



6 Classic Brooklyn Brewery Clone Recipes



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BROOKLYN BREWERY'S BLACK OPS CLONE (ALL-GRAIN)

(5 gallons/19 L, all-grain)
OG = 1.098 FG = 1.018
IBU = 28 SRM = 45 ABV = 10.7%

Ingredients

15 lbs. (6.8 kg) 2-row pale malt
1.25 lbs. (0.57 kg) British crystal malt (77 °L)
0.5 lbs. (0.23 g) black malt
0.5 lbs. (0.23 g) British chocolate malt
0.25 lbs. (113 g) roasted barley
1.5 lb. (0.68 kg) demerara sugar
½ tsp. yeast nutrient (10 min.)
8 AAU Summit hops (60 min.) (0.5 oz./14g at 16% alpha acid)
1.5 oz. (43 g) East Kent Golding hops (0 min.)
Wyeast 1968 (London ESB) or White Labs WLP002
(English Ale) or Lallemand Windsor yeast
⅞ cup corn sugar (if priming)

Step by Step

Adjust your brewing water with calcium chloride to reach 2:1 chloride to sulfate ratio. Mill the grains, then mix with 5.5 gallons (20.7 L) strike water to reach 122 °F (50 °C) and hold for 10 minutes, then raise to 154 °F (68 °C) and hold for 45 minutes. Mash out at 170 °F (77 °C), then proceed to vorlauf and sparge. If you don't want to perform a step mash, you can utilize a single infusion mash by mixing 5.5 gallons (20.7 L) of 165 °F (74°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, and lauter.

Sparge the grains with enough water obtain 7 gallons (26.5 L) of wort. Stir in demerara sugar until dissolved. Boil for 90 minutes, adding hops and yeast nutrients according to the ingredient list and Irish moss if desired.

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 the first seven days, then free rise to 70 °F (21 °C) and hold there until the completion of primary fermentation. Once the beer completes fermentation, transfer off of yeast.

Rack beer into a 5-gallon (19 L) heat-pasteurized white oak Bourbon barrel. Age for not less than six months at cellar temperatures (52 °F/11 °C). If you don't have an oak barrel, you can alternatively rack beer into a secondary fermenter and add bourbon-soaked medium toast American oak chips (1 oz./5 gallons). Chips should be soaked for two weeks, then discard the liquid and add the wet chips to the beer. Age for not less than six months at cellar temperatures (52 °F/11 °C).

When complete, bottle. Re-fermentation in the bottle using 10 g/L of dextrose and 1.2 M/cells/mL of either Lallemand CBC-1 or Lalvin EC1118.

BROOKLYN BREWERY'S BLACK OPS CLONE (EXTRACT WITH GRAINS)

(5 gallons/19 L, extract only)
OG = 1.098 FG = 1.018
IBU = 28 SRM = 45 ABV = 10.7%

Ingredients

10 lbs. (4.54 kg) pale liquid malt extract
1.25 lbs. (0.57 kg) British crystal malt (77 °L)
0.5 lbs. (0.23 g) black malt
0.5 lbs. (0.23 g) British chocolate malt
0.25 lbs. (113 g) roasted barley
1.5 lb. (0.68 kg) demerara sugar
½ tsp. yeast nutrient (10 min.)
8 AAU Summit hops (60 min.) (0.5 oz./14g at 16% alpha acid)
1.5 oz. (43 g) East Kent Golding hops (0 min.)
Wyeast 1968 (London ESB) or White Labs WLP002
(English Ale) or Lallemand Windsor yeast
⅞ cup corn sugar (if priming)

Step by Step

Bring 5.4 gallons (20.4 L) of water to approximately 162 °F (72 °C) and hold there. Steep grains for 15 minutes, then remove bag and allow to drain into the wort. Add all the liquid extract, and demerara sugar while stirring, and stir until completely dissolved. Bring wort up to a boil and boil for 90 minutes, adding hops and yeast nutrients according to the ingredient list and Irish moss if desired. Follow remainder of all-grain recipe.

Tips for Success:

Brooklyn Brewmaster Garrett Oliver is genuinely excited to see what homebrewers can do with this recipe! He provided the brewery's own ingredients and process, which I have done my best to replicate here, with as few adjustments as possible. Some, though, may be necessary.

