



15 Classic Imperial Stout Clone Recipes



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BREWDOG'S RIP TIDE CLONE (ALL-GRAIN)

(5 gallons/19 L, all-grain)
OG = 1.075 FG = 1.018
IBU = 65 SRM = 47 ABV = 8%

Ingredients

10.6 lbs. (4.8 kg) 2-row pale malt
1.5 lbs. (0.68 kg) dark crystal malt (80 °L)
1 lb. (0.45 kg) British caramalt (35 °L)
0.5 lb. (0.23 kg) chocolate malt
0.4 lb. (0.18 kg) Carafa® Special III malt
1 lb. (0.45 kg) flaked oats
0.75 lb. (0.34 kg) wheat malt
17 AAU Galena pellet hops (90 min.)
(1.3 oz./37 g at 13% alpha acids)
0.75 oz. (21 g) Cascade hops (0 min.)
0.75 oz. (21 g) Columbus hops (0 min.)
Wyeast 1028 (London Ale) or White
Labs WLP013 (London Ale) yeast
(1-qt./~1-L yeast starter)
¾ cup corn sugar (if priming)

Step by Step

Mash grains at 150 °F (65 °C) for 90 minutes, then runoff and sparge to collect about 6.5 gallons (24.6 L) of wort. Boil for 90 minutes with Galena hops at start and add the Cascade and Columbus hops at flameout. Cool, and add yeast as a 1-quart (1 L) starter prepared 2–3 days earlier. Oxygenate well and let ferment for 5-7 days. Rack into a secondary fermenter and age for one to two weeks. Bottle or keg as usual.

BREWDOG'S RIP TIDE CLONE (EXTRACT WITH GRAINS)

(5 gallons/19 L, extract with grains)
OG = 1.075 FG = 1.018
IBU = 65 SRM = 47 ABV = 8%

Ingredients

1.5 lbs. (0.68 kg) Briess extra light dried malt extract
6.6 lbs. (3 kg) Briess golden light liquid malt extract
1.5 lbs. (0.68 kg) dark crystal malt (80 °L)
1 lb. (0.45 kg) British caramalt (35 °L)
0.5 lb. (0.23 kg) chocolate malt
0.4 lb. (0.18 kg) Carafa® Special III malt
0.5 lb. (0.23 kg) Carapils® malt
17 AAU Galena pellet hops (90 min.)
(1.3 oz./37 g at 13% alpha acids)
0.75 oz. (21 g) Cascade hops (0 min.)
0.75 oz. (21 g) Columbus hops (0 min.)
Wyeast 1028 (London Ale) or
White Labs WLP013 (London Ale) yeast
(1-qt./~1-L yeast starter)
¾ cup corn sugar (if priming)

Step by Step

Add all the crushed grains to a muslin bag and bring 6 qts. (5.7 L) strike water up to 163 °F (73 °C). Steep grains at 150 °F (65 °C) for 30 minutes, then remove the grains and wash with 4 qts. (3.8 L) hot water. There should be ~2 gallons (7.8 L) of wort. Combine with 3 gallons (11.4 L) of boiling water in kettle. Add dried malt extract and half the liquid malt extract and bring to a boil. Boil 90 minutes, adding hops as indicated. Stir in the second half of the liquid malt extract with 15 minutes left in the boil. Cool the wort and top off with cold water to 5 gallons (19 L).

Add yeast as a 1-quart (1 L) starter. Oxygenate well and let ferment for 5-7 days. Rack into a secondary fermenter and age for one to two weeks. Bottle or keg as usual.

DEFIANCE BREWING CO.'S FUZZY KNUCKLES CLONE (ALL-GRAIN)

(5 gallons/19 L, all-grain)
OG = 1.100 FG = 1.028
IBU = 55 SRM = 43 ABV = 10%

Ingredients

16.5 lbs. (7.5 kg) 2-row pale malt
1.5 lbs. (0.68 kg) Munich malt (10 °L)
1.3 lbs. (0.6 kg) flaked oats
15 oz. (0.43 kg) chocolate malt
12 oz. (0.34 kg) roasted barley
3 oz. (85 g) caramel malt (120 °L)
3 oz. (85 g) Carafa® Special III malt
12.5 AAU Columbus pellet hops
(90 min.) (0.82 oz./23 g at 15.5% alpha acids)
4.5 AAU Willamette pellet hops
(20 min.) (0.82 oz./23 g at 5.5% alpha acids)
8 AAU Willamette pellet hops (0 min.)
(1.33 oz./37 g at 5.5% alpha acids)
½ tsp. yeast nutrient (15 min.)
½ Whirlfloc® tablet (15 min.)
1.1 oz. (31 g) ground Sumatra coffee (0 min.)
1.2 oz. (34 g) cacao nibs (0 min.)
White Labs WLP007 (Dry English Ale Yeast), Wyeast 1098
(British Ale), or Lallemmand Nottingham yeast
½ cup corn sugar (if priming)

Step by Step

Mill the grains (flaked oats don't need to be milled) and mix with 6 gallons (22.7 L) of 169 °F (76 °C) strike water to reach a mash temperature of 154 °F (68 °C). Hold this temperature for 60 minutes. Vorlauf until your runnings are clear. Now sparge the grains with 3.5 gallons (13.25 L) of 169 °F (76 °C) water until 7 gallons (26.5 L) of 1.068 specific gravity wort is collected in your boil kettle. Boil for 90 minutes adding hops, yeast nutrient, and kettle finings according to the ingredients list.

After the boil, turn off the heat and add the 0 min. hop additions, coffee, and cacao nibs. Whirlpool the kettle by gently stirring with a mash paddle for 2 minutes and then let rest for an addition 28 minutes to achieve a 30-minute flame out steep. Next, chill the wort to 64 °F (18 °C) and transfer into a clean and sanitized fermenter. Aerate the wort with pure oxygen for 90 seconds and pitch yeast.

Allow fermentation to free rise up to 68 °F (20 °C) and hold it at that temperature until the beer reaches 60% apparent attenuation (1.035) then ramp fermentation temperature up to 72 °F (22 °C) and hold at this temperature for an additional 14 days. Begin to slowly crash cool the fermenter down at the rate of 5 °F (2.8 °C) per day for 8 days until the beer reaches 32 °F (0 °C) and then bottle or keg the beer. Carbonate to between 2.2 and 2.3 volumes of CO₂.

DEFIANCE BREWING CO.'S FUZZY KNUCKLES CLONE (EXTRACT WITH GRAINS)

(5 gallons/19 L, extract with grains)
OG = 1.100 FG = 1.028
IBU = 55 SRM = 43 ABV = 10%

Ingredients

2 lbs. (0.9 kg) Munich dried malt extract
10 lbs. (4.5 kg) golden light liquid malt extract
6 oz. (170 g) Carafoam® malt
15 oz. (0.43 kg) chocolate malt
12 oz. (0.34 kg) roasted barley
3 oz. (85 g) caramel malt (120 °L)
3 oz. (85 g) Carafa® Special III malt
12.7 AAU Columbus pellet hops
(90 min.) (0.82 oz./23 g at 15.5% alpha acids)
8 AAU Willamette pellet hops (20 min.)
(0.82 oz./23 g at 5.5% alpha acids)
8 AAU Willamette pellet hops (0 min.)
(1.33 oz./37 g at 5.5% alpha acids)
½ tsp. yeast nutrient (15 min.)
½ Whirlfloc® tablet (15 min.)
1.1 oz. (31 g) ground Sumatra coffee (0 min.)
1.2 oz. (34 g) cacao nibs (0 min.)
White Labs WLP007 (Dry English Ale Yeast), Wyeast 1098
(British Ale), or Lallemmand Nottingham yeast
½ cup corn sugar (if priming)

Step by Step

Place the crushed grains in a grain bag, then add the grain bag to 2 gallons (7.57 L) of 150 °F (66 °C) water. Allow grain bag (which will float) 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. Next, remove the grain bag, top your kettle up with enough pre-heated water to reach a total pre-boil volume of 7 gallons (26.5L), and turn your heat source back on. Once you reach a boil, add your malt extract, hops, yeast nutrient, and kettle finings, according to the ingredients list. Follow remainder of the all-grain version.

Tips for Success:

This is a high-gravity beer that will require lots (about 334 billion total cells) of yeast for a healthy fermentation. If you have 1 White Labs vial or 1 Wyeast Activator pack you will need to either make a 1.75-L stir plate starter or a 5-L non-stir plate starter in advance. If you are unable to make a starter, pitch at least 3.5 vials/packs of fresh yeast. Oxygenating your wort with pure oxygen for 90 seconds prior to pitching your yeast and (optionally) for an additional 30 seconds 12–18 hours after you in-itially pitch your yeast is recommended to ensure optimal yeast growth. Due to the high gravity and use of ground coffee in this beer, the extended fermentation and cold conditioning period outlined above is beneficial. It will allow the yeast ample time to ferment the beer completely, reabsorb diacetyl properly, and allow the ground coffee to completely settle before packaging which helps to avoid creating nucleation points that could lead to “gushers” if bottling.

