredient list. Add sugar at least 15 minutes before end of boil. Cool wort and transfer to fermenter. Top up to 5 gallons (19 L) aerate well and pitch yeast. Ferment at 68 °F (20 °C). Be prepared for final stages of fermentation to proceed slowly. Don't rush, get your beer into bottles, prime with sugar, bottle and age eight to 10 weeks. Will improve with more aging, up to about a year. Serve at 50 °F (10 °C) in a wide-mouthed, stemmed chalice.

BROUWERIJ WESTMALLE'S WESTMALLE TRIPEL CLONE (EXTRACT WITH GRAINS)

(5 gallons/19 L, extract with grains)
OG = 1.081 FG = 1.015
IBU = 39 SRM = 5 ABV = 8.5%

Ingredients

3 lbs. (1.4 kg) light dried malt extract
3.9 lbs. (1.8 kg) light liquid malt extract (late addition)
2 lbs. (0.91 kg) Pilsner malt
2 lbs. (0.91 kg) sugar (cane sugar or clear Belgian (rock) candi sugar)
9.5 AAU Styrian Goldings hops (60 min.)
(1.9 oz./53 g at 5% alpha acid)
3 AAU Tettnang hops (15 min.)
(0.75 oz./21 g at 4% alpha acid)
3 AAU Saaz hops (5 min.)
(0.75 oz./21 g at 4% alpha acid)
White Labs WLP500 (Trappist Ale) or
Wyeast 1214 (Belgian Ale) yeast
(1 qt./~1 L yeast starter)
1.2 cups corn sugar (for priming)

Step by Step

Heat 3 qts. (~3 L) water to 161 °F (72 °C). Crush Pilsner malt and add to liquor (heated water). Steep at 150 °F (66 °C) for 45 minutes. Rinse grains with 1.5 qts. (~1.5 L) of water at 170 °F (77 °C). Add water to "grain tea" to make 3 gallons (11 L), add dried malt extract and sugar, stir well and bring to a boil. Boil for 60 minutes, adding hops as directed in ingredient list. Stir in liquid malt extract with 15 minutes left in the boil. Cool wort and transfer to fermenter. Top up to 5 gallons (19 L) aerate well and pitch yeast. Ferment at 68 °F (20 °C). Be prepared for final stages of fermentation to proceed slowly. Don't rush, get your beer into bottles, prime with sugar, bottle and age eight to 10 weeks. Will improve with more aging, up to about a year. Serve at 50 °F (10 °C) in a wide-mouthed, stemmed chalice.

**THE BURNT HICKORY BREWERY'S
WHITE FLAG THIRD STRIKE APRICOT
SAISON CLONE
(ALL-GRAIN)**

(5 gallons/19 L, all-grain)
OG = 1.069 FG = 1.008
IBU = 38 SRM = 6.2 ABV = 8%

Ingredients

7.5 lbs. (3.4 kg) Pilsner malt
3.75 lbs. (1.7 kg) white wheat malt
1.25 lbs. (0.56 kg) rye malt
12 oz. (0.34 kg) Caravienne malt (20 °L)
8 oz. (0.23 kg) corn sugar (10 min.)
5 lbs. (2.27 kg) apricot purée (secondary)
6.1 AAU Citra® hop pellets (60 min.)
(0.5 oz./14 g at 12.2% alpha acids)
3 AAU Amarillo® hop pellets (60 min.)
(0.3 oz./8.5 g at 10% alpha acids)
0.5 oz. (14 g) Citra® hop pellets (0 min.)
0.5 oz. (14 g) Amarillo® hop pellets (0 min.)
½ tsp. Irish moss (30 min.)
½ tsp. yeast nutrient (15 min.)
White Labs WLP566 (Belgian Saison II) or
Wyeast 3711 (French Saison) or
Lallemand Belle Saison yeast.
¾ cup corn sugar (if priming)

Step by Step

This recipe is a single step infusion mash. Mix all of the crushed grains with 4.9 gallons (18.5 L) of 168 °F (76 °C) water to stabilize at 148 °F (64 °C). This is a medium thin mash using 1.5 quarts of strike water per pound of grain (3.1 L/kg). Mash for 90 minutes, then slowly sparge with 175 °F (79 °C) water.

Collect approximately 6.2 gallons (23.5 L) of wort runoff to boil for 90 minutes. While boiling, add the hops, Irish moss, yeast nutrient and 10-minute corn sugar addition as per the schedule.

After the boil is complete, cool the wort to 75 °F (24 °C). Pitch your yeast and aerate the wort heavily. Allow the beer to cool to 67 °F (19 °C). Hold at that temperature for the first two days and gradually ramp up to 76 °F (24 °C) over the next 3–7 days. Hold at 76 °F (24 °C) until fermentation is complete. This may take 10–14 days. Gently transfer to a carboy, avoiding any splashing to prevent aerating the beer and add the apricot purée. Allow the beer to condition for an additional week. Prime and bottle condition or keg and force carbonate to 2.8 volumes CO₂. Allow the beer to age for two more weeks to fully develop the flavors and enjoy your White Flag Third Strike Saison clone.