Brooklyn step mashes this beer, so purists are welcome to do so, but single-infusion mash folks should be able to get similar results with a standard mash. The grist is not particularly exotic, but I wanted to present the brewery-authentic temperatures as well, in the interest of full disclosure!

The other major deviation will be in the oak aging step. This may be a good time invest in a five-gallon Bourbon cask, or procure a standard barrel and brew this one with a number of friends in order to fill it. If you choose not to, however, you can mimic the barrel-aged flavor using chips or cubes, as noted above. What I would also recommend, though, is aging in a standard bottling bucket. One significant flavor-developer in barrel-aged beers is the slow micro-oxidation of the beer, which a glass- or steel-aged beer might miss out on slightly. Most plastic fermentation buckets, though, are oxygen-permeable and might actually create a more authentic beer.

Good luck – and please feel to let Garrett and Brooklyn Brewery know how yours turned out!

BROOKLYN BREWERY'S BROOKLYN LAGER (ALL-GRAIN)

(5 gallons/19 L, all-grain)
OG = 1.052 FG = 1.012
IBU = 30 SRM = 13 ABV = 5.2%

Brooklyn Lager is Brooklyn Brewery's flagship beer. It is loosely based on the old Vienna lager style, derivations of which were popular in parts of the United States in the late 1800s. Bitterness is snappy, with a firm malt core and the beer is dry-hopped.

Ingredients

9 lbs. 6 oz. (4.25 kg) American 2-row malt
14 oz. (0.4 kg) Munich malt (10 °L)
11 oz. (0.31 kg) Caramel malt (60 °L)
4.6 AAU Willamette hops (75 min.)
(1 oz./28 g of 4.6% alpha acids)
2.5 AAU Cascade hops (35 min.)
(0.33 oz./9.3 g of 7.5% alpha acids)
2.5 AAU Vanguard hops (35 min.)
(0.45 oz./13 g of 5.6% alpha acids)
0.5 oz. (14 g) Hallertau Mittelfrüh hops (2 min.)
0.5 oz. (14 g) Saphir hops (2 min.)
0.5 oz. (14 g) Cascade hops (2 min.)
0.75 oz. (21 g) Cascade hops (dry hops)
1.5 oz. (42 g) Hallertauer Mittelfrüh hops (dry hops)
White Labs WLP833 (German Bock Lager) yeast
¾ cups corn sugar (if priming)

Step by Step

Mash in at 118 °F (47 °C) and hold for 20 minutes. Ramp up to 135 °F (57 °C), hold for 5 minutes. To reach the saccharification temperature of 156 °F (69 °C), there are two methods, depending on your equipment. If your heat source can raise the temperature of the mash rapidly (in 5 to 10 min.), then do so. If not, add 200 °F (93 °C) water to the mash, stirring vigorously to avoid hot spots, until you reach the target temperature. (American 2-row malt is diastatically powerful, and if the mash isn't heated quickly enough, the resulting wort will be too fermentable.) Hold 35 minutes at 156 °F, (69 °C) then ramp up to mash off at 170 °F (77 °C). Transfer to laut and run off. Boil ends at 75 minutes. (Brooklyn's boil is 15 min. longer, but you're probably working with a direct flame, which would result in too much color development). Adjust volume, if necessary, to 5 gallons (19 L). Cool in at 55 °F (13 °C), and pitch yeast. Once activity has clearly started (approximately 24 hours for lagers), reduce temperature to 52 °F (11 °C). As activity subsides towards the end of fermentation, allow a free rise to 60 °F (16 °C) for 48 hours. Once the fermentation is finished, bring the temperature to 36 °F (2.2 °C) for lagering. After one week at 36 °F (2.2 °C), add dry hops. Hold for 10 days before bottling.