FOUNDER'S BREWING CO.'S BREAKFAST STOUT CLONE (ALL-GRAIN)

(5 gallons/19 L, all-grain)
OG = 1.080 FG = 1.021
IBU = 60 SRM = 59 ABV = 8.3%

Ingredients

13.2 lbs. (6 kg) 2-row pale malt
22 oz. (0.62 kg) flaked oats
1 lb. (0.45 kg) chocolate malt (350 °L)
12 oz. (0.34 kg) roast barley (450 °L)
9 oz. (0.25 kg) debittered, black malt (530 °L)
7 oz. (0.19 kg) crystal malt (120 °L)
13 AAU Nugget hops (60 min.)
(1 oz./28 g at 13% alpha acids)
2 AAU Willamette hops (30 min.)
(0.4 oz./11 g at 5% alpha acids)
2.5 AAU Willamette hops (0 min.)
(0.5 oz./14 g at 5% alpha acids)
½ tsp. yeast nutrient (15 min.)
½ tsp. Irish moss (15 min.)
2 oz. (57 g) ground Sumatran coffee (0 min.)
2 oz. (57 g) ground Kona coffee (secondary)
2.5 oz. (71 g) dark, bittersweet baker's chocolate (0 min.)
1.5 oz. (43 g) unsweetened chocolate baking nibs (0 min.)
White Labs WLP001 (California Ale) or Wyeast 1056
(American Ale) or Safale US-05 yeast
¾ cup corn sugar (if priming)

Step by Step

Mix the crushed grains with 5.5 gallons (21 L) of 170 °F (77 °C) water to stabilize at 155 °F (68 °C) for 60 minutes. Sparge slowly with 175 °F (79 °C) water. Collect approximately 6.5 gallons (24.6 L) of wort runoff to boil for 60 minutes.

During the boil, add the hops and Irish moss as per the schedule. Add the Sumatran coffee and two chocolate varieties at the end of the boil. Give the wort a stir for one minute and let it settle for 30 minutes. Then cool the wort to 75 °F (24 °C).

Pitch the yeast and aerate the wort heavily. Allow the beer to cool to 68 °F (20 °C). Hold at that temperature until fermentation is complete. Transfer to a carboy, avoiding any splashing. Add the Kona coffee and condition for one week, then bottle or keg as normal. Allow this beer to age a couple of weeks.

FOUNDER'S BREWING CO.'S BREAKFAST STOUT CLONE (PARTIAL MASH)

(5 gallons/19 L, partial mash)
OG = 1.080 FG = 1.021
IBU = 60 SRM = 59 ABV = 8.3%

Ingredients

6.6 lbs. (3.0 kg) Briess golden light liquid malt extract (15 min.)
1 lb. (0.45 kg) extra light dried malt extract
1.5 lbs. (0.68 kg) 2-row pale malt
22 oz. (0.62 kg) flaked oats
1 lb. (0.45 kg) chocolate malt (350 °L)
12 oz. (0.34 kg) roast barley (450 °L)
9 oz. (0.25 kg) debittered, black malt (530 °L)
7 oz. (0.19 kg) crystal malt (120 °L)
14.3 AAU Nugget hops (60 min.)
(1.1 oz./31 g at 13% alpha acids)
2.5 AAU Willamette hops (30 min.)
(0.5 oz./14 g at 5% alpha acids)
2.5 AAU Willamette hops (0 min.)
(0.5 oz./14 g at 5% alpha acids)
½ tsp. yeast nutrient (15 min.)
½ tsp. Irish moss (15 min.)
2 oz. (57 g) ground Sumatran coffee (0 min.)
2 oz. (57 g) ground Kona coffee (secondary)
2.5 oz. (71 g) dark, bittersweet baker's chocolate (0 min.)
1.5 oz. (43 g) unsweetened chocolate baking nibs (0 min.)
White Labs WLP001 (California Ale) or Wyeast 1056
(American Ale) or Safale US-05 yeast
¾ cup corn sugar (if priming)

Step by Step

Steep the crushed 2-row pale malt and flaked oats in 7 qts. (6.7 L) of water at 155 °F (68 °C) for 45 minutes. Stir in the crushed crystal and roasted malts and hold for 15 more minutes. Remove grains from the wort and rinse with 2 quarts (1.8 L) of hot water. Add the dried malt extract and top off to 3 gallons (11.4 L) then bring to a boil. Keep a separate pot of boiling water on hand to keep the wort topped off to at least 3 gallons (11.4 L) during the boil. Add the hops and Irish moss as per the schedule and the liquid malt extract with 15 minutes left in the boil. Add the Sumatran coffee and two chocolate varieties at the end of the boil. Give the wort a stir for one minute and let settle for 30 minutes.

After 30 minutes, cool the wort and add it to 2 gallons (7.6 L) of cold water in a sanitized fermenter and top off with cold water up to 5 gallons (19 L). Cool the wort to 75 °F (24 °C). Pitch the yeast and aerate the wort heavily. Allow the beer to cool to 68 °F (20 °C). Hold at that temperature until fermentation is complete. Transfer to a carboy, avoiding any splashing. Add the Kona coffee and condition for one week, then bottle or keg. Carbonate and age for two weeks.

FREETAIL BREWING CO.'S LA MUERTA IMPERIAL STOUT CLONE (ALL-GRAIN)

(5 gallons/19 L, all-grain)
OG = 1.092 FG = 1.029
IBU = 50 SRM = 66 ABV = 9.1%

Freetail describes La Muerta as, "A big, lush imperial stout . . . full of roast, smoke and chocolate flavors from an array of specialty malts."

Ingredients

10 lbs. (4.5 kg) 2-row pale malt
4.5 lbs. (2 kg) Weyermann smoked barley malt
2 lbs. (0.91 kg) chocolate malt (350 °L)
1.4 lbs. (0.62 kg) Munich malt
1 lb. (0.45 kg) crystal malt (120 °L)
14 oz. (0.4 kg) roasted barley (450 °L)
15.8 AAU Summit™ hop pellets (60 min.)
(0.9 oz./26 g at 17.5% alpha acids)
½ tsp. Irish moss (15 min.)
½ tsp. yeast nutrient (15 min.)
White Labs WLP007 (Dry English Ale), Wyeast 1335
(British Ale II), or Safale S-04 (English Ale) yeast
¾ cup corn sugar (if priming)

Step by Step

This is a single-step infusion mash. Mix all of the crushed grains with gallons (23 L) of 168 °F (76 °C) water to stabilize at 152 °F (67 °C) for 60 minutes. Slowly sparge with 175 °F (79 °C) water. Collect approximately 7 gallons (26.5 L) of wort runoff to boil for 60 minutes.

Add the hops 30 minutes after the start of the boil and the yeast nutrients and Irish moss with 15 minutes left in the boil. Cool the wort to 75 °F (24 °C). Once cooled, pitch your yeast and aerate the wort heavily. Allow the beer to cool to 68 °F (20 °C). Hold at that temperature until fermentation is complete. Transfer to a secondary fermenter and allow the beer to condition for one week and then bottle or keg. Allow the beer to carbonate and age for two weeks and enjoy your La Muerta Imperial Stout clone.

FREETAIL BREWING CO.'S LA MUERTA IMPERIAL STOUT CLONE (PARTIAL MASH)

(5 gallons/19 L, partial mash)
OG = 1.092 FG = 1.029
IBU = 50 SRM = 66 ABV = 9.1%

Ingredients

6.6 lbs. (3 kg) Briess, special dark, unhopped, liquid malt extract (90 °L)
2.5 lbs. (1.1 kg) traditional dark, dried malt extract (30 °L)
3 lbs. (1.36 kg) Weyermann smoked barley malt
1.5 lbs. (0.68 kg) chocolate malt (350 °L)
4 oz. (113 g) Munich malt
2 oz. (57 g) crystal malt (120 °L)
2 oz. (57 g) roasted barley (450 °L)
17.5 AAU Summit™ hop pellets (60 min.)
(1 oz./28 g at 17.5% alpha acids)
½ tsp. Irish moss (30 min.)
½ tsp. yeast nutrient (15 min.)
White Labs WLP007 (Dry English Ale), Wyeast 1335
(British Ale II), or Safale S-04 (English Ale) yeast
¾ cup corn sugar (if priming)

Step by Step

Mash the crushed grain in 2.5 gallons (9.5 L) of water at 152 °F (67 °C) for 60 minutes. Remove grains from the wort and rinse with 2 quarts (1.9 L) of hot water. Add the liquid and dried malt extracts and boil for 60 minutes. While boiling, add hops, Irish moss and yeast nutrient as per schedule.