**THE BURNT HICKORY BREWERY'S
WHITE FLAG THIRD STRIKE APRICOT
SAISON CLONE
(PARTIAL MASH)**

(5 gallons/19 L, partial mash)
OG = 1.069 FG = 1.008
IBU = 38 SRM = 6.2 ABV = 8%

Ingredients

6.6 lbs. (3 kg) Coopers light, un-hopped, liquid malt extract
1.75 lbs. (0.79 kg) Pilsner malt
12 oz. (0.34 kg) white wheat malt
4 oz. (0.11 kg) rye malt
2 oz. (57 g) Caravienne malt (20 °L)
8 oz. (0.23 kg) corn sugar (10 min.)
5 lbs. (2.27 kg) apricot purée (secondary)
7.9 AAU Citra® hop pellets (60 min.)
(0.65 oz./18.4 g at 12.2% alpha acids)
4 AAU Amarillo® hop pellets (60 min.)
(0.4 oz./11.3 g at 10% alpha acids)
0.5 oz. (14 g) Citra® hop pellets (0 min.)
0.5 oz. (14 g) Amarillo® hop pellets (0 min.)
½ tsp. Irish moss (30 min.)
½ tsp. yeast nutrient (15 min.)
White Labs WLP566 (Belgian Saison II) or
Wyeast 3711 (French Saison) or
Lallemand Belle Saison yeast.
¾ cup corn sugar (if priming)

Step by Step

Steep the milled grain in 2.5 gallons (9.5 L) of water at 148 °F (64 °C) for 30 minutes. Remove grains from the wort and rinse with 2 quarts (1.8 L) of hot water. Add the malt extract and boil for 60 minutes. While boiling, add the hops, Irish moss, yeast nutrient and 10-minute corn sugar addition as per the schedule. When the boil is complete add the wort to 2 gallons (7.6 L) of cold water in the sanitized fermenter and top off with cold water up to 5 gallons (19 L).

Follow the remainder of the step by step instructions from the all-grain version of this recipe.

Tips for Success:

If you are unable to locate apricot purée, whole apricots may be substituted in either the all-grain or the partial mash recipe. If using fresh apricots, discard the pit and cut the apricots into small slices. Immerse the slices in 190 °F (88 °C) water for two minutes to sterilize the fruit. Crush the slices and allow them to cool before adding them to the secondary fermenter.

DUVEL MOORTGAT'S DUVEL CLONE (ALL-GRAIN)

(5 gallons/19 L, all-grain)
OG = 1.072 FG = 1.006
IBU = 30 SRM = 5 ABV = 8.5%

Duvel is the classic Belgian golden ale. Although it is strong (8.5% ABV), the beer is extremely light in color and dry in taste. The dense, white head that sits above the beer lasts until the beer is done. In the US, bottles of Duvel often show some oxidation in the aroma. Brewing it fresh at home gives you a glimpse of what it tastes like in Belgium. The yeast will not have an easy job here; they are dealing with a high-gravity, high-adjunct wort. Help them (and yourself) out by making a big yeast starter for a high cell count at pitching.

Ingredients

10.5 lbs. (4.8 kg) Pilsner malt
8.5 oz. (0.24 kg) CaraPils malt
1 lb. 11 oz. (0.77 kg) corn sugar (15 min.)
11 oz. (0.31 g) corn sugar (dosage)
6 AAU Styrian Goldings hops (60 min.)
(1.2 oz./34 g of 5% alpha acids)
3.75 AAU Saaz hops (15 min.)
(0.93 oz./27 g of 4% alpha acids)
0.75 oz. (21 g) Saaz hops (0 min.)
¼ tsp. yeast nutrients (kettle)
⅛ tsp. ("a pinch") yeast nutrients (dosage)
1 tsp. Irish moss (15 min.)
Wyeast 1388 (Belgian Strong Ale)
or White Labs WLP570 (Belgian Golden Ale) yeast
(3 qt./~3 L yeast starter)
1 cup corn sugar (for priming)

Step by Step

In your kettle, mash in to 131 °F (55 °C) and heat the mash slowly, over 15 minutes, to 140 °F (60 °C). Add boiling water to raise temperature to 148 °F (64 °C) and hold for 60 minutes. Mash out to 168 °F (76 °C). (Option: To increase wort fermentability, mash in at 99 °F (37 °C) and slowly ramp temperature to mash-out temperature. The ramp time can take 90 minutes to as long as 3 hours.) Boil for 90 minutes, adding the hops, sugar, and Irish moss at times indicated. At the end of the boil, add last charge of hops, cool wort and transfer to fermenter. If needed, add water to make 5 gallons (19 L), aerate wort and pitch yeast. Ferment at 68 °F (20 °C). (Option: The brewers of Duvel pitch at 60 °F (16 °C) and let the temperature rise to as high as 84 °F (29 °C) during primary fermentation.) When primary fermentation is complete, rack to secondary and add dosage sugar – dissolved in hot water held at 160 °F (71 °C) for 15 minutes. Bottle when beer falls clear.

