



7 Classic Deschutes Brewery Clone Recipes



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DESCHUTES BREWERY'S BLACK BUTTE PORTER CLONE (ALL-GRAIN)

(5 gallons/19 L, all-grain)
OG = 1.058 FG = 1.016
IBU = 31 SRM = 32 ABV = 5.5%

Deschutes' flagship beer – the one that started it all! A rich, creamy mouthfeel complements a layered depth, revealing distinctive chocolate and coffee notes.

Ingredients

9 lbs. (4.1 kg) US 2-row malt
1 lb. (0.45 kg) US chocolate malt (350 °L)
1 lb. (0.45 kg) Carapils® malt
12 oz. (340 g) US caramel malt (80 °L)
8 oz. (225 g) wheat malt
6 AAU Bravo hops (60 min.)
(0.4 oz./11 g at 15% alpha acids)
1.1 AAU German Tettnang hops (30 min.)
(0.25 oz./7 g at 4.5% alpha acids)
2.3 AAU Cascade hops (15 min.)
(0.5 oz./14 g at 4.5% alpha acids)
0.5 oz. (14 g) Cascade hops (0 min.)
Whirlfloc or Irish moss (15 min.)
Wyeast 1187 (Ringwood Ale) or
White Labs WLP005 (British Ale) yeast
5 g CaSO₄ gypsum (if using reverse osmosis water)
¾ cup corn sugar (if priming)

Step by Step

Mill grains and mix with 3.8 gallons (14.4 L) of 162 °F (72 °C) strike water and optional minerals to reach a mash temperature of 151 °F (66 °C). Hold this temperature for 60 minutes.

Vorlauf until your runnings are clear. Sparge the grains with enough 168 °F (76 °C) water to collect 6.5 gallons (25 L) of 1.044 SG wort. Boil for 90 minutes, adding hops and finings according to the ingredients list. Turn off the heat and chill the wort to slightly below fermentation temperature, about 61 °F (16 °C). Aerate the wort with pure oxygen or filtered air and pitch the yeast. Ferment at 63 °F (17 °C). Once at terminal gravity (approximately seven days total) bottle or keg the beer and carbonate.

DESCHUTES BREWERY'S BLACK BUTTE PORTER CLONE (EXTRACT WITH GRAINS)

(5 gallons/19 L, extract with grains)
OG = 1.058 FG = 1.016
IBU = 31 SRM = 32 ABV = 5.5%

Ingredients

6.5 lbs. (3 kg) golden liquid malt extract
1 lb. (0.45 kg) US chocolate malt (350 °L)
1 lb. (0.45 kg) Carapils® malt
12 oz. (340 g) US caramel malt (80 °L)
6 AAU Bravo hops (60 min.)
(0.4 oz./11 g at 15% alpha acids)
1.1 AAU German Tettnang hops (30 min.)
(0.25 oz./7 g at 4.5% alpha acids)
2.3 AAU Cascade hops (15 min.)
(0.5 oz./14 g at 4.5% alpha acids)
0.5 oz. (14 g) Cascade hops (0 min.)
Whirlfloc or Irish moss (15 min.)
Wyeast 1187 (Ringwood Ale) or
White Labs WLP005 (British Ale) yeast
5 g CaSO₄ gypsum (if using reverse osmosis water)
¾ cup corn sugar (if priming)

Step by Step

Place the milled grains in a muslin bag and steep in 6.5 qts. (7.4 L) of 151 °F (66 °C) water for 15 minutes. Remove the grain and rinse with 1 gallon (3.8 L) of hot water. Add water to the kettle to reach a volume of 5.5 gallons (20.8 L), add optional minerals, and heat the wort to boiling. When you reach a boil, turn off the heat, add the liquid malt extract, and stir until completely dissolved. Top up if necessary to obtain 6 gallons (23 L) of 1.048 SG wort. Boil for 60 minutes, adding hops and finings according to the ingredients list.