After the boil is complete, add the wort to 2 gallons (7.6 L) of cold water in your sanitized fermenter and top off with cold water up to 5 gallons (19 L). Cool the wort to 75 °F (24 °C). Once cooled, pitch your yeast and aerate the wort heavily. Allow the beer to cool to 68 °F (20 °C). Hold at that temperature until fermentation is complete. Transfer to a secondary fermenter and allow the beer to condition for one week and then bottle or keg. Allow to carbonate and age for two weeks and enjoy your La Muerta Imperial Stout clone.

GREAT DIVIDE BREWING CO.'S YETI IMPERIAL STOUT CLONE (ALL-GRAIN)

(5 gallon/19 L, all-grain)
OG = 1.090 FG = 1.023
IBU = 75 SRM = 56 ABV = 9.5%

Describing YETI, Great Divide says, "It starts with big, roasty malt flavor that gives way to rich caramel and toffee notes. YETI gets its bold hop character from an enormous quantity of American hops. It weighs in at a hefty 75 IBUs."

Ingredients

15 lbs. (6.8 kg) American 2-row pale malt
1 lb. (0.45 kg) crystal malt (120 °L)
12 oz. (0.34 kg) chocolate malt
12 oz. (0.34 kg) black patent malt
10 oz. (0.28 kg) roasted barley
8 oz. (0.23 kg) flaked wheat
8 oz. (0.23 kg) flaked rye
14.3 AAU Chinook hops (60 min.)
(1.1 oz./31 g at 13% alpha acids)
7.2 AAU Chinook hops (30 min.)
(0.55 oz./16 g at 13% alpha acids)
5.3 AAU Centennial hops (15 min.)
(0.5 oz./14 g at 10.5% alpha acids)
0.5 oz. (14 g) Centennial hops (5 min.)
Wyeast 1056 (American Ale) or White Labs WLP001
(California Ale) yeast (3 qt./~3 L yeast starter)
¾ cups corn sugar (if priming)

Step by Step

Heat 6 gallons (23 L) strike water to achieve a mash conversion rest at 150 °F (66 °C). Hold at this temperature for 60 minutes. Sparge with enough water to collect approximately 7 gallons (26.5 L). Boil for 90 minutes, adding hops at times indicated above. After the boil is complete, cool and ferment at 70 °F (21 °C).

GREAT DIVIDE BREWING CO.'S YETI IMPERIAL STOUT CLONE (PARTIAL MASH)

(5 gallon/19 L, partial mash)
OG = 1.090 FG = 1.023
IBU = 75 SRM = 56 ABV = 9.5%

Ingredients

9 lbs. (4.1 kg) Muntons light liquid malt extract
2 lbs. (0.91 kg) American 2-row malt
1 lb. (0.45 kg) crystal malt (120 °L)
12 oz. (0.34 kg) chocolate malt
12 oz. (0.34 kg) black patent malt
10 oz. (0.28 kg) roasted barley
8 oz. (0.23 kg) flaked wheat
8 oz. (0.23 kg) flaked rye
14.3 AAU Chinook hops (60 min.)
(1.1 oz./31 g at 13% alpha acids)
7.2 AAU Chinook hops (30 min.)
(0.55 oz./16 g at 13% alpha acids)
5.3 AAU Centennial hops (15 min.)
(0.50 oz./14 g at 10.5% alpha acids)
0.5 oz. (14 g) Centennial hops (5 min.)
Wyeast 1056 (American Ale) or White Labs WLP001
(California Ale) yeast (3 qt./~3 L yeast starter)
¾ cups corn sugar (if priming)

Step by Step

Heat 2.3 gallons (8.7 L) of water to 161 °F (72 °C). Submerge grain bag(s) and partial mash at 150 °F (66 °C) for 60 minutes. (Note: This is just over 6 lbs./2.7 kg of grains so you may need more than one grain bag.) Putting your brewpot in the oven on its lowest heat setting may help maintain partial mash temperature.)

Remove grains, rinse grain bag(s) slowly with 1 gallon (3.8 L) of water at 170 °F (77 °C). Add water to brewpot to make at least 4 gallons (15 L) of wort; stir in roughly two-thirds of the malt extract. Bring to a boil. Boil for 60 minutes, adding hops at the times indicated. Add remaining malt extract with 15 minutes left in boil. Cool wort and transfer to fermenter. Top up to 5 gallons (19 L), aerate, and pitch yeast. Ferment at 70 °F (21 °C).

LAGUNITAS BREWING CO.'S CAPPUCCINO STOUT CLONE (ALL-GRAIN)

(5 gallons/19 L, all-grain)
OG = 1.080 FG = 1.014
IBU = 30 SRM = 45 ABV = 9.6%

Ingredients

11.6 lbs. (5.3 kg) 2-row pale malt
1.75 lbs. (0.8 kg) wheat malt
1.25 lbs. (0.57 kg) crystal malt (60 °L)
9.5 oz. (0.27 kg) chocolate malt
9.5 oz. (0.27 kg) Carafa® Special III malt
9.5 oz. (0.27 kg) corn sugar (60 min.)
7.4 AAU Horizon hops (60 min.)
(0.67 oz./19 g at 11% alpha acids)
0.72 AAU Willamette hops (30 min.)
(0.14 oz./4 g at 5% alpha acids)
2.15 AAU Cascade hops (30 min.)
(0.36 oz./10 g at 6% alpha acids)
4.9 AAU Willamette hops (hop stand)
(1 oz./28 g at 5% alpha acids)
5.9 AAU Cascade hops (hop stand)
(1 oz./28 g of 6% alpha acids)
0.07 oz. (2 g) Willamette hops (dry hop)
0.1 oz. (3 g) Cascade hops (dry hop)
3 oz. (85 g) ground coffee (hop stand)
Wyeast 1056 (American Ale), White Labs WLP001
(California Ale), or Safale US-05 yeast
¾ cups corn sugar (if priming)

Step by Step

Mash at 155 °F (68 °C) for 45 minutes. Collect 6.5 gallons (24.6 L) of wort in your kettle. Boil 60 minutes, adding corn sugar at beginning of boil. Add hops according to the schedule and at flameout. After the boil is finished, remove from heat and cool the wort down to 180 °F (82 °C). Add the final hop addition along with the ground coffee. Stir the wort into a whirlpool and let settle for 15 minutes. Chill the wort down 68 °F (21 °C), aerate the wort and pitch the yeast. Ferment at 70 °F (21 °C) for two weeks. Add the dry hops and let sit 3–4 days. Rack to keg or bottling bucket. If you want more coffee flavor, add some cold-brewed coffee to taste at this time. Bottle or keg as normal.

LAGUNITAS BREWING CO.'S CAPPUCCINO STOUT CLONE (EXTRACT WITH GRAINS)

(5 gallons/19 L, extract with grains)
OG = 1.080 FG = 1.014
IBU = 30 SRM = 35 ABV = 9.6%

Ingredients

1 lb. (0.45 kg) wheat dried malt extract
6.6 lbs. (3 kg) pale liquid malt extract (15 min.)
1.25 lbs. (0.57 kg) crystal malt (60 °L)
9.5 oz. (0.27 kg) chocolate malt
9.5 oz. (0.27 kg) Carafa® Special III malt
9.5 oz. (0.27 kg) corn sugar
7.4 AAU Horizon hops (60 min.)
(0.67 oz./19 g at 11% alpha acids)
0.72 AAU Willamette hops (30 min.)
(0.14 oz./4 g at 5% alpha acids)
2.15 AAU Cascade hops (30 min.)
(0.36 oz./10 g at 6% alpha acids)
4.9 AAU Willamette hops (hop stand)
(1 oz./28 g at 5% alpha acids)
5.9 AAU Cascade hops (hop stand)
(1 oz./28 g of 6% alpha acids)
0.07 oz. (2 g) Willamette hops (dry hop)
0.1 oz. (3 g) Cascade hops (dry hop)
3 oz. (85 g) ground coffee (hop stand)
Wyeast 1056 (American Ale), White Labs WLP001
(California Ale), or Safale US-05 yeast
¾ cups corn sugar (if priming)

Step by Step

Heat 7 qts. (6.6 L) of water to 166 °F (74 °C). Place crushed grains in a steeping bag and steep at 155 °F (68 °C) for 45 minutes. In a separate pot, heat 5.25 qts. (5 L) rinse water to 170 °F (77 °C). Rinse grains and bring wort volume up to 3 gallons (11.4 L), then raise to a boil. Add dried malt extract and corn sugar and boil for 60 minutes, adding hops at times indicated in recipe and add liquid malt extract with 15 minutes left in boil. The remainder of this recipe is the same as the all-grain version.