DUVEL MOORTGAT'S DUVEL CLONE (PARTIAL MASH)

(5 gallons/19 L, partial mash)
OG = 1.072 FG = 1.006
IBU = 30 SRM = 5 ABV = 8.5%

Ingredients

1.8 lbs. (0.82 kg) Coopers Extra Light dried malt extract
3.5 lbs. (1.6 kg) Coopers Light liquid malt extract
(late addition)
3 lbs. (1.4 kg) Pilsner malt
1 lb. 11 oz. (0.77 kg) corn sugar (15 min.)
11 oz. (0.31 g) corn sugar (dosage)
6 AAU Styrian Goldings hops (60 min.)
(1.2 oz./34 g of 5% alpha acids)
3.75 AAU Saaz hops (15 min.)
(0.93 oz./27 g of 4% alpha acids)
0.75 oz. (21 g) Saaz hops (0 min.)
¼ tsp. yeast nutrients (kettle)
⅛ tsp. ("a pinch") yeast nutrients (dosage)
1 tsp. Irish moss (15 min.)
Wyeast 1388 (Belgian Strong Ale)
or White Labs WLP570 (Belgian Golden Ale) yeast
(3 qt./~3 L yeast starter)
1 cup corn sugar (for priming)

Step by Step

In a large soup pot, heat 4.5 quarts (4.3 L) of water to 161 °F (72 °C). Add crushed grains to grain bag. Submerge bag and let grains steep around 150 °F (66 °C) for 45 minutes. While grains steep, begin heating 2.1 gallons (7.8 L) of water in your brewpot. When steep is over, remove 1.5 qts. (1.4 L) of water from brewpot and add to the "grain tea" in steeping pot. Place colander over brewpot and place steeping bag in it. Pour grain tea (with water added) through grain bag. Heat liquid in brewpot to a boil, then stir in dried malt extract, add first charge of hops and begin the 60 minute boil. With 15 minutes left in boil, add kettle sugar, hops and Irish moss, then turn off heat and stir in liquid malt extract. Stir well to dissolve extract, then resume heating. (Keep the boil clock running while you stir.) At the end of the boil, add last charge of hops, cool wort and transfer to fermenter. Add water to make 5 gallons (19 L), aerate wort and pitch yeast. Ferment at 68 °F (20 °C). (Option: The brewers of Duvel pitch at 60 °F (16 °C) and let the temperature rise to as high as 84 °F (29 °C) during primary fermentation.) When primary fermentation is complete, rack to secondary and add dosage sugar – dissolved in hot water held at 160 °F (71 °C) for 15 minutes. Bottle when beer falls clear.

FLYING FISH BREWING CO.'S FARMHOUSE SUMMER ALE CLONE (ALL-GRAIN)

(5 gallons/19 L, all-grain)
OG = 1.045–1.048 FG = 1.010–1.011
IBU = 18 SRM = 3+ ABV = 4.3–4.6%

Ingredients

8.7 lbs. (3.9 kg) 2-row malt
0.5 lbs. (0.23 kg) wheat malt
3 oz. (85 g) Carapils (dextrin) malt
3 oz. (85 g) pale 2-row malt (for sour mash)
1 AAU Styrian Golding hops
(0.25 oz./7g of 4% alpha acid)
3.5 AAU Magnum hops
(0.25 oz./1.8 g of 14% alpha acid)
2.1 AAU Styrian Golding hops
(0.53 oz./15 g of 4% alpha acid)
1.4 AAU Styrian Golding hops
(0.35 oz./10 g of 4.0% alpha acid)
White Labs WLP005 (British Ale) or
Wyeast 1098 (British Ale) yeast
 $\frac{3}{4}$ cup of corn sugar (for priming)

Step by Step

For the sour mash, start 2–3 days in advance. Steep 3 oz. (85 g) 2-row pale malt in a pint of 150 °F (66 °C) water, then cover and let sit for 2–3 days. On brew day, mash grains and sour mash at 152 °F (67 °C) for 60 minutes. Collect enough wort to boil for 90 minutes and have a 5.5-gallon (21-L) yield (about 7 gallons or 26 L). Boil for 60 minutes, adding hops at the times indicated. Cool the wort to 75 °F (24 °C), aerate the beer and pitch your yeast. Allow the beer to cool over the next few hours to 68 °F (20 °C) and hold at this temperature until the yeast has finished fermentation. Bottle and enjoy!