Turn off the heat and chill the wort to slightly below fermentation temperature, about 61 °F (16 °C). Aerate the wort with pure oxygen or filtered air and pitch yeast. Ferment at 63 °F (17 °C). Once at terminal gravity (approximately seven days total) bottle or keg the beer and carbonate.

Tips for Success:

Chocolate malts – even in the same roast – can vary a bit from maltster to maltster. Experiment with chocolate malt from a couple of different sources if you would like to tweak the results of this recipe.

Ringwood yeast strains can often impart fruity characteristics if allowed to ferment at warmer temperatures, and this strain is also a frequent culprit for creating diacetyl (a butter-scotch flavor that is a flaw) in beer. Deschutes Brewmaster Veronica Vega suggests keeping your fermentation temperatures low when using the Ringwood strain – around 63 °F (17 °F) to restrain any fruitiness.

DESCHUTES BREWERY'S MIRROR POND PALE ALE CLONE (ALL-GRAIN)

(5 gallons/19 L, all-grain)
OG = 1.053 FG = 1.015
IBU = 40 SRM = 10 ABV = 5%

Deschutes leans on Cascade hops in this classic pale ale to give this beer lots of floral, citrus notes.

Ingredients

8.5 lbs. (3.9 kg) US 2-row malt
1.5 lbs. (0.68 kg) US caramel malt (40 °L)
9 oz. (250 g) Carapils® malt
9 oz. (250 g) US Munich malt (10 °L)
5.6 AAU Cascade hops (60 min.)
(1.25 oz./35 g at 4.5% alpha acids)
2.3 AAU Cascade hops (30 min.)
(0.5 oz./14 g at 4.5% alpha acids)
2.3 AAU Cascade hops (15 min.)
(0.5 oz./14 g at 4.5% alpha acids)
0.5 oz. (14 g) Cascade hops (0 min.)
0.5 oz. (14 g) Cascade hops (dry hop)
Whirlfloc or Irish moss (15 min.)
Wyeast 1187 (Ringwood Ale) or
White Labs WLP005 (British Ale) yeast
5 g CaSO₄ gypsum (if using reverse osmosis water)
¾ cups corn sugar (if priming)

Step by Step

Mill grains and mix with 3.5 gallons (13.2 L) of 163 °F (73 °C) strike water and optional minerals to reach a mash temperature of 152 °F (67 °C). Hold this temperature for 60 minutes. Vorlauf until your runnings are clear. Sparge the grains with enough 168 °F (76 °C) water to collect 6.5 gallons (25 L) of 1.040 SG wort. Boil for 90 minutes, adding hops and finings according to the ingredients list.

Turn off the heat and chill the wort to slightly below fermentation temperature, about 61 °F (16 °C). Aerate the wort with pure oxygen or filtered air and pitch yeast.

Ferment at 63 °F (17 °C). Once you reach terminal gravity (approximately seven days total) add dry hops and wait an additional 5–7 days. Bottle or keg the beer and carbonate.

DESCHUTES BREWERY'S MIRROR POND PALE ALE CLONE (EXTRACT WITH GRAINS)

(5 gallons/19 L, extract with grains)
OG = 1.053 FG = 1.015
IBU = 40 SRM = 10 ABV = 5%

Ingredients

6 lbs. (2.7 kg) golden liquid malt extract
1.5 lbs. (0.7 kg) US caramel malt (40 °L)
9 oz. (250 g) Carapils® malt
5.6 AAU Cascade hops (60 min.)
(1.25 oz./35 g at 4.5% alpha acids)
2.3 AAU Cascade hops (30 min.)
(0.5 oz./14 g at 4.5% alpha acids)
2.3 AAU Cascade hops (15 min.)
(0.5 oz./14 g at 4.5% alpha acids)
0.5 oz. (14 g) Cascade hops (0 min.)
0.5 oz. (14 g) Cascade hops (dry hop)
Whirlfloc or Irish moss (15 min.)
Wyeast 1187 (Ringwood Ale) or
White Labs WLP005 (British Ale) yeast
5 g CaSO₄ gypsum (if using reverse osmosis water)
¾ cups corn sugar (if priming)