BROOKLYN BREWERY'S BROOKLYN LAGER (EXTRACT WITH GRAINS)

(5 gallons/19 L, extract only)
OG = 1.052 FG = 1.012
IBU = 30 SRM = 13 ABV = 5.2%

Ingredients

2 lbs. (0.91 kg) light dried malt extract
4 lbs. (1.8 kg) light liquid malt extract
7 oz. (0.20 kg) American 2-row malt
14 oz. (0.40 kg) Munich malt (10 °L)
11 oz. (0.31 kg) Caramel malt (60 °L)
4.6 AAU Willamette hops (75 min.)
(1 oz./28 g of 4.6% alpha acids)
2.5 AAU Cascade hops (35 min.)
(0.33 oz./9.3 g of 7.5% alpha acids)
2.5 AAU Vanguard hops (35 min.)
(0.45 oz./13 g of 5.6% alpha acids)
0.5 oz. (14 g) Hallertau Mittelfrüh hops (2 min.)
0.5 oz. (14 g) Saphir hops (2 min.)
0.5 oz. (14 g) Cascade hops (2 min.)
0.75 oz. (21 g) Cascade hops (dry hops)
1.5 oz. (42 g) Hallertauer Mittelfrüh hops (dry hops)
White Labs WLP833 (German Bock Lager) yeast
¾ cups corn sugar (if priming)

Step by Step

Place crushed grains in a steeping bag and steep in 3 qts. (3 L) of water in your brewpot at 154 °F (68 °C) for 60 minutes. Lift grain bag and place in a colander suspended over brewpot. Rinse grains with 1.5 qts. (1.4 L) of 170 °F (77 °C) water. Add water to "grain tea" to make at least 3.5 gallons (13 L), dissolve dried malt extract and bring to a boil. Boil for 75 minutes, adding hops at times indicated. Stir in liquid malt extract during final 15 minutes of the boil. Cool wort and transfer to fermenter. Top up to 5 gallons (19 L) with cool water, aerate wort and pitch yeast. Pitch yeast at 55 °F (13 °C) and cool to 52 °F (11 °C) when fermentation starts. Perform a two-day diacetyl rest at end of fermentation. Lager for 17 days, adding dry hops after one week.

BROOKLYN BREWERY'S BROOKLYN LOCAL 2 CLONE (ALL-GRAIN)

(5 gallons/19 L, all-grain)
OG = 1.074 FG = 1.008
IBU = 24 SRM = 20 ABV = 9%

Brooklyn Local 2 is based on the dark abbey ale style, but the inclusion of wildflower honey and sweet orange peel adds subtle elements to a complex, but restrained palate. A low saccharification temperature promotes attenuation and the beer is quite dry.

Ingredients

12.5 lbs. (5.7 kg) Pilsner malt
1.3 lbs. (0.59 kg) Belgian dark candi sugar syrup
9 oz. (0.26 kg) wildflower honey
5 AAU of German Perle hops (75 min.)
(0.65 oz./18 g of 7.8% alpha acids)
5 AAU of German Perle hops (40 min.)
(0.65 oz./18 g of 7.8% alpha acids)
0.75 oz. (21 g) sweet orange peel (5 min.)
1 oz. (28 g) of East Kent Golding hops (2 min.)
2 oz. (57 g) Styrian Golding hops (2 min.)
Wyeast 1214 (Belgian Ale) or
White Labs WLP500 (Trappist Ale) yeast
 $\frac{3}{4}$ cups corn sugar (if priming)

Step by Step

Mash in at 122 °F (50 °C) and hold for 10 minutes. Raise temperature to 146 °F (63 °C) and hold 60 minutes. Raise mash temperature to 154 °F (68 °C) and hold 15 minutes, then mash off at 168 °F (76 °C). When 5 gallons of wort is obtained, you should be at 15 °P (1.060). Heat the wort to 200 °F (93 °C), turn off heat, and stir in candy sugar syrup and honey, then bring to a boil. The boil ends at 75 minutes. Adjust volume, according to gravity. Cool to 64 °F (18 °C), aerate well and pitch yeast. Ferment at 72 °F (22 °C). Prime with $\frac{3}{4}$ cup sugar per liter at bottling.