FLYING FISH BREWING CO.'S F ARMHOUSE SUMMER ALE CLONE (EXTRACT WITH GRAINS)

(5 gallons/19 L, extract with grains)
OG = 1.045–1.048 FG = 1.010–1.011
IBU = 18 SRM = 3+ ABV = 4.3–4.6%

Ingredients

3.3 lbs. (1.5 kg) Coopers light liquid malt extract
2.2 lbs. (1.0 kg) Briess wheat dried malt extract
0.5 lbs. (0.23 kg) wheat malt
3 oz. (85 g) Carapils (dextrin) malt
3 oz. (85 g) pale 2-row malt (for sour mash)
1 AAU Styrian Golding hops
(0.25 oz./7g of 4% alpha acid)
3.5 AAU Magnum hops
(0.25 oz./1.8 g of 14% alpha acid)
2.1 AAU Styrian Golding hops
(0.53 oz./15 g of 4% alpha acid)
1.4 AAU Styrian Golding hops
(0.35 oz./10 g of 4.0% alpha acid)
White Labs WLP005 (British Ale) or
Wyeast 1098 (British Ale) yeast
 $\frac{3}{4}$ cup of corn sugar (for priming)

Step by Step

For the sour mash, start 2–3 days in advance. Steep 3 oz. (85 g) 2-row pale malt in a pint of 150 °F (66 °C) water, then cover and let sit for 2–3 days. On brew day, steep the sour mash along with the wheat and dextrin malt grains in 3 gallons (11 L) of water at 152 °F (67 °C) for 30 min. Remove grains from wort, add the first wort addition of Styrian Golding hops, malt syrup and dry malt extract, then bring to a boil. Boil for 60 minutes, adding hops as indicated. After the boil is complete, add wort to 2 gallons cool water in a sanitary fermenter and top off with cool water to 5.5 gallons (21 L). Cool the wort to 75 °F (24 °C), aerate the beer and pitch your yeast. Allow the beer to cool over the next few hours to 68 °F (20 °C) and hold at this temperature until the yeast has finished fermentation. Bottle and enjoy!

IECHYD DA BREWING CO.'S WALLOON BELGIAN DARK STRONG CLONE (ALL-GRAIN)

(5 gallons/19 L, all-grain)
OG = 1.080 FG = 1.020
IBU = 30 SRM = 38 ABV = 8.4%

Ingredients

11 lbs. (5 kg) Pilsner malt
2.25 lbs. (1 kg) aromatic malt
1 lb. (0.45 kg) Carabrown® malt (55 °L)
1 lb. (0.45 kg) Briess Extra Special malt (130 °L)
1.25 lbs. (0.57 kg) Belgian dark candi syrup (180 °L)
10 AAU Sorachi Ace hops (60 min.)
(1 oz./28 g at 10% alpha acids)
White Labs WLP500 (Trappist Ale) or
Wyeast 1214 (Belgian Abbey) yeast
¾ cup corn sugar (if priming)

Step by Step

Mill the grains and mix with 4.6 gallons (17.3 L) of 162 °F (72 °C) strike water to reach a mash temperature of 150 °F (65.5 °C). Hold this temperature for 90 minutes. Vorlauf until your runnings are clear, and laut. Sparge the grains with 2.7 gallons (10.2 L) water at 170 °F (77 °C), stir in Belgian candi syrup until dissolved, and top up as necessary to obtain 6 gallons (23 L) of wort. Boil for 60 minutes, adding hops according to the ingredient list.

After the boil, 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 66 °F (19 °C) for two days. After initial fermentation begins, allow wort to free rise to 76 °F (24 °C) until fermentation is complete (a specific gravity of about 1.020).

Once the beer completes fermentation, bottle or keg the beer and carbonate to approximately 2.5 volumes. You may want to cold-crash the beer prior to packaging to 35 °F (2 °C) for 48 hours to improve clarity. Store carbonated beer at near-freezing temperatures for at least two weeks before drinking.

IECHYD DA BREWING CO.'S WALLOON BELGIAN DARK STRONG CLONE (PARTIAL MASH)

(5 gallons/19 L, partial mash)
OG = 1.080 FG = 1.020
IBU = 30 SRM = 37 ABV = 8.4%

Ingredients

7.5 lbs. (3.4 kg) Pilsner liquid malt extract
2.25 lbs. (1 kg) aromatic malt
1 lb. (0.45 kg) Carabrown® malt (55 °L)
1 lb. (0.45 kg) Briess Extra Special malt (130 °L)
1.25 lbs. (0.57 kg) Belgian dark candi syrup (180 °L)
10 AAU Sorachi Ace hops (60 min.)
(1 oz./28 g at 10% alpha acids)
White Labs WLP500 (Trappist Ale) or
Wyeast 1214 (Belgian Abbey) yeast
¾ cup corn sugar (if priming)

Step by Step

Bring 5.4 qts. (5 L) of water to approximately 162 °F (72 °C) and mix in the crushed grains placed in grain bags for 60 minutes. Remove the grain bags and wash with 1 gallon (4 L) hot water. Let the grain bags drain fully. Add liquid extract and Belgian dark candi syrup while stirring, and top off to 6 gallons (23 L) wort. Stir until everything is completely dissolved. Bring the wort to a boil. Boil for 60 minutes, adding hops according to the ingredient list.