OSKAR BLUES BREWERY'S TEN FIDY CLONE (ALL-GRAIN)

(3 gallons/11 L, all-grain)
OG = 1.106 FG = 1.034
IBU = 98 SRM = 100 ABV = 10.5%

This recipe was developed to be brewed using a parti-gyle technique, producing 3 gallons (11 L) of finished Ten FIDY and a second, larger volume, small beer. If you don't want to do a parti-gyle process, then a partial mash will probably be your best bet to achieve a beer closest to Ten FIDY.

Ingredients

10.6 lbs. (4.8 kg) 2-row pale malt (2 °L)
2.85 lbs. (1.3 kg) Munich malt (9 °L)
1.43 lbs. (0.65 kg) Simpsons caramalt (25 °L)
1.43 lbs. (0.65 kg) Simpsons dark crystal malt (95 °L)
1.43 lbs. (0.65 kg) chocolate malt (350 °L)
1.22 lbs. (0.55 kg) roasted barley (550 °L)
1.43 lbs. (0.65 kg) flaked oats
4 oz. (113 g) re-hydrated rice hulls (added during lautering)
18 AAU Summit™ hops (60 min.)
(1 oz./28 g at 18% alpha acid)
3.4 AAU Columbus hops (10 min.)
(0.25 oz./7 g at 14% alpha acid)
½ Whirlfloc® tablet (10 min.)
Wyeast 1056 (American Ale), White Labs WLP001
(California Ale), or Safale US-05 yeast
Lallemand CBC-1 yeast (if priming)
⅔ cup corn sugar (if priming)

Step by Step

Target the mash ratio to be about 1.3 quarts of water to 1 pound of grain (2.7 kg/L), or 37% malt by weight. Be sure to add in the volume of dead space liquid that is left in the mash tun after it is drained. Mash the grains at 152 °F (67 °C) and hold at this temperature for 60 minutes. Raise the temperature of the grain bed to mash out at 168 °F (76 °C), add the rice hulls and vorlauf until the wort runs clear, then drain all the wort in the mash tun into your kettle.

There should be about 4 gallons (15 L) in your kettle with a gravity reading around 1.086. Add an appropriate amount of dried malt extract if your gravity is too low. Total boil time is 60 minutes, adding hops and the Whirlfloc® tablet at the times indicated in the ingredients list. At 0 minutes, turn off the heat and give the wort a stir for at least a minute and let it settle for 10 minutes. The total volume in the kettle should be about 3.25 gallons (12.3 L). You can add some cold tap water to correct the volume if necessary. Chill and pitch the yeast, then heavily aerate the wort. After 12 hours, hit the wort with a second dose of oxygen if possible. Ferment at 67 °F (19 °C) until you reach target gravity. Transfer to a secondary vessel and drop the temperature to 54 °F (21 °C) and condition for a minimum of 3 weeks. Keg and force carbonate or rack to a bottling bucket, add priming sugar, and bottle. If the beer was aged in secondary more than a few months, add priming yeast such as Lallemand's CBC-1 if bottle conditioning.

OSKAR BLUES BREWERY'S TEN FIDY CLONE (PARTIAL MASH)

(5 gallons/19 L, partial mash)
OG = 1.106 FG = 1.034
IBU = 98 SRM = 71 ABV = 10.5%

Ingredients

5.5 lbs. (2.6 kg) extra light dried malt extract
3.3 lbs. (1.5 kg) Munich liquid malt extract
1 lb. (0.45 kg) Munich malt (9 °L)
1.43 lbs. (0.65 kg) Simpsons caramalt (25 °L)
1.43 lbs. (0.65 kg) Simpsons dark crystal malt (95 °L)
1.43 lbs. (0.65 kg) chocolate malt (350 °L)
1.22 lbs. (0.55 kg) roasted barley (550 °L)
1.43 lbs. (0.65 kg) flaked oats
30.6 AAU Summit™ hops (60 min.)
(1.7 oz./48 g at 18% alpha acid)
3.4 AAU Columbus hops (10 min.)
(0.25 oz./7 g at 14% alpha acid)
½ Whirlfloc® tablet (10 min.)
Wyeast 1056 (American Ale), White Labs WLP001
(California Ale), or Safale US-05 yeast
Lallemand CBC-1 yeast (if priming)
⅔ cup corn sugar (if priming)

Step by Step

Place the crushed Munich malt in a muslin bag with the flaked oats. Submerge the grain bag in 1 gallon (4 L) of hot water to hold the mash at 152 °F (67 °C) for 60 minutes. Raise the temperature of the mash to 168 °F (76 °C), then remove the grain bag and wash with 2 qts. of 168 °F (76 °C) water. Add an additional 2 gallons of 168 °F (76 °C) water to the wort, then add the remainder of the crushed specialty grains in a second muslin bag. Hold for 20 minutes at this temperature. Remove the specialty grain bag and rinse with 1 gallon (4 L) of hot water.

Top off kettle to about 6 gallons (23 L) water and bring to a boil. Once at a boil, remove the kettle from heat and add the liquid and dried malt extract. Stir until all the malt extract is dissolved, then return the wort to a boil. The wort gravity at this point should be 1.089 at room temperature. Total boil time is 60 minutes, adding hops at the times indicated and Whirlfloc® tablet with 10 minutes left in the boil.

After the boil is complete, turn off the heat then give the wort a stir for at least a minute and let settle for 10 minutes. Chill to yeast pitching temperature, pitch the yeast then heavily aerate the wort. After 24 hours, hit the wort with a second dose of oxygen.

Follow the remainder of the all-grain recipe.

**SOUTHERN TIER BREWING CO.'S
CRÈME BRULÉE CLONE
(ALL-GRAIN)**

(5 gallons/19 L, all-grain)
OG = 1.100 FG = 1.032
IBU = 55 SRM = 55 ABV = 10%

Ingredients

15.25 lbs. (6.9 kg) 2-row pale malt
1.5 lbs. (0.68 kg) flaked barley
1 lb. (0.45 kg) crystal malt (60 °L)
1.5 lbs. (0.68 kg) Belgian debittered black malt (600 °L)
10 oz. (0.28 kg) lactose sugar (0 min.)
12 oz. (0.34 kg) caramelized white cane sugar (0 min.)
(see step by step)
10.8 AAU Columbus hops (60 min.)
(0.75 oz./21 g at 14.5% alpha acids)
9.2 AAU Chinook hop pellets (30 min.)
(0.75 oz./21 g at 12.3% alpha acids)
3 vanilla beans split and deseeded (0 min.)
1 tsp. ground cardamom powder (0 min.)
½ tsp. yeast nutrient (15 min.)
½ tsp. Irish moss (15 min.)
White Labs WLP007 (Dry English Ale)
or Wyeast 1028 (London Ale) yeast
⅔ cup corn sugar (if priming)

Step by Step

This is a single step infusion mash. Mix the crushed grains with 5.5 gallons (21 L) of 168 °F (76 °C) water to stabilize at 155 °F (68 °C) for 60 minutes. Sparge slowly with 175 °F (79 °C) water. Collect approximately 6.5 gallons (25 L) of wort runoff to boil for 60 minutes.

During the boil you will want to make the caramelized sugar. Mix 12 oz. (0.34 kg) sugar in ¼ cup water in a sauce pan over medium heat. Stir constantly until it turns to a thick liquid and becomes a medium amber color. Add to boiling wort immediately before it hardens. Make the other kettle additions as per the schedule. At the end of the boil let the wort rest 20 minutes and remove the vanilla beans.

Cool the wort to 75 °F (24 °C). Pitch your yeast and aerate the wort heavily. Ferment at 68 °F (20 °C). After fermentation is complete, transfer to a carboy, and condition for one week before you bottle or keg. Allow the beer to carbonate and age for two weeks if bottling.

**SOUTHERN TIER BREWING CO.'S
CRÈME BRULÉE CLONE
(EXTRACT WITH GRAINS)**

(5 gallons/19 L, extract with grains)
OG = 1.100 FG = 1.032
IBU = 55 SRM = 55 ABV = 10%

Ingredients

9 lbs. (4.1 kg) light liquid malt extract
1.5 lbs. (0.68 kg) 2-row pale malt
1.5 lbs. (0.68 kg) flaked barley
1 lb. (0.45 kg) crystal malt (60 °L)
1.5 lbs. (0.68 kg) Belgian debittered black malt (600 °L)
10 oz. (0.28 kg) lactose sugar (0 min.)
12 oz. (0.34 kg) caramelized white cane sugar (0 min.)
(see step by step)
13 AAU Columbus hops (60 min.)
(0.9 oz./26 g at 14.5% alpha acids)
9.2 AAU Chinook hop pellets (30 min.)
(0.75 oz./21 g at 12.3% alpha acids)
3 vanilla beans split and deseeded (0 min.)
1 tsp. ground cardamom powder(0 min.)
½ tsp. yeast nutrient (15 min.)
½ tsp. Irish moss (15 min.)
White Labs WLP007 (Dry English Ale)
or Wyeast 1028 (London Ale) yeast
⅔ cup corn sugar (if priming)

Step by Step

Steep the crushed grains in 2 gallons (7.6 L) of water at 155 °F (68 °C) for 30 minutes. Remove grains from the wort and rinse with 2 quarts (1.8 L) of hot water. Add the liquid malt extract and boil for 60 minutes.