Step by Step

Place the milled grains in a muslin bag and steep in 5.25 qts. (6.0 L) of 151 °F (66 °C) water for 15 minutes. Remove the grain and rinse with 1 gallon (3.8 L) of hot water. Add water to reach a volume of 5.5 gallons (20.8 L), add optional minerals, and heat to boiling. Turn off the heat, add the liquid malt extract, and stir until completely dissolved. Top up if necessary to obtain 6 gallons (23 L) of 1.044 SG wort. Boil for 60 minutes, adding hops and finings according to the ingredient list. Turn off the heat and chill the wort to slightly below fermentation temperature, about 61 °F (16 °C). Aerate the wort with pure oxygen or filtered air and pitch yeast.

Ferment at 63 °F (17 °C). Once you reach terminal gravity (approximately seven days total) add dry hops and wait an additional 5–7 days. Bottle or keg the beer and carbonate.

Tips for Success:

Ringwood yeast strains can often impart fruity characteristics if allowed to ferment at warmer temperatures, and this strain is also a frequent culprit for creating diacetyl (a butterscotch flavor that is a flaw) in beer. Deschutes Brewmaster Veronica Vega suggests keeping your fermentation temperatures low when using the Ringwood strain – around 63 °F (17 °F) to restrain any fruitiness.

DESCHUTES BREWERY'S BACHELOR BITTER CLONE (ALL-GRAIN)

(5 gallons/19 L, all-grain)
OG = 1.055 FG = 1.016
IBU = 48 SRM = 16 ABV = 5.2%

This is a traditional-style English pub bitter that is only available on tap at the Bend brewpub. Features notes of caramel and is very earthy.

Ingredients

9.5 lbs. (4.3 kg) US 2-row malt
1.75 lbs. (0.8 kg) caramel malt (80 °L)
4 oz. (115 g) wheat malt
6.5 AAU Nugget hops (60 min.)
(0.5 oz./14 g at 13% alpha acids)
2.3 AAU Willamette hops (30 min.)
(0.5 oz./14 g at 4.5% alpha acids)
2.9 AAU East Kent Goldings hops (15 min.)
(0.5 oz./14 g at 5.7% alpha acids)
1 oz. (28 g) East Kent Goldings hops (0 min.)
Whirlfloc or Irish moss (15 min.)
Wyeast 1187 (Ringwood Ale) or
White Labs WLP005 (British Ale) yeast
5 g CaSO₄, gypsum (if using reverse osmosis water)
¾ cups corn sugar (if priming)

Step by Step

Mill grains and mix with 3.6 gallons (13.6 L) of 166 °F (74 °C) strike water and optional minerals to reach a mash temperature of 154 °F (68 °C). Hold this temperature for 60 minutes.

Vorlauf until your runnings are clear. Sparge the grains with enough 168 °F (76 °C) water to collect 6.5 gallons (25 L) of 1.042 SG wort. Boil for 90 minutes, adding hops and finings according to the ingredients list.

Turn off the heat and chill the wort to slightly below fermentation temperature, about 61 °F (16 °C). Aerate the wort with pure oxygen or filtered air and pitch the yeast.

Ferment at 63 °F (17 °C). Once you reach terminal gravity (approximately seven days total) bottle or keg the beer and carbonate.