After the boil, 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 66 °F (19 °C) for two days. After initial fermentation begins, allow wort to free rise to 76 °F (24 °C) until fermentation is complete (about 1.020 SG). Once the beer completes fermentation, bottle or keg the beer and carbonate to approximately 2.5 volumes. You may want to cold-crash the beer prior to packaging to 35 °F (2 °C) for 48 hours to improve clarity. Store carbonated beer at near-freezing temperatures for at least two weeks before drinking.

Tips for Success:

Brewer Chip Lewis notes that the initial temperature restraint during fermentation helps with the development of more spicy/peppery phenols relative to the levels of banana and clove. This spicy, peppery note complements the dark raisin, burnt sugar, and pit fruit flavors in the beer beautifully! As Chip also says, this beer is “pretty straightforward” – like so many other Belgian beers, the complexity doesn’t have to be complicated. *Iechyd Da!*

JOLLY PUMPKIN ARTISAN ALES' BIERE DE MARS CLONE (ALL-GRAIN)

(5 gallons/19 L, all-grain)
OG = 1.059 FG = 1.006
IBU = 30 SRM = 19 ABV = 7%

Ingredients

5 lbs. (2.3 kg) Pilsner malt
3.5 lbs. (1.6 kg) wheat malt
14 oz. (0.4 kg) Munich malt (10 °L)
14 oz. (0.4 kg) flaked corn
8 oz. (0.23 kg) caramel malt (40 °L)
1.3 oz. (37 g) black patent malt
1.3 oz. (37 g) acidulated malt
14 oz. (0.4 kg) dextrose sugar (15 min.)
1.9 AAU Styrian Goldings pellet hops (60 min.)
(0.36 oz./10 g at 5.4% alpha acids)
2 AAU Saaz pellet hops (60 min.)
(0.52 oz./15 g at 3.75% alpha acids)
5.2 AAU UK Fuggle pellet hops (30 min.)
(1.15 oz./33 g at 4.5%
alpha acids)
2 oz. (57 g) medium toasted oak cubes
White Labs WLP550 (Belgian Ale),
Wyeast 3722 (Belgian Ardennes), or
White Labs WLP515 (Antwerp Ale) yeast
A wild yeast/souring bacteria mixed culture of your choosing
(see "Tips for Success")
4 oz. (113 g) corn sugar (if priming)

Step by Step

Mill the grains (flaked corn doesn't need to be milled) and mix with 4.25 gallons (16 L) of 160 °F (71 °C) strike water to reach a mash temperature of 150 °F (65.5 °C). Hold at this temperature for 60 minutes. Vorlauf until the runnings are clear. Sparge the grains with 3.25 gallons (12.3 L) of 169 °F (76 °C) water until 6.5 gallons (24.6 L) of 1.041 SG wort is collected in the boil kettle. Boil for 60 minutes adding hops and dextrose according to the ingredients list. Recommended pitch rate is 204 billion yeast cells which can be obtained by using either 1 vial after making a 1-L stir plate starter, a 2 L non-stir plate starter, or simply by pitching 2 fresh vials without making a starter.

After the boil, turn off the heat and whirlpool the kettle by gently stirring for 2 minutes and then let it rest for an additional 8 minutes. Next, chill the wort to 64 °F (18 °C) and transfer the wort into a fermenter. Pitch the yeast, let the temperature free rise up to 67 °F (19.5 °C), and hold it there for 14 days. Rack to a secondary fermenter and pitch the wild yeast and souring bacteria mixed culture as per the ingredients list. Allow the beer to condition for 4-14 months, depending on how much wild and/or sour character you desire. Regardless of the conditioning time you opt for, the oak cubes should be added 4 months prior to bottling. After secondary conditioning, crash cool the fermenter at the rate of 5° F (2.7 °C) per day for 7 days until you reach 32 °F (0 °C) and then bottle or keg the beer. Carbonate to 2.5 volumes of CO₂ and enjoy!

JOLLY PUMPKIN ARTISAN ALES' BIERE DE MARS CLONE (EXTRACT WITH GRAINS)

(5 gallons/19 L, extract with grains)
OG = 1.059 FG = 1.006
IBU = 30 SRM = 19 ABV = 7%

Ingredients

1.75 lbs. (0.8 kg) Pilsen liquid malt extract
2.5 lbs. (1.14 kg) wheat liquid malt extract
3 lbs. (1.36 kg) amber liquid malt extract
8 oz. (0.23 kg) caramel malt (40 °L)
1.3 oz. (37 g) black patent malt
14 oz. (0.4 kg) dextrose sugar (15 min.)
1.9 AAU Styrian Goldings pellet hops (60 min.)
(0.36 oz./10 g at 5.4% alpha acids)
2 AAU Saaz pellet hops (60 min.)
(0.52 oz./15 g at 3.75% alpha acids)
5.2 AAU UK Fuggle pellet hops (30 min.)
(1.15 oz./33 g at 4.5% alpha acids)
2 oz. (57 g) medium toasted oak cubes
White Labs WLP515 (Antwerp Ale) or
Wyeast 3725 (Biere de Garde) yeast
A wild yeast/souring bacteria mixed culture of your choosing
(see "Tips for Success")
4 oz. (113 g) corn sugar (if bottle priming)