During the boil you will want to make the caramelized sugar. Mix 12 oz. (0.34 kg) sugar in ¼ cup water in a sauce pan over medium heat. Stir constantly until it turns to a thick liquid and becomes a medium amber color. Add to boiling wort immediately before it hardens. Make other kettle additions as per the schedule. At the end of the boil let the wort rest 20 minutes and remove the vanilla beans. Add the wort to 2 gallons (7.6 L) of cold water in a sanitized fermenter and top off with cold water up to 5 gallons (19 L).

The remainder of this recipe is the same as the all-grain version.

**STONE BREWING CO.'S
12TH ANNIVERSARY
BITTER CHOCOLATE
OATMEAL STOUT CLONE
(ALL-GRAIN)**

(5 gallons/19 L, all-grain)
OG = 1.094 FG = 1.022
IBU = 45 SRM = 42 ABV = 10.3%

Ingredients

15 lbs. (6.8 kg) 2-row malt
0.75 lb. (0.34 kg) Carapils® malt
0.75 lb. (0.34 kg) crystal malt (15 °L)
2 lbs. (0.91 kg) flaked oats
1 lb. (0.45 kg) chocolate malt
0.25 lb. (113 g) roast barley
0.25 lb. (113 g) black malt
2 AAU Willamette hops (60 min.)
(0.4 oz./11 g at 5% alpha acids)
2 AAU Ahtanum™ hops (60 min.)
(0.4 oz./11 g at 5% alpha acids)
4 AAU Galena hops (60 min.)
(0.33 oz./9.4 g at 12% alpha acids)
6.5 AAU Summit™ hops (60 min.)
(0.38 oz./11 g at 17% alpha acids)
3.25 oz. (92 g) cocoa powder (15 min.)
White Labs WLP002 (English Ale) or
Wyeast 1968 (London ESB Ale) yeast
¾ cup corn sugar (for priming)

Step by Step

This is a single infusion mash. Mash in 25 qts. (23.7 L) of strike water at 150 °F (66 °C) for 45 minutes then begin the lauter process. Sparge to collect about 7 gallons (26.5 L) wort. Boil for 90 minutes, adding hops, and cocoa at times indicated in the ingredient list. Once the boil is complete, cool and ferment at 66 °F (19 °C).

**STONE BREWING CO.'S
12TH ANNIVERSARY
BITTER CHOCOLATE
OATMEAL STOUT CLONE
(PARTIAL MASH)**

(5 gallons/19 L, partial mash)
OG = 1.094 FG = 1.022
IBU = 45 SRM = 42 ABV = 10.3%

Ingredients

2 lbs. (0.91 kg) light dried malt extract
6.6 lbs. (3 kg) light liquid malt extract (15 min.)
2 lbs. (0.91 kg) 2-row malt
0.5 lb. (0.23 kg) Carapils® malt
0.5 lb. (0.23 kg) crystal malt (15 °L)
2 lbs. (0.91 kg) flaked oats
1 lb. (0.45 kg) chocolate malt
0.25 lb. (113 g) roast barley
0.25 lb. (113 g) black malt
2 AAU Willamette hops (60 min.)
(0.4 oz./11 g at 5% alpha acids)
2 AAU Ahtanum™ hops (60 min.)
(0.4 oz./11 g at 5% alpha acids)
4 AAU Galena hops (60 min.)
(0.33 oz./9.5 g at 12 % alpha acids)
6.5 AAU Summit™ hops (60 min.)
(0.38 oz./11 g at 17% alpha acids)
3.25 oz. (92 g) cocoa powder (15 min.)
White Labs WLP002 (English Ale) or
Wyeast 1968 (London ESB Ale) yeast
¾ cup corn sugar (for priming)

Step by Step

Partial mash the 6 lbs. (2.7 kg) of crushed grains at 150 °F (66 °C) for 45 minutes in 9 qts. (8.5 L) of water. Add water to make 3 gallons (11 L) of wort, add dried malt extract and bring to a boil. Boil for 60 minutes, adding hops, liquid malt extract, and cocoa at times indicated in the ingredient list. Once the boil is complete, cool and ferment at 66 °F (19 °C). Bottle or keg as normal.

STONE BREWING CO.'S IMPERIAL STOUT CLONE (ALL-GRAIN)

(5 gallons/19 L, all-grain)
OG = 1.097 FG = 1.023
IBU = 65 SRM = 69 ABV = 10.6%

According to Stone Brewing Co., "This massive and intensely aromatic beer abounds with notes of chocolate, coffee, black currants, anise, and roastiness, and its heavy palate is nothing to be trifled with."

Ingredients

16.5 lbs. (7.5 kg) 2-row pale malt
2 lbs. (0.91 kg) amber malt
1.25 lbs. (0.57 kg) roasted barley (500 °L)
1.25 lbs. (0.57 kg) black malt
19 AAU Warrior® hops (90 min.)
(1.2 oz./34 g at 16% alpha acids)
White Labs WLP002 (English Ale) or
Wyeast 1968 (London ESB Ale) yeast
(3 qt./3 L yeast starter)
7/8 cup corn sugar (if priming)

Step by Step

If possible, make a smaller beer 2-4 weeks prior to brewing this beer and use the yeast from the small beer to pitch into this beer. If not, make a 3 qt./3 L yeast starter several days prior to brew day.

Mix crushed grains with 7 gallons (26.5 L) strike water in order to stabilize the mash temperature at 150 °F (66 °C). Hold at this temperature for 75 minutes, then sparge with enough water to collect 6.5 gallons (24.6 L). Boil for 90 minutes, adding the hops at the start of the boil. After the boil is finished, chill to yeast pitch temperature. Ferment at 68 °F (20 °C) for 5 days, then increase the temperature to 72 °F (22 °C) and hold for 5 days. Transfer to a secondary fermentation vessel and age for 1–3 months at cellar temperatures. Bottle or keg as normal.

STONE BREWING CO.'S IMPERIAL STOUT CLONE (PARTIAL MASH)

(5 gallons/19 L, partial mash)
OG = 1.097 FG = 1.023
IBU = 65 SRM = 69 ABV = 10.6%

Ingredients

8 lbs. (3.6 kg) light dried malt extract
1.5 lbs. (0.68 kg) 2-row pale malt
2 lbs. (0.91 kg) amber malt
1.25 lbs. (0.57 kg) roast barley
1.25 lbs. (0.57 kg) black malt
21 AAU Warrior® hops (60 min.)
(1.3 oz./37 g at 16% alpha acids)
White Labs WLP002 (English Ale) or
Wyeast 1968 (London ESB Ale) yeast
(3 qt./3 L yeast starter)
7/8 cup corn sugar (for priming)

Step by Step

Place the crushed 2-row pale malt and amber malt in a large muslin bag and mash in 2 gallons (7.6 L) of water at 150 °F (66 °C) for 45 minutes. Add the crushed black malt and roasted barley to the musling bag then stir to incorporate. Remove the grain bag and place in a colander. Slowly wash the grains with 1 gallon (4 L) hot water. Add water to the brew kettle to make 6 gallons (23 L) of wort. Add dried malt extract and bring to a boil. Boil for 60 minutes, adding hops as the wort comes to a boil.

After the boil is finished, chill to yeast-pitching temperature. Ferment at 68 °F (20 °C) for 5 days, then increase the temperature to 72 °F (22 °C) and hold for 5 days. Transfer to a secondary fermentation vessel and age for 1–3 months at cellar temperatures. Bottle or keg as normal. This beer will age well.

**TERRAPIN BEER CO.'S
WAKE-N-BAKE COFFEE OATMEAL
IMPERIAL STOUT CLONE
(ALL-GRAIN)**

(5 gallons/19 L, all-grain)
OG = 1.086 FG = 1.020
IBU = 50 SRM = 49 ABV = 9.4%

Ingredients

12.25 lbs. (5.6 kg) UK 2-row pale malt
1.75 lbs. (0.79 kg) flaked oats
1.75 lbs. (0.79 kg) flaked barley
12 oz. (0.34 kg) Simpsons chocolate malt
12 oz. (0.34 kg) Thomas Fawcett dark crystal malt (85 °L)
9 oz. (0.26 kg) Simpsons roasted barley
9 oz. (0.26 kg) Simpsons black malt
½ tsp. yeast nutrient (15 min.)
½ Whirlfloc® tablet (15 min.)
9.6 AAU Nugget pellet hops (60 min.)
(0.75 oz./21 g at 12.8% alpha acids)
7.7 AAU Nugget pellet hops (30 min.)
(0.6 oz./17 g at 12.8% alpha acids)
2.5 oz. (71 kg) Jittery Joe's "Terrapin Wake-n-Bake" Coffee
(coarsely ground)
Wyeast 1272 (American Ale II) or
White Labs WLP051 (California Ale V) yeast
3.5 oz. (99 g) corn sugar (if priming)

Step by Step

Mill the grains (flaked oats and flaked barley don't need to be milled) and mix with 6 gallons (23 L) of 165 °F (74 °C) strike water to reach a mash temperature of 150 °F (66 °C). Hold at this temperature for 60 minutes. Vorlauf until your runnings are clear. Sparge the grains with 3.5 gallons (13.25 L) of 169 °F (76 °C) water until 7 gallons (26.5 L) of 1.065 gravity wort is collected in your boil kettle. Boil for 75 minutes adding hops and other additions at times indicated.