DESCHUTES BREWERY'S BACHELOR BITTER CLONE (EXTRACT WITH GRAINS)

(5 gallons/19 L, extract with grains)
OG = 1.055 FG = 1.016
IBU = 48 SRM = 16 ABV = 5.2%

Ingredients

6.6 lbs. (3 kg) golden liquid malt extract
1.75 lbs. (0.8 kg) caramel malt (80 °L)
6.5 AAU Nugget hops (60 min.)
(0.5 oz./14 g at 13% alpha acids)
2.3 AAU Willamette hops (30 min.)
(0.5 oz./14 g at 4.5% alpha acids)
2.9 AAU East Kent Goldings hops (15 min.)
(0.5 oz./14 g at 5.7% alpha acids)
1 oz. (28 g) East Kent Goldings hops (0 min.)
Whirlfloc or Irish moss (15 min.)
Wyeast 1187 (Ringwood Ale) or
White Labs WLP005 (British Ale) yeast
5 g CaSO₄, gypsum (if using reverse osmosis water)
¾ cups corn sugar (if priming)

Step by Step

Place the milled grains in a muslin bag and steep in 3 qts. (3 L) of 151 °F (66 °C) water for 15 minutes. Remove the grain and rinse with 1 gallon (3.8 L) of hot water. Add water to reach a volume of 5.5 gallons (20.8 L), add optional minerals, and heat until boiling. Turn off the heat, add the liquid malt extract, and stir until completely dissolved. Top up if necessary to obtain 6 gallons (23 L) of 1.046 SG wort. Boil for 60 minutes, adding hops and finings according to the ingredients list. Turn off the heat and chill the wort to slightly below fermentation temperature, about 61 °F (16 °C). Aerate the wort with pure oxygen or filtered air and pitch the yeast.

Ferment at 63 °F (17 °C). Once you reach terminal gravity (approximately seven days total) bottle or keg the beer and carbonate.

Tips for Success:

Ringwood yeast strains can often impart fruity characteristics if allowed to ferment at warmer temperatures, and this strain is also a frequent culprit for creating diacetyl (a butterscotch flavor that is a flaw) in beer. Deschutes Brewmaster Veronica Vega suggests keeping your fermentation temperatures low when using the Ringwood strain – around 63 °F (17 °F) to restrain any fruitiness.

DESCHUTES BREWERY'S JUBELALE CLONE (ALL-GRAIN)

(5 gallons/19 L, all-grain)
OG = 1.073 FG = 1.021
IBU = 60 SRM = 32 ABV = 7.1%

Available from October through December, Jubelale features a deep red color and notes of cocoa, dried fruit, and toffee.

Ingredients

12 lbs. (5.4 kg) US 2-row malt
1.75 lbs. (0.8 kg) US caramel malt (120 °L)
1.25 lbs. (0.57 kg) US caramel malt (80 °L)
5 oz. (142 g) Briess Extra Special malt (130 °L)
4 oz. (113 g) Carapils® malt
3 oz. (85 g) roasted barley (300 °L)
9.75 AAU Bravo hops (60 min.)
(0.65 oz./18 g at 15% alpha acids)
3.25 AAU Delta hops (30 min.)
(0.5 oz./14 g at 6.5% alpha acids)
1.1 AAU US Cascade hops (30 min.)
(0.25 oz./7 g at 4.5% alpha acids)
0.5 oz. (14 g) East Kent Goldings hops (0 min.)
0.5 oz. (14 g) German Tettnang hops (0 min.)
Whirlfloc or Irish moss (15 min.)
Wyeast 1187 (Ringwood Ale) or
White Labs WLP005 (British Ale) yeast
5 g CaSO₄ gypsum (if using reverse osmosis water)
¾ cups corn sugar (if priming)

Step by Step

Mill grains and mix with 4.9 gallons (18.5 L) of 162 °F (72 °C) strike water and optional minerals to reach a mash temperature of 151 °F (66 °C). Hold at this temperature for 60 minutes. Vorlauf until your runnings are clear. Sparge the grains with enough 168 °F (76 °C) water to collect 6.5 gallons (25 L) of 1.056 wort. Boil for 90 minutes, adding hops and finings according to the ingredients list.

Turn off the heat and chill the wort to slightly below fermentation temperature, about 61 °F (16 °C). Aerate the wort with pure oxygen or filtered air and pitch yeast. Ferment at 63 °F (17 °C). Once at terminal gravity (approximately seven days total) bottle or keg the beer and carbonate.