Step by Step

Place the grains in a grain bag and then add the grain bag to 2 gallons (7.6 L) of 150 °F (66 °C) water. Allow the grain bag to steep for 20-30 minutes while you continue to heat the water up to no hotter than 170 °F (77 °C) in order to avoid extracting tannins. Remove the grain bag, top the kettle up with enough pre-heated water to reach a total pre-boil volume of 6.5 gallons (24.6 L), and turn the heat back on. Once you reach a boil, add the malt extract and hops according to the ingredients list. Now follow the remainder of the all-grain recipe.

Tips for Success:

Jolly Pumpkin makes two batches for this beer; one fermented in a steel fermenter for a week with ale yeast, the other with a lager yeast. The batches are then transferred into the same oak foeder, inoculated with a house yeasts and bacterias, and conditioned for one month. The beer is then racked into standard sized oak barrels for three months of additional aging before being re-blended just prior to packaging. On a homebrew scale, if you have two separate temperature controlled fermentation environments and want to brew twice, then by all means use two different strains of yeast. If you don't, then the lager-like characteristics of the White Labs WLP515 (Antwerp Ale) offers a good compromise. If you have access to a Biere de Mars, then you can try to utilize the bottle dregs (building them up with a multi-stage stir plate starter is recommended) to gain some of JP's house wild profile. If not, pitch a mixed culture blend into your secondary, such as White Labs WLP655 (Belgian Sour Mix), Wyeast 3278 (Lambic Blend), Wyeast 3763 (Roeselare Blend), East Coast Yeast's ECY03-B Farmhouse Blend Isolate, or East Coast Yeast's ECY01 Bug Farm Blend.

THE LOST ABBEY'S DEVOTION ALE CLONE (ALL-GRAIN)

(5 gallons/19 L, all-grain)
OG = 1.052 FG = 1.006
IBU = 35 SRM = 4 ABV = 5.9%

Ingredients

7.25 lbs. (3.3 kg) Pilsner malt
0.54 lbs. (0.24 kg) Crisp crystal malt (15 °L)
1.48 lbs. (0.67 kg) dextrose
6.25 AAU Columbus or Warrior hops (90 min.)
(0.39 oz./11 g of 16% alpha acids)
1.95 AAU Brewers Gold hops (45 min.)
(0.32 oz./9.2 g of 6% alpha acids)
1.9 AAU Brewers Gold hops (15 min.)
(0.31 oz./8.9 g of 6% alpha acids)
0.81 oz. (23 g) German Tettnang hops (whirlpool)
White Labs WLP530 (Abbey Ale) yeast
¾ cup corn sugar (if priming)

Step by Step

Crush your grains and mash at 146 °F (63 °C) for 60 minutes. Boil for 90 minutes, adding hops at times indicated and sugar for final 15 minutes. After the boil is complete, add the whirlpool hops, stir, and let sit for 15 minutes prior to cooling. Ferment starting at 66 °F (19 °C), but allow the temperature to rise without control.

THE LOST ABBEY'S DEVOTION ALE CLONE (EXTRACT WITH GRAINS)

(5 gallons/19 L, extract with grains)
OG = 1.052 FG = 1.006
IBU = 35 SRM = 4 ABV = 5.9%

Ingredients

4.33 lbs. (2.0 kg) Weyermann Pilsner malt extract
(late addition)
1.46 lbs. (0.66 kg) Pilsner malt
0.54 lbs. (0.24 kg) Crisp crystal malt (15 °L)
1.48 lbs. (0.67 kg) dextrose
6.75 AAU Columbus or Warrior hops (60 min.)
(0.42 oz./12 g of 16% alpha acids)
1.95 AAU Brewers Gold hops (45 min.)
(0.32 oz./9.2 g of 6% alpha acids)
1.9 AAU Brewers Gold hops (15 min.)
(0.31 oz./8.9 g of 6% alpha acids)
0.81 oz. (23 g) German Tettnang hops (whirlpool)
White Labs WLP530 (Abbey Ale) yeast
¾ cup corn sugar (if priming)

Step by Step

Steep crushed malts in 3 qts. (~3 L) of water at 146 °F (63 °C) for 45 minutes. Combine "grain tea" with enough water in brewpot to make 3 gallons (11 L) of wort. Boil 60 minutes, adding hops at times indicated and sugar and liquid malt extract for final 15 minutes. After the boil is complete, add the whirlpool hops, stir, and let sit for 15 minutes prior to cooling. Ferment starting at 66 °F (19 °C), but allow the temperature to rise without control.