After the boil, turn off the heat and whirlpool the kettle by gently stirring with a mash paddle for two minutes and then let rest for an additional eight minutes to achieve a 10-minute flame out steep. Chill the wort to 66 °F (19 °C) and transfer to your fermenter. Aerate the wort with pure oxygen for 90 seconds and pitch yeast. Recommended pitch rate is 294 billion yeast cells, which can be obtained by using either 1 packet after making a 1.5-L stir plate starter, 1 packet after making a 4.4-L non-stir plate starter, or 3 vials/packets without a starter.

Allow fermentation to free rise up to 68 °F (20 °C) and hold until the beer reaches 60% apparent attenuation (1.033 specific gravity) then ramp fermentation temperature up to 72 °F (22 °C) and hold at this temperature for an additional 14 days. Slowly crash cool the fermenter down at the rate of 5 °F (-15 °C) per day for about 8 days or until you reach 32 °F (0 °C). Hold at this temperature for an additional 5-7 days. Then rack the beer onto the coarsely ground coffee. After 48 hours on coffee, transfer the beer into a keg or bottling bucket. Carbonate to 2.2 volumes of CO₂ and enjoy!

**TERRAPIN BEER CO.'S
WAKE-N-BAKE COFFEE OATMEAL
IMPERIAL STOUT CLONE
(PARTIAL MASH)**

(5 gallons/19 L, partial mash)
OG = 1.086 FG = 1.020
IBU = 50 SRM = 49 ABV = 9.4%

Ingredients

6 lbs. (2.7 kg) golden light liquid malt extract
3.5 lbs. (1.6 kg) UK 2-row pale malt
1.75 lbs. (0.79 kg) flaked oats
1.75 lbs. (0.79 kg) flaked barley
12 oz. (0.34 kg) Thomas Fawcett dark crystal malt (85 °L)
12 oz. (0.34 kg) Simpsons chocolate malt
9 oz. (0.26 kg) Simpsons roasted barley
9 oz. (0.26 kg) Simpsons black malt
½ tsp. yeast nutrient (15 min.)
½ Whirlfloc® tablet (15 min.)
16 AAU Nugget pellet hops (60 min.)
(1.25 oz./35 g at 12.8% alpha acids)
2.5 oz. (71 kg) Jittery Joe's "Terrapin Wake-n-Bake" Coffee
(coarsely ground)
Wyeast 1272 (American Ale II) or
White Labs WLP051 (California Ale V) yeast
3.5 oz. (99 g) corn sugar (if priming)

Step by Step

You will need either a small mash tun or 2 large brew-in-a-bag or paint strainer bags to make this partial mash work. Place the crushed 2-row pale malt, flaked oats, and flaked barley in the first bag. Add the grain bag to 3 gallons (7.57 L) of 160 °F (71 °C) water to reach a mash temperature of 150 °F (66 °C). Hold at this temperature for 45 minutes, then add the crystal, chocolate, barley and black malt in the second bag. Hold 15 minutes. Next remove both grain bags, and wash them with 2 gallons (7.6 L) hot water, then top your kettle up with enough pre-heated water to reach a total pre-boil volume of 7 gallons (26.5 L), and turn your heat source back on. Once you reach a boil, add your malt extract and hops. Boil for 75 minutes, adding hops, yeast nutrient, and kettle finings at times indicated. After the boil, turn off the heat then whirlpool for two minutes and then let rest for an additional eight minutes to achieve a 10-minute flame out steep. Next, chill the wort to 66 °F (19 °C) and transfer into a clean and sanitized fermenter. Aerate the wort with pure oxygen for 90 seconds and pitch yeast.

Follow the yeast pitching and fermentation instructions from the all-grain version.

Tips for Success:

If opting for North American 2-row malt in the all-grain recipe, which generally has more beta amylase than most British 2-row malt, increase your mash temperature to 154 °F (68 °C) to properly limit yeast attenuation.

THREE FLOYDS BREWING CO.'S DARK LORD CLONE

(ALL-GRAIN)

(5 gallons/19 L, all-grain)
OG = 1.169 FG = 1.054
IBU = 100+ SRM = 73 ABV = 15%

Dark Lord is a truly unique Russian imperial stout brewed with coffee, Mexican vanilla, and Indian sugar. It features notes of mocha and charred fruit, and has a "motor oil-like consistency." Note the extended total boil time . . . this is not your typical evening brew session.

Ingredients:

27.8 lbs (12.6 kg) Great Western Northwestern Pale Ale malt (4 °L)	0.5 tsp. Yeastex nutrient (10 min)
1.7 lbs. (0.77 kg) Simpsons Golden Naked Oats® malt	2 Mexican vanilla beans
10.2 oz. (289 g) Simpsons medium crystal malt (55 °L)	2.5-5 oz. (71-142 g) coffee beans
13.3 oz. (377 g) Crisp extra dark crystal malt (120 °L)	2 packs Wyeast 1968 (London ESB Ale) or
1.3 lbs. (0.59 kg) pale chocolate malt (200 °L)	White Labs WLP002 (English Ale) yeast
1.1 lbs. (0.5 kg) Simpsons chocolate malt (430 °L)	2 packs Wyeast 1056 (American Ale)
13.6 oz. (385 g) Simpsons black malt (550 °L)	or White Labs WLP001 (California Ale) yeast
9.4 oz. (266 g) flaked oats	Lallemand CBC-1 or other high alcohol tolerant yeast
2.7 lbs. (1.2 kg) Jaggery/Panela/Gur sugar (10 °L) (10 min.)	strain (if priming)
18 mL CO ₂ hop extract (Start of boil) (62% alpha acids)	⅓ cup corn sugar (if priming)
1 tablet Whirlfloc® tablet (10 min)	

Step by Step

Before brew day, pitch two packs each of Wyeast 1968 and 1056 (White Labs WLP002 and WLP001, respectively) into an 0.8 gallon (3 L) yeast starter on a stir plate (Equates to pitching 1 million cells per mL wort per degree Plato). When yeast flocculates, place the starter in the fridge and store until brew day. The brew day will require two mashes, referred to here as Mash #1 and Mash #2.

On brew day, mill 16.7 lbs. (7.6 kg) of pale ale malt and dough-in with 22.25 quarts hot water (21.1 L), targeting a mash at 159 °F (70.6 °C) (Mash #1). Hold until enzymatic conversion is complete. If your system allows, raise the mash temperature to 168 °F (76 °C) and recirculate the wort until clear. Sparge with 170 °F (77 °C) water to collect 6.5 gallons (25 L) of wort. If your boil off volume is greater than 10% per hour, adjust the amount of wort you collect accordingly. Take a specific gravity reading and, if needed, add light dried malt extract to reach a specific gravity of 1.065. Heat to a boil and add the hop extract. Boil for 4 hours.

Time Mash #2 so that the wort from Mash #1 has boiled for at least 4 hours before you begin to collect the first runnings from Mash #2 into the boil kettle. For Mash #2 mill 11.1 lbs. (5 kg) of pale ale malt along with the remaining grain and dough-in with 22.25 quarts of hot water (21.1 L), targeting a mash at 159 °F (70.6 °C). Hold until enzymatic conversion is complete. If your system allows, raise the mash temperature to 168 °F (76 °C) and recirculate the wort until clear. Collect 3.5 gallons (13.2 L) of first runnings wort in the boil kettle to reach a total volume of 6.5 gallons (25 L). If necessary, sparge with 170 °F (77 °C) water to bring the volume up to 6.5 gallons (25 L) of wort. The specific gravity of the wort in the kettle at this point should be about 1.124. Boil for 90 minutes adding Whirlfloc, yeast nutrient, and sugar at 10 minutes. Before cooling, take a specific gravity reading and, if needed, add light dried malt extract to reach a specific gravity of 1.169 and a final volume of 5.5 gallons (20.7 L).