DESCHUTES BREWERY'S JUBELALE CLONE (EXTRACT WITH GRAINS)

(5 gallons/19 L, extract with grains)
OG = 1.073 FG = 1.021
IBU = 60 SRM = 32 ABV = 7.1%

Ingredients

8 lbs. (3.6 kg) golden liquid malt extract
1.75 lbs. (0.8 kg) US caramel malt (120 °L)
1.25 lbs. (0.6 kg) US caramel malt (80 °L)
5 oz. (142 g) Briess Extra Special Malt
4 oz. (113 g) Carapils® malt
3 oz. (85 g) roasted barley
9.75 AAU Bravo hops (60 min.)
(0.65 oz./18 g at 15% alpha acids)
3.25 AAU Delta hops (30 min.)
(0.5 oz./14 g at 6.5% alpha acids)
1.1 AAU US Cascade hops (30 min.)
(0.25 oz./7 g at 4.5% alpha acids)
0.5 oz. (14 g) East Kent Goldings hops (0 min.)
0.5 oz. (14 g) German Tettnang hops (0 min.)
Whirlfloc or Irish moss (15 min.)
Wyeast 1187 (Ringwood Ale) or
White Labs WLP005 (British Ale) yeast
5 g CaSO₄ gypsum (if using reverse osmosis water)
¾ cups corn sugar (if priming)

Step by Step

Place the milled grains in a muslin bag and steep in 7.5 qts. (8.5 L) of 151 °F (66 °C) water for 15 minutes. Remove the grain and rinse with 1 gallon (3.8 L) of hot water. Add water to reach a volume of 4.5 gallons (17 L), add optional minerals, and heat to boiling. Turn off the heat, add the liquid malt extract, and stir until completely dissolved. Top up if necessary to obtain 6 gallons (23 L) of 1.062 wort. Boil for 60 minutes, adding hops and finings according to the ingredients list.

Turn off the heat and chill the wort to slightly below fermentation temperature, about 61 °F (16 °C). Aerate the wort with pure oxygen or filtered air and pitch yeast. Ferment at 63 °F (17 °C). Once at terminal gravity (approximately seven days total) bottle or keg the beer and carbonate.

Tips for Success:

Ringwood yeast strains can often impart fruity characteristics if allowed to ferment at warmer temperatures, and this strain is also a frequent culprit for creating diacetyl (a butterscotch flavor that is a flaw) in beer. Deschutes Brewmaster Veronica Vega suggests keeping your fermentation temperatures low when using the Ringwood strain – around 63 °F (17 °F) to restrain any fruitiness.

DESCHUTES BREWERY'S GLUTEN FREE NWPA CLONE (EXTRACT ONLY)

(5 gallons/19 L, extract only)

OG = 1.051 FG = 1.010

IBU = 43 SRM = 13 ABV = 5.4%

A hop-forward gluten-free pale ale cleverly brewed with brown rice syrup and Belgian candi syrup for a beer that gluten-free and non-gluten-free drinkers can all enjoy! Brewed exclusively at Deschutes' Portland Public House in Portland, Oregon.

Ingredients

6 lbs. (2.7 kg) brown rice syrup
1 lb. 1 oz. (0.5 kg) dark Belgian candi syrup (90 °L)
6 oz. (170 g) honey (0 min.)
9.8 AAU Nugget hops (60 min.)
(0.75 oz./21 g at 13% alpha acids)
1.8 AAU Crystal hops (30 min.)
(0.5 oz./14 g at 3.5% alpha acids)
0.5 oz. (14 g) Nugget hops (0 min.)
0.5 oz. (14 g) Crystal hops (0 min.)
Whirlfloc or Irish moss (15 min.)
Wyeast 1187 (Ringwood Ale) or
White Labs WLP005 (British Ale) yeast
5 g CaSO₄ gypsum (if using reverse osmosis water)
¾ cups corn sugar (if priming)

Step by Step

Heat approximately 5 gallons (19 L) of water to boiling. Turn off the heat, add the brown rice syrup and candi syrup, and stir until completely dissolved. Top up if necessary to obtain 6 gallons (23 L) of wort and add optional minerals. Boil for 60 minutes, adding hops and finings according to the ingredients list.