BROOKLYN BREWERY'S BROOKLYN LOCAL 2 CLONE (EXTRACT WITH GRAINS)

(5 gallons/19 L, extract with grains)
OG = 1.074 FG = 1.008
IBU = 24 SRM = 20 ABV = 9%

Ingredients

2 lbs. (0.91 kg) Pilsner dried malt extract
4.5 lbs. (2 kg) Pilsner liquid malt extract
2 lbs. (0.91 kg) Pilsner malt
1.3 lbs. (0.59 kg) Belgian dark candi sugar syrup
9 oz. (0.26 kg) wildflower honey
5 AAU of German Perle hops (75 min.)
(0.65 oz./18 g of 7.8% alpha acids)
5 AAU of German Perle hops (40 min.)
(0.65 oz./18 g of 7.8% alpha acids)
0.75 oz. (21 g) sweet orange peel (5 min.)
1 oz. (28 g) of East Kent Golding hops (2 min.)
2 oz. (57 g) Styrian Golding hops (2 min.)
Wyeast 1214 (Belgian Ale) or
White Labs WLP500 (Trappist Ale) yeast
 $\frac{3}{4}$ cups corn sugar (if priming)

Step by Step

Place crushed grains in a steeping bag and steep in 3 qts. (3 L) of water in your brewpot at 150 °F (66 °C) for 45 minutes. Lift grain bag and place in a colander suspended over brewpot. Rinse grains with 1.5 qts. (1.4 L) of 170 °F (77 °C) water. Add water to make at least 3.5 gallons (13 L), dissolve dried malt extract, sugar and honey and bring to a boil. Boil for 75 minutes, adding hops at times indicated. Stir in liquid malt extract in final 15 minutes of the boil. Cool wort and transfer to fermenter. Top up to 5 gallons (19 L) with cool water, aerate wort and pitch yeast. Ferment at 72 °F (22 °C).

BROOKLYN BREWERY'S BROOKLYN MONSTER ALE CLONE (ALL-GRAIN)

(5 gallons/19 L, all-grain)
OG = 1.100 FG = 1.020
IBU = 55 SRM = 25 ABV = 10.2%

Brooklyn Monster Ale was first brewed in 1997. It is midway between the old British barleywine style and more modern variants. Much of this beer's essential character comes from the use of Maris Otter floor malts, but the residual sugar is relatively low.

Ingredients

13 lbs. 4 oz. (6 kg) GlenEagles Maris Otter malt
3 lbs. 12 oz. (1.7 kg) Crisp Pale Ale malt
8 oz. (0.23 kg) caramel malt (60 °L)
3 oz. (85 g) chocolate malt
14 oz. (0.4 kg) cane sugar
9.2 AAU Willamette hops (120 min.)
(2 oz./56 g of 4.6% alpha acids)
6.25 AAU Cascade hops (60 min.)
(0.90 oz./26 g of 7% alpha acids)
1 tsp. Irish moss (10 min.)
3.5 oz. (99 g) English Fuggle hops (3 min.)
White Labs WLP001 (California Ale) yeast
5/8 cups corn sugar (if priming)

Step by Step

Mash in at 154 °F (68 °C) and hold for 90 minutes. Bring mash to 168 °F (76 °C) to mash off. Sparge slowly and carefully. Collect 5 gallons (19 L) wort at 23 °P (1.092). Heat to 205 °F (96 °C), stir in cane sugar, to reach OG of 25 °P (1.100). Boil ends at 120 minutes. Adjust volume, if necessary, to 5 gallons (19 L). Cool to 58 °F (14 °C), aerate well, and pitch yeast at twice the rate that you would for pale ale. Ferment at 67 °F (19 °C).

After fermentation is complete, cool if possible. If beer must wait [for bottling] more than one week after active fermentation has ceased, transfer to secondary until bottling. Prime with 5/8 cup of corn sugar. Age in bottle for not less than three months before serving.

BROOKLYN BREWERY'S BROOKLYN MONSTER ALE CLONE (PARTIAL MASH)

(5 gallons/19 L, partial mash)
OG = 1.100 FG = 1.020
IBU = 55 SRM = 25 ABV = 10.2%

Ingredients

3 lbs. (1.4 kg) Muntons light dried malt extract
7 lbs. (3.2 kg) Muntons light liquid malt extract
2.5 lbs. (1.1 kg) GlenEagles Maris Otter malt
13 oz. (0.37 kg) Crisp Pale Ale malt
8 oz. (0.23 kg) caramel malt (60 °L)
3 oz. (85 g) chocolate malt
14 oz. (0.4 kg) cane sugar
9.2 AAU Willamette hops (120 min.)
(2 oz./56 g of 4.6% alpha acids)
6.25 AAU Cascade hops (60 min.)
(0.90 oz./26 g of 7% alpha acids)
1 tsp. Irish moss (10 min.)
3.5 oz. (99 g) English Fuggle hops (3 min.)
White Labs WLP001 (California Ale) yeast
5/8 cups corn sugar (if priming)