Chill the wort to 62 °F (16.7 °C). Oxygenate with pure oxygen for 90 seconds before pitching the yeast starter (decanting the spent wort first). Ferment at 62–64 °F (16.7–17.8 °C). After 12–24 hours of fermentation, oxygenate with pure oxygen for 60 seconds. Hold the fermentation temperature at 62–64 °F (16.7–17.8 °C) for 7 to 10 days before raising the temperature up to 70 °F (21.1 °C) for 7 days to perform a diacetyl rest and ensure a complete fermentation (final specific gravity of ~1.055). Rack to secondary fermenter and leave for 1 to 3 weeks. (Due to extreme viscosity, racking this beer can take an incredibly long time).

Before or after racking the beer to the secondary, prepare a vanilla bean tincture: Cut open two Mexican vanilla beans, making sure to scrape out the seeds, and cut the pods into pieces. Place the vanilla seeds and pods into just enough neutral spirit (like vodka) to cover, and age for 5 days before adding directly to the secondary. Age the beer with vanilla bean tincture for a minimum of 3 days.

If barrel aging, rack the beer into barrel after secondary fermentation and age to taste. My "brandy barrel aged with vanilla beans" version of this beer was aged in a brandy barrel with an additional vanilla bean tincture for six months before kegging (read on).

If bottling add 2.5–5 oz. (71-142 g) of whole Intelligentsia Black Cat (pre-2014 Dark Lord) or Dark Matter Unicorn Blood (2014–2015 Dark Lord) coffee beans (in a muslin bag) to the beer in secondary fermenter and age for 24 to 48 hours, preferably at 38 °F (3 °C). Rack the beer to a bottling bucket and add a fresh packet of yeast to assure proper carbonation. Lallemand CBC-1 and Safale US-05 are two good options that can handle the high ABV. Carbonate aiming for a carbonation level of 2–2.2 volumes of CO₂. Once carbonated, condition the beer at cellar temperature for several months.

If kegging, add 2.5–5 oz. (71-142 g) of whole Intelligentsia Black Cat (pre-2014 Dark Lord) or Dark Matter Unicorn Blood (2014–2015 Dark Lord) coffee beans (in a muslin bag) to empty keg and rack the beer into a keg, aging on coffee beans for 24 to 48 hours, preferably at 38 °F (3 °C). Remove the beans and aim for a carbonation level of 2–2.2 volumes of CO₂. Once carbonated, condition at cellar temperature for several months.

THREE FLOYDS BREWING CO.'S DARK LORD CLONE

(EXTRACT WITH GRAINS)

(5 gallons/19 L, extract with grains)

OG = 1.169 FG = 1.054

IBU = 100+ SRM = 73 ABV = 15%

Ingredients

14.6 lbs. (6.6 kg) Briess extra light dried malt extract
9.4 oz. (266 g) Weyermann Carafoam® malt
1.7 lbs. (0.77 kg) Simpsons Golden Naked Oats® malt
10.2 oz. (289 g) Simpsons medium crystal malt (55 °L)
13.3 oz. (377 g) Crisp extra dark crystal malt (120 °L)
1.3 lbs. (0.59 kg) pale chocolate malt (200 °L)
1.1 lbs. (0.5 kg) Simpsons chocolate malt (430 °L)
13.6 oz. (385 g) Simpsons black malt (550 °L)
2.7 lbs. (1.2 kg) Jaggery/Panela/Gur sugar (10 °L) (10 min.)
18 mL CO₂ hop extract (Start of boil) (62% alpha acids)
1 tablet Whirlfloc® tablet (10 min)
0.5 tsp. Yeastex nutrient (10 min)
2 Mexican vanilla beans
2.5-5 oz. (71-142 g) coffee beans
2 packs Wyeast 1968 (London ESB Ale) or White Labs WLP002 (English Ale) yeast
2 packs Wyeast 1056 (American Ale) or White Labs WLP001 (California Ale) yeast
Lallemand CBC-1 or other high alcohol tolerant yeast strain (if priming)
2/3 cup corn sugar (if priming)

Step by Step

Before brew day, pitch 2 packs each of Wyeast 1968 and 1056 (WLP002 and WLP001, respectively) into a 0.8 gallon (3 L) yeast starter on a stir plate (Equates to pitching rate of 1 million cells per ml wort per degree Plato).

On brew day, crush the steeping grains and place them in two steeping bags. Steep the bags at 155 °F (68 °C) in 20 quarts (18.9 L) of water for 20 minutes. Rinse the grains with 4 quarts (3.8 L) of 170 °F (77 °C) hot water. Add dried malt extract (DME) and water to achieve a pre-boil volume of 6.5 gallons (25 L). Boil for 60 minutes, adding the hop extract, sugar and yeast nutrients at the specified times. Before cooling, take a specific gravity reading and, if needed, add light dried malt extract, targeting a specific gravity of 1.169 and a final volume of 5.5 gallons (20.8 L).

Chill the wort to 62 °F (16.7 °C). Oxygenate with pure oxygen for 90 seconds before pitching the yeast starter (decanting the spent wort first). Ferment at 62–64 °F (16.7–17.8 °C). After 12–24 hours of fermentation, oxygenate with pure oxygen for 60 seconds. Hold the fermentation temperature at 62–64 °F (17–18 °C) for 7 to 10 days before raising the temperature to 70 °F (21 °C) for 7 days to perform a diacetyl rest and ensure a complete fermentation (final specific gravity of ~1.055). Rack to secondary fermenter for 1 to 3 weeks. (Due to extreme viscosity, racking this beer can take an incredibly long time).

Before or after racking the beer to the secondary, prepare a vanilla bean tincture: Cut open two Mexican vanilla beans, making sure to scrape out the seeds, and then cut the pods into pieces. Place the vanilla seeds and pods into just enough neutral spirit (like vodka) to cover, and age for 5 days before adding it directly to the secondary fermenter. Age the beer with vanilla bean tincture for a minimum of three days.

If barrel aging, rack the beer into barrel after secondary fermentation and age to taste. My “brandy barrel aged with vanilla beans” version of this beer was aged in a brandy barrel with an additional vanilla bean tincture for six months before kegging.

If bottling add 2.5–5 oz. (71-142 g) of whole Intelligentsia Black Cat (pre-2014 Dark Lord) or Dark Matter Unicorn Blood (2014–2015 Dark Lord) coffee beans (in a muslin bag) to the beer in secondary fermenter and age for 24 to 48 hours, preferably at 38 °F (3 °C). Rack the beer to a bottling bucket and add a fresh packet of yeast to assure proper carbonation. Lallemand CBC-1 and Safale US-05 work well. Aim for a carbonation level of 2–2.2 volumes of CO₂. Once carbonated, condition at cellar temperature for several months.

If kegging, add 2.5–5 oz. (71-142 g) of whole Intelligentsia Black Cat (pre-2014 Dark Lord) or Dark Matter Unicorn Blood (2014–2015 Dark Lord) coffee beans (in a muslin bag) to empty keg and rack the beer into a keg, aging on coffee beans for 24 to 48 hours, preferably at 38 °F (3 °C). Remove the beans and aim for a carbonation level of 2–2.2 volumes of CO₂. Once carbonated, condition at cellar temperature for several months.

VICTORY BREWING CO.'S STORM KING IMPERIAL STOUT CLONE (ALL-GRAIN)

(5 gallons/19 L, all-grain)
OG = 1.089 FG = 1.025
IBU = 82 SRM = 53 ABV = 9.2%

Victory Brewing Co. says, "Storm King is dense and full-bodied, with deep, dark chocolate flavors of roasted malts under a massive hop aroma."

Ingredients

14 lbs. (6.4 kg) Pilsner malt
2.5 lbs. (1.13 kg) Vienna malt
1 lb. (0.45 kg) Carafa® II malt (425 °L)
1 lb. (0.45 kg) roast barley (450 °L)
20 AAU Centennial hops (60 min.)
(1.9 oz./54 g at 10.5% alpha acids)
5.25 AAU Cluster hop pellets (30 min.)
(0.75 oz./21 g at 7% alpha acids)
2.9 AAU Cascade hop pellets (5 min.)
(0.5 oz./14 g at 5.75% alpha acids)
½ tsp. yeast nutrients (15 min.)
½ tsp. Irish moss (15 min.)
White Labs WLP001 (California Ale),
Wyeast 1056 (American Ale), or
Safale US-05 yeast
¾ of corn sugar (if priming)

Step by Step

This is a single step infusion mash. Mix all of the crushed grains with 6 gallons (22.7 L) of 170 °F (77 °C) water to stabilize at 155 °F (68 °C) for 60 minutes. Sparge slowly with 175 °F (79 °C) water. Collect approximately 6 gallons (23 L) of wort runoff to boil for 60 minutes adding the hops, Irish moss and yeast nutrients according to the schedule.