**NEW BELGIUM BREWING CO.'S
ABBEY CLONE
(ALL-GRAIN)**

(5 gallons/19 L, all-grain)
OG = 1.065 FG = 1.011
IBU = 20 SRM = 24 ABV = 7%

Ingredients

7.5 lb. (3.4 kg) pale malt
2 lbs. (0.91 kg) cane sugar (15 min.)
1.5 lbs. (0.68 kg) Munich malt (20 °L)
0.25 lb. (0.11 kg) CaraPils® malt
0.5 lb. (0.23 kg) crystal malt (80 °L)
3 oz. (85 g) chocolate malt
5 AAU Target hops (60 min.)
(0.45 oz./13 g of 11% alpha acids)
1.3 AAU Willamette hops (10 min.)
(0.25 oz./7.1 g of 5% alpha acids)
1.1 AAU Liberty hops (5 min.)
(0.25 oz./7.1 g of 4.5% alpha acids)
Wyeast 1214 (Belgian Ale) or
White Labs WLP500 (Trappist Ale) yeast
¾ cup corn sugar (if priming)

Step by Step

Crush your grains and mash at 150 °F (66 °C). Collect the wort and boil for 90 minutes, adding hops and sugar at times indicated. Ferment at 70 °F (21 °C).

**NEW BELGIUM BREWING CO.'S
ABBEY CLONE
(EXTRACT WITH GRAINS)**

(5 gallons/19 L, extract with grains)
OG = 1.064 FG = 1.011
IBU = 20 SRM = 24 ABV = 6.9%

Ingredients

1.5 lbs. (0.68 kg) Muntons light dried malt extract
3.3 lb. (1.5 kg) Muntons light liquid malt extract
2 lbs. (0.91 kg) cane sugar (15 min.)
1.5 lbs. (0.68 kg) Munich malt (20 °L)
0.25 lb. (0.11 kg) CaraPils® malt
0.5 lb. (0.23 kg) crystal malt (80 °L)
3 oz. (85 g) chocolate malt
5 AAU Target hops (60 min.)
(0.45 oz./13 g of 11% alpha acids)
1.3 AAU Willamette hops (10 min.)
(0.25 oz./7.1 g of 5% alpha acids)
1.1 AAU Liberty hops (5 min.)
(0.25 oz./7.1 g of 4.5% alpha acids)
Wyeast 1214 (Belgian Ale) or
White Labs WLP500 (Trappist Ale) yeast
¾ cup corn sugar (if priming)

Step by Step

Steep grains in 3.5 qts. (3.3 L) of water at 150 °F (66 °C) for 45 minutes. Add water to make 3.0 gallons (11 L) of wort and bring to a boil. Stir in dried malt extract and boil for 60 minutes. Add liquid malt extract and sugar for final 15 minutes of the boil. Cool wort and transfer to fermenter. Top up to 5 gallons (19 L) with cool water, aerate and pitch yeast. Ferment at 70 °F (21 °C).

**NEW BELGIUM BREWING CO.'S
TRIPPEL CLONE
(ALL-GRAIN)**

(5 gallons/19 L, all-grain)
OG = 1.071 FG = 1.010
IBU = 25 SRM = 7 ABV = 7.9%

Ingredients

9 lb. (4.1 kg) pale malt
2.5 lbs. (1.1 kg) cane sugar (15 min.)
1 lb. (0.45 kg) Munich malt
2 oz. (57 g) Victory® malt
0.25 oz. (7.1 g) coriander (2 min.)
6.1 AAU Target hops (60 min.)
(0.56 oz./16 g of 11% alpha acids)
1.1 AAU Liberty hops (15 min.)
(0.25 oz./7.1 g of 4.5% alpha acids)
0.5 oz. (14 g) Saaz hops (0 min.)
Wyeast 1214 (Belgian Ale) or
White Labs WLP500 (Trappist Ale) yeast

Step by Step

Mash at 149 °F (65 °C). Boil for 90 minutes, adding hops, sugar and spice at times indicated. Ferment at 68 °F (20 °C). (New Belgium ferments part of their TrippeL with their Belgian yeast and part with a neutral yeast, then blends the beers to get a beer in which the Belgian yeast characteristics are subdued.)

**NEW BELGIUM BREWING CO.'S
TRIPPEL CLONE
(EXTRACT WITH GRAINS)**

(5 gallons/19 L, extract with grains)
OG = 1.072 FG = 1.011
IBU = 25 SRM = 7 ABV = 7.9%

Ingredients

4.5 lb. (2 kg) Briess Light dried malt extract
14 oz. (0.4 kg) pale malt
2.5 lbs. (1.1 kg) cane sugar (15 min.)
1 lb. (0.45 kg) Munich malt
2 oz. (57 g) Victory® malt
0.25 oz. (7.1 g) coriander (2 min.)
6.1 AAU Target hops (60 min.)
(0.56 oz./16 g of 11% alpha acids)
1.1 AAU Liberty hops (15 min.)
(0.25 oz./7.1 g of 4.5% alpha acids)
0.5 oz. (14 g) Saaz hops (0 min.)
Wyeast 1214 (Belgian Ale) or White
Labs WLP500 (Trappist Ale) yeast

Step by Step

Steep grains in 3 qts. (3 L) of water at 149 °F (65 °C) for 45 minutes. Add water to make 3 gallons (11 L) of wort and bring to a boil. Stir in roughly half of the dried malt extract and boil for 60 minutes, adding hops, sugar and spice at times indicated. Add remaining malt extract for final 15 minutes of the boil. Ferment at 68 °F (20 °C).