Step by Step

Place the crushed grains in a large steeping bag. Place bag inside a 2-gallon (~8 L) beverage cooler. Stir 5.5 qts. (5.2 L) of water at 167 °F (75 °C) into the grains. Let rest for 60 minutes. The temperature should drop to 154 °F (68 °C) at the end of the rest. After the mash, draw off approximately a quart (~1 L) of liquid from the cooler and gently pour it on top of the grain bag. Repeat this 3 or 4 times to recirculate. Collect wort by drawing off about a quart (~1 L) at a time, pouring this wort into your brewing kettle then pouring an equal volume of hot sparge water gently on top of the grain bag. [You will need a total of about 6 qts. (5.6 L) of sparge water at 170 °F (77 °C).] Once you have drawn off 11 qts. (10 L), quit collecting wort. Add brewing liquor to your brew kettle to make 4 gallons (15 L), or as much volume as your brewpot will handle. Stir in dried malt extract and boil wort for 120 minutes. Add the hops at times indicated in the recipe. Add the table sugar and liquid malt extract in last 15 minutes of the boil. [If boil volume dips below 3.5 gallons (13 L), bring volume back up with boiling water.] Cool wort and transfer to fermenter. Top up to 5 gallons (19 L) with cool water, aerate wort and pitch yeast. Ferment at 67 °F (19 °C).

After fermentation is complete, cool if possible. If beer must wait [for bottling] more than one week after active fermentation has ceased, transfer to secondary until bottling. Prime with 5/8 cup of corn sugar. Age in bottle for not less than three months before serving.

BROOKLYN BREWERY'S BROOKLYN SORACHI ACE CLONE (ALL-GRAIN)

(5 gallons/19 L, all-grain)
OG = 1.062 FG = 1.008
IBU = 36 SRM = 3 ABV = 7.5%

Brooklyn Sorachi Ace marries the overall structure of the modern saison style with the unique lemony/herbal qualities of the Sorachi Ace hop. Sorachi Ace is used throughout, and very complete attenuation gives refreshing, flinty dryness.

Ingredients

11 lbs. (5 kg) Pilsner malt
1 lb. (0.45 kg) corn sugar
6 AAU Sorachi Ace hops (60 min.)
(0.5 oz./14 g of 12% alpha acids)
6 AAU Sorachi Ace hops (30 min.)
(0.5 oz./14 g of 12% alpha acids)
5 oz. (140 g) Sorachi Ace (0 min.)
2 oz. (57 g) Sorachi Ace (dry hop)
Wyeast 1214 (Belgian Ale) or
White Labs WLP500 (Trappist Ale) yeast
 $\frac{3}{4}$ cups corn sugar (if priming)

Step by Step

Mash in at 122 °F (50 °C), hold 10 minutes. Raise mash temperature to 146 °F (63 °C) and hold 60 minutes. Raise mash temperature to 152 °F (67 °C) and hold 15 minutes, then mash off at 168 °F (75 °C). To 5 gallons (19 L) of wort at 13.5 °P (1.054), add corn sugar. Boil ends at 60 minutes. Add hops at times indicated in ingredient list. Turn off heat and add 5 oz. (142 g) Sorachi Ace to the wort. After two minutes, begin cooling to 64 °F (18 °C), aerate well, and pitch yeast. Ferment at 71 °F (22 °C). After fermentation ends and yeast settles, dry hop with Sorachi Ace for 5–7 days. Prime with $\frac{3}{4}$ cup sugar at bottling.