After the boil, cool the wort to 75 °F (24 °C). Pitch your yeast and aerate the wort heavily. Allow the beer to cool to 68 °F (20 °C). Hold at that temperature until fermentation is complete. Transfer to a carboy, avoiding any splashing to prevent aerating the beer. Condition for 1 week. Bottle or keg. Allow the beer to carbonate and age for two weeks.

VICTORY BREWING CO.'S STORM KING IMPERIAL STOUT CLONE (PARTIAL MASH)

(5 gallons/19 L, partial mash)
OG = 1.089 FG = 1.025
IBU = 82 SRM = 53 ABV = 9.2%

Ingredients

6.6 lbs. (3 kg) Briess Pilsen, unhopped, liquid malt extract
2.5 lbs. (1.13 kg) Pilsen light dried malt extract
2.5 lbs. (1.13 kg) Vienna malt
1 lb. (0.45 kg) Carafa® II malt (425 °L)
1 lb. (0.45 kg) roast barley (450 °L)
20 AAU Centennial hops (60 min.)
(1.9 oz./54 g at 10.5 % alpha acids)
7 AAU Cluster hop pellets (30 min.)
(1 oz./28 g at 7 % alpha acids)
2.9 AAU Cascade hop pellets (5 min.)
(0.5 oz./14 g at 5.75% alpha acids)
½ tsp. yeast nutrients (15 min.)
½ tsp. Irish moss (30 min.)
White Labs WLP001 (California Ale),
Wyeast 1056 (American Ale), or
Safale US-05 yeast
¾ of corn sugar (if priming)

Step by Step

Steep the crushed grain in 2 gallons (7.6 L) of water at 155 °F (68 °C) for 30 minutes. Remove grains from the wort and rinse with 2 quarts (1.8 L) of hot water. Add the liquid and dried malt extracts and boil for 60 minutes. While boiling, add the hops, Irish moss and yeast nutrients as per the schedule. During the boil, use this time to thoroughly sanitize a fermenter.

After the boil, transfer the wort to the sanitized fermenter and top off with cold water up to 5 gallons (19 L). Cool the wort to 75 °F (24 °C). Pitch your yeast and aerate the wort heavily. Allow the beer to cool to 68 °F (20 °C). Hold at that temperature until fermentation is complete. Transfer to a carboy, avoiding any splashing to prevent aerating the beer. Condition for one week. Bottle or keg as normal and allow the beer to carbonate and age for two weeks.

**WESTBROOK BREWING CO.'S
4TH ANNIVERSARY CLONE
(ALL-GRAIN)**

(5 gallons/19 L, all-grain)
OG = 1.101 FG = 1.025
IBU = 84 SRM = 61 ABV = 11%

A coconut, almond, imperial stout.

Ingredients

15 lbs. (6.8 kg) American 2-row pale malt
2 lbs. (0.91 kg) chocolate malt
1 lb. (0.45 kg) extra dark crystal malt
1 lb. (0.45 kg) flaked oats
1 lb. (0.45 kg) dextrose sugar
0.5 lb. (0.23 kg) roasted barley
22.5 AAU Columbus hops (60 min.)
(1.5 oz./43 g at 15% alpha acids)
2.5 oz. (70 g) toasted coconut (0 min.)
1 oz. (28 g) cocoa nibs (secondary)
0.5 oz. (14 g) vanilla beans (secondary)
5 oz. (141 g) unsalted almonds, chopped (secondary)
Wyeast 1318 (London Ale III) or
White Labs WLP022 (Essex Ale) yeast
 $\frac{2}{3}$ cup corn sugar (if priming)

Step by Step

Mill the grains and mix with 6.1 gallons (23.1 L) of 164 °F (73 °C) strike water to reach a mash temperature of 152 °F (67 °C). Hold this temperature for 60 minutes. Vorlauf until your runnings are clear. Stir the dextrose into the kettle, then sparge the grains with 3 gallons (11.3 L) of water and top up as necessary to obtain 6 gallons (23 L) of wort. Boil the wort for 60 minutes, adding hops according to the ingredient list.

After the boil, turn off heat and whirlpool for 15 minutes, adding the coconut (loose-pack) in a mesh bag. After the whirlpool, remove the bag and let it drain into the wort. 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 68 °F (20 °C) for 7 days, then drop the temperature to 60 °F (16 °C) for 24 hours. Add the cocoa nibs, almonds, and vanilla beans, and age for 5–7 days. Crash the beer to 35 °F (2 °C) for 48 hours, and bottle or keg the beer and carbonate to approximately 2.25 volumes.

**WESTBROOK BREWING CO.'S
4TH ANNIVERSARY CLONE
(EXTRACT WITH GRAINS)**

(5 gallons/19 L, extract with grains)
OG = 1.101 FG = 1.025
IBU = 84 SRM = 61 ABV = 11%

Ingredients

11.5 lbs. (5.2 kg) pale liquid malt extract
2 lbs. (0.91 kg) chocolate malt
1 lb. (0.45 kg) extra dark crystal malt
1 lb. (0.45 kg) flaked oats
0.5 lb. (0.23 kg) roasted barley
22.5 AAU Columbus hops (60 min.)
(1.5 oz./43 g at 15% alpha acids)
2.5 oz. (70 g) toasted coconut (0 min.)
1 oz. (28 g) cocoa nibs (secondary)
0.5 oz. (14 g) vanilla beans (secondary)
5 oz. (141 g) unsalted almonds, chopped (secondary)
Wyeast 1318 (London Ale III) or
White Labs WLP022 (Essex Ale) yeast
 $\frac{2}{3}$ cup corn sugar (if priming)

Step by Step

Bring 5.4 gallons of water to approximately 162 °F (72 °C) and hold there while steeping the milled specialty grains in grain bags for 15 minutes. Remove the grain bags, and let drain fully. Add liquid malt extract off heat while stirring, and stir until completely dissolved being careful not to burn it. Bring the wort to a boil and boil for 60 minutes, adding hops according to the ingredient list.

After the boil, turn off heat and whirlpool for 15 minutes, adding the coconut (loose-pack) in a mesh bag. After the whirlpool, remove the bag and let it drain into the wort. 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 68 °F (20 °C) for 7 days, then drop the temperature to 60 °F (16 °C) for 24 hours. Add the cocoa nibs, almonds, and vanilla beans, and age for 5–7 days. Crash the beer to 35 °F (2 °C) for 48 hours, and bottle or keg the beer and carbonate to approximately 2.25 volumes.

Tips for Success:

After a number of attempts, the brewers at Westbrook Brewing Co. (Mount Pleasant, South Carolina) found that nothing beats toasted coconut for the most/best coconut flavor. Head Cellarman Josh Weaver also notes that they use vodka to sanitize the secondary ingredient additions and simply add the complete tincture to the beer, preserving as much of the flavors extracted as possible!

WEYERBACHER FIFTEEN (SMOKED IMPERIAL STOUT) CLONE (ALL-GRAIN)

(5 gallons/19 L, all-grain)
OG = 1.101 FG = 1.027
IBU = 52 SRM = 74 ABV = 10.8%

To celebrate their 15th anniversary release, Weyerbacher brewed an imperial stout described as “an intense, full-bodied smoke experience. Fifteen has a rich flavor profile balancing notes of dark roast, burnt toast and spicy rye with a deep earthy aroma of smoke and wood.” Due to the high percentage of smoked malt, an approximate extract version of this recipe would be very difficult to achieve.

Ingredients

15 lbs. (6.8 kg) smoked malt
1.88 lbs. (0.85 kg) Weyermann
Caraaroma® malt (150 °L)
1.25 lbs. (0.57 kg) Weyermann Carafa® Special II malt (425 °L)
1.25 lbs. (0.57 kg) rye malt
1.25 lbs. (0.57 kg) pale malt
0.75 lb. (0.34 kg) black malt
0.75 lb. (0.34 kg) roasted barley
15.75 AAU Centennial hops (90 min.)
(1.5 oz./43 g of 10.5% alpha aids)
1 oz. (28 g) Fuggle hops (2 min.)
Wyeast 1272 (American Ale II) or
White Labs WLP051 (California Ale V) yeast
¾ cup corn sugar (if priming)

Step by Step

We recommend making a small beer with your yeast in order to get the yeast count up to an appropriate level to pitch into this beer. You could also make a 1 gallon (4 L) starter several days in advance then place the starter in the fridge prior to brewday. Decant the liquid once the yeast has properly settled.

On brewday, mash in to 130 °F (54 °C), rest for 20 minutes, then ramp up the mash to 154 °F (68 °C) for 30 minutes rest. Raise temperature to 172 °F (78 °C) to mash out. Collect approximately 7 gallons (27 L) of wort and boil for 90 minutes, adding the hops as indicated.

After the boil is complete, cool and ferment at 68 °F (20 °C). Condition in a secondary vessel for four weeks at 50 °F (10 °C) prior to bottling or kegging as normal.

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