**RUSSIAN RIVER BREWING CO.'S
TEMPTATION CLONE
(ALL-GRAIN)**

(5 gallons/19 L, all-grain)
OG = 1.062 FG = 1.012
IBU = 28 SRM = 4 ABV = 6.8%

ABV and final gravity are both based on the beer going into the barrel/secondary fermenter, prior to the souring process.

"None of our barrel beers are easy to replicate on a homebrew level as we are matching specific recipes with specific types of wine barrels. For example Temptation is aged in Chardonnay barrels exclusively. One suggestion for a homebrewer is to add a little bit of Chardonnay into the beer to get the wine character since they cannot get it from the wood like we do."

- Vinnie Cilurzo

Ingredients

11.5 lbs. (5.2 kg) 2-row pale malt
10 oz. (0.27 kg) acidulated malt
14 oz. (0.41 kg) dextrine malt
6 AAU Warrior® hops (90 min.)
(0.4 oz./11 g of 15% alpha acids)
1.8 AAU Styrian Goldings hops (30 min.)
(0.4 oz./11 g of 4.5% alpha acids)
1.4 AAU Styrian Goldings hops (0 min.)
(0.3 oz./8.5 g of 4.5% alpha acids)
White Labs WLP530 (Abbey Ale) or
Wyeast 1214 (Belgian Abbey Ale) yeast
Wyeast 5112 (*Brettanomyces bruxellensis*) or
White Labs WLP650 (*Brettanomyces bruxellensis*) yeast
Wyeast 5335 (*Lactobacillus*) or
White Labs WLP677 (*Lactobacillus*) bacteria or
Wyeast 5733 (*Pediococcus*) bacteria
1 cup corn sugar (if priming)
Oak barrel, staves, beans or chips
Chardonnay (optional)

Step by Step

Mash at 158 °F (70 °C). Boil for 90 minutes, adding hops at times indicated. Begin fermentation at 68 °F (20 °C) and free rise to 76 °F (24 °C). After primary fermentation, drop as much of the yeast out as possible and move beer to wine barrel or secondary fermenter (with oak alternative) where *Brettanomyces* is added. After eight to twelve weeks of aging with the *Brett*, add bacteria to beer and top barrel/fermenter with a neutral base beer or Chardonnay. From here the beer will sit for another six to nine months. After the barrel aging is complete, bottle condition the beer using a wine yeast and an appropriate quantity of priming sugar to meet your desired CO₂ level. High pressure-rated barrels are strongly suggested.

**RUSSIAN RIVER BREWING CO.'S
TEMPTATION CLONE
(EXTRACT ONLY)**

(5 gallons/19 L, extract only)
OG = 1.062 FG = 1.012
IBU = 28 SRM = 4 ABV = 6.8%

Ingredients

6.6 lbs. (3 kg) light liquid malt
extract
1.75 lbs. (0.8 kg) light dried malt
extract
0.25 oz. (8 ml) 88% lactic acid
6 AAU Warrior® hops (90 min.)
(0.4 oz./11 g of 15% alpha acids)
1.8 AAU Styrian Goldings hops (30 min.)
(0.4 oz./11 g of 4.5% alpha acids)
1.4 AAU Styrian Goldings hops (0 min.)
(0.3 oz./8.5 g of 4.5% alpha acids)
White Labs WLP530 (Abbey Ale) or
Wyeast 1214 (Belgian Abbey Ale) yeast
Wyeast 5112 (*Brettanomyces bruxellensis*) or
White Labs WLP650 (*Brettanomyces bruxellensis*) yeast
Wyeast 5335 (*Lactobacillus*) or
White Labs WLP677 (*Lactobacillus*) bacteria or
Wyeast 5733 (*Pediococcus*) bacteria
1 cup corn sugar (if priming)
Oak barrel, staves, beans or chips
Chardonnay (optional)

Step by Step

Add 5 gallons (19 L) water, extract and lactic acid to the kettle being sure to add the liquid malt extract off heat to avoid scorching the clumped extract. Boil for 90 minutes, adding hops at times indicated. Begin fermentation at 68 °F (20 °C) and free rise to 76 °F (24 °C). After primary fermentation, drop as much of the yeast out as possible and move beer to wine barrel or secondary fermenter (with oak alternative) where *Brettanomyces* is added. After eight to twelve weeks of aging with the *Brett*, add bacteria to beer and top barrel/fermenter with a neutral base beer or Chardonnay. From here the beer will sit for another six to nine months. After the barrel aging is complete, bottle condition the beer using a wine yeast and an appropriate quantity of priming sugar to meet your desired CO₂ level. High pressure-rated barrels are strongly suggested.

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