BROOKLYN BREWERY'S BROOKLYN SORACHI ACE CLONE (EXTRACT WITH GRAINS)

(5 gallons/19 L, extract with grains)
OG = 1.062 FG = 1.008
IBU = 36 SRM = 3 ABV = 7.5%

Ingredients

2 lbs. (0.91 kg) Pilsner dried malt extract
4 lbs. (1.8 kg) Pilsner liquid malt extract.
2 lbs. (0.91 kg) Pilsner malt
1 lb. (0.45 kg) corn sugar
6 AAU Sorachi Ace hops (60 min.)
(0.5 oz./14 g of 12% alpha acids)
6 AAU Sorachi Ace hops (30 min.)
(0.5 oz./14 g of 12% alpha acids)
5 oz. (140 g) Sorachi Ace (0 min.)
2 oz. (57 g) Sorachi Ace (dry hop)
Wyeast 1214 (Belgian Ale) or
White Labs WLP500 (Trappist Ale) yeast
 $\frac{3}{4}$ cups corn sugar (if priming)

Step by Step

Steep crushed grains at 148 °F (64 °C) for 60 minutes. Remove the grain bag and drain, then boil for 60 minutes, adding hops at times indicated. Add liquid malt extract and sugar late in the boil. Ferment at 72 °F (22 °C). After fermentation ends and yeast settles, dry hop with Sorachi Ace for 5–7 days. Prime with $\frac{3}{4}$ cup sugar at bottling.

BROOKLYN BREWERY'S BROOKLYN SUMMER ALE (ALL-GRAIN)

(5 gallons/19 L, all-grain)
OG = 1.044 FG = 1.007
IBU = 26 SRM = 5 ABV = 4.8%

"Summer Ale' is not a beer style, but a concept. To me, anything which is brisk, light, and drinkable but still interesting enough to work with summer foods can be a 'summer ale.' It shouldn't be too strong, because you want to drink plenty of them and still be able to catch a Frisbee."

– Garrett Oliver, Brewmaster of Brooklyn Brewery

Ingredients

6 lbs. 5 oz. (2.9 kg) British pale ale malt
2 lbs. 11 oz. (1.2 kg) German Pilsner malt
3.8 AAU Cascade hops (60 min.)
(0.75 oz./21 g of 5% alpha acids)
3.8 AAU Cascade hops (30 min.)
(0.75 oz./21 g of 5% alpha acids)
3.8 AAU Cascade hops (0 min.)
(0.75 oz./21 g of 5% alpha acids)
0.88 oz. (25 g) Amarillo® hops (dry hop)
Nottingham ale yeast
¾ cup (150 g) corn sugar (if priming)

Step by Step

Protein rest at 122 °F (50 °C). Saccharification rest at 152 °F (67 °C). Boil for one hour, adding hops at times indicated. Transfer wort to fermenter and top up to 5 gallons (19 L). Aerate well and pitch yeast. Ferment at 68 °F (20 °C). Ferment at 68 °F (20 °C) with British ale yeast. Dry-hopped with Amarillo® for 5–7 days. Carbonate to 2.6 volumes.

BROOKLYN BREWERY'S BROOKLYN SUMMER ALE (EXTRACT WITH GRAINS)

(5 gallons/19 L, extract with grains)
OG = 1.044 FG = 1.007
IBU = 26 SRM = 5 ABV = 4.8%

Ingredients

1 lb. 10 oz. (0.74 kg) light dried malt extract
3 lbs. (1.4 kg) light liquid malt extract
1 lb. 5 oz. (0.60 kg) British pale ale malt
11 oz. (0.31 kg) German Pilsner malt
3.8 AAU Cascade hops (60 min.)
(0.75 oz./21 g of 5% alpha acids)
3.8 AAU Cascade hops (30 min.)
(0.75 oz./21 g of 5% alpha acids)
3.8 AAU Cascade hops (0 min.)
(0.75 oz./21 g of 5% alpha acids)
0.88 oz. (25 g) Amarillo® hops (dry hop)
Nottingham ale yeast
¾ cup (150 g) corn sugar (if priming)

Step by Step

Place crushed grains in a steeping bag. In a large soup pot, submerge bag in 3 qts. (2.8 L) of water at 161 °F (72 °C). Steep at 150 °F (66 °C) for 45 minutes. Begin heating 2 gallons (7.6 L) of water in your brewpot. Also, heat 1.5 qts. (1.4 L) of water to 170 °F (77 °C) in a small soup pot. After steep, lift grain bag into colander placed over brewpot. Pour "grain tea" through grains (to strain out grain solids), then rinse with water from small soup pot. Stir in dried malt extract and bring to a boil. Boil for 60 minutes, adding hops at times indicated. Stir in liquid malt extract at end of boil and let brewpot sit, covered, for 5 minutes before cooling wort. Transfer wort to fermenter and top up to 5 gallons (19 L). Aerate well and pitch yeast. Ferment at 68 °F (20 °C).

BROOKLYN BREWERY'S POST ROAD PUMPKIN ALE CLONE (ALL-GRAIN)

(5 gallons/19 L, all-grain)
OG = 1.055 FG = 1.013
IBU = 24 SRM = 10 ABV = 5.6%

Ingredients

9.75 lbs. (4.4 kg) North American 2-row pale malt
1 lb. (0.45 kg) British crystal malt (55 °L)
6 oz. (0.17 kg) Belgian biscuit malt (20 °L)
6 oz. (0.17 kg) Belgian aromatic malt (25 °L)
1.2 lbs. (0.54 kg) Dickinson pumpkins pureed
5 AAU US Fuggles hops (60 min.)
(1 oz./28 g at 5% alpha acids)
1.3 AAU US Fuggles hops (15 min.)
(0.25 oz./7 g at 5% alpha acids)
1.3 AAU Willamette hops (15 min.)
(0.25 oz./7 g at 5.2% alpha acids)
0.2 oz. (6 g) ground cinnamon (0 min.)
0.2 oz. (6 g) ground ginger (0 min.)
0.1 oz. (3 g) ground nutmeg (0 min.)
Wyeast 1028 (London Ale) or
White Labs WLP013 (London Ale) or
Lallemand Nottingham yeast
¾ cups corn sugar (if priming)

Step by Step

Heat 3.75 gallons (14 L) strike water to achieve a stable mash temperature of 158 °F (70 °C). Add crushed grains and pumpkin puree in the mash and hold at 158 °F (70 °C) for 60 minutes, then ramp mash temperature up to 170 °F (77 °C) for mash out and hold for 5 minutes.

Collect 6 gallons (23 L) wort in the kettle and boil for 60 minutes adding hops at the beginning of the boil and again with 15 minutes left in the boil. At flameout add the spices then give the wort a stir for at least a minute and let the hot wort settle for 15 minutes total. Chill the wort to 68 °F (20 °C) and maintain this temperature during active fermentation. Rack to a keg and force carbonate or rack to a bottling bucket, add priming sugar, and bottle.

BROOKLYN BREWERY'S POST ROAD PUMPKIN ALE 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

6 lbs. (2.7 kg) extra light liquid malt extract
1 lb. (0.45 kg) North American 2-row pale malt
1 lb. (0.45 kg) British crystal malt (55 °L)
6 oz. (0.17 kg) Belgian biscuit malt (20 °L)
6 oz. (0.17 kg) Belgian aromatic malt (25 °L)
1.2 lbs. (0.54 kg) Dickinson pumpkins pureed
5 AAU US Fuggles hops (60 min.)
(1 oz./28 g at 5% alpha acids)
1.3 AAU US Fuggles hops (15 min.)
(0.25 oz./7 g at 5% alpha acids)
1.3 AAU Willamette hops (15 min.)
(0.25 oz./7 g at 5.2% alpha acids)
0.2 oz. (6 g) ground cinnamon (0 min.)
0.2 oz. (6 g) ground ginger (0 min.)
0.1 oz. (3 g) ground nutmeg (0 min.)
Wyeast 1028 (London Ale) or
White Labs WLP013 (London Ale) or
Lallemand Nottingham yeast
¾ cups corn sugar (if priming)

Step by Step

Heat 1.5 gallons (5.7 L) water to 170 °F (77 °C) and place crushed grains and pumpkin puree in a bag. Soak the grains and puree for 60 minutes at 158 °F (70 °C), then rinse the bag with 1 gallon (3.8 L) of hot water.

Top off kettle to 6 gallons (23 L) wort in the kettle and boil for 60 minutes adding hops at the beginning of the boil and again with 15 minutes left in the boil. At flameout, add the spices then give the wort a stir for at least a minute and let the hot wort settle for 15 minutes total. Chill the wort to 68 °F (20 °C) and maintain this temperature during active fermentation. Rack to a keg and force carbonate or rack to a bottling bucket, add priming sugar, and bottle.