Turn off the heat, add the honey, stir until it is completely dissolved, and then chill the wort to slightly below fermentation temperature, about 61 °F (16 °C). Aerate the wort with pure oxygen or filtered air and pitch the yeast. Ferment at 63 °F (17 °C). Once at terminal gravity (approximately seven days total) bottle or keg the beer and carbonate.

Tips for Success:

Brown rice syrup can sometimes be difficult to find at local homebrew shops. There are a few online suppliers if your local homebrew supplier does not carry it, but you also may want to experiment with pale rice malt or the dry equivalent, which is rice syrup solids. To use the pale rice malt, swap out the brown rice syrup with 15 lbs. (6.8 kg) rice malt and be sure to add amylase enzyme to the mash. To use the rice syrup solids, simply swap the brown rice syrup with 5.25 lbs. (2.4 kg) rice syrup solids, but expect a slightly lighter color in the finished beer.

Ringwood yeast strains can often impart fruity characteristics if allowed to ferment at warmer temperatures, and this strain is also a frequent culprit for creating diacetyl (a butter-scotch flavor that is a flaw) in beer. Deschutes Brewmaster Veronica Vega suggests keeping your fermentation temperatures low when using the Ringwood strain – around 63 °F (17 °F) to restrain any fruitiness.

DESCHUTES BREWERY'S HOP TRIP FRESH HOP BEER CLONE (ALL-GRAIN)

(5 gallons/19 L, all-grain)
OG=1.059 FG=1.017
IBU=42 SRM=14 ABV=5.4%

Ingredients

11 lbs. (5 kg) of 2-row pale malt
14 ounces (0.39 kg) Caramunich® malt (60 °L)
11 ounces (0.31 kg) Dextrin malt
4 oz. (0.11 kg) Briess Extra Special malt
3.3 AAU Nugget hops (60 min.)
(0.25 oz./7 g at 13% alpha acids)
2.6 AAU Centennial hops (60 min.)
(0.25 oz./7 g at 10.5% alpha acids)
5.25 AAU Centennial hops (30 min.)
(0.5 oz./14 g) at 10.5% alpha acids
1 lb. (0.45 kg) fresh Crystal hops (5 min.)
1 tsp. Irish moss
Wyeast 1187 (Ringwood Ale) or
White Labs WLP005 (British Ale) yeast
5 g CaSO₄ gypsum (if using reverse osmosis water)
¾ cups corn sugar (if priming)

Step by Step

Mash at 157 °F (69 °C) for 30 minutes, and mash off at 168 °F (75 °C) for an additional 5 minutes, then collect about 6.5 gallons (24.5 L) of wort. Boil for 30 minutes without any hop additions, then boil 60 minutes with your Nugget and first addition of Centennial hops. Add the second addition of Centennial hops and Irish moss for the last 30 minutes of the boil. Turn off your burner, and now steep your 1 lb. (0.45 kg) of fresh hops for 5 minutes.

Transfer to your fermenter and aerate the wort with pure oxygen or filtered air and pitch yeast. Ferment at 63 °F (17 °C). Once at terminal gravity (approximately seven days total) bottle or keg the beer and carbonate

DESCHUTES BREWERY'S HOP TRIP FRESH HOP BEER CLONE (EXTRACT WITH GRAINS)

(5 gallons/19 L, extract with grains)
OG=1.059 FG=1.017
IBU=42 SRM=14 ABV=5.4%

Ingredients

6.6 lbs. (3 kg) light liquid malt extract
0.5 lb. (0.22 kg) light dried malt extract
14 ounces (0.39 kg) Caramunich® malt (60 °L)
11 ounces (0.31 kg) Dextrin malt
4 oz. (0.11 kg) Briess Extra Special malt
3.3 AAU Nugget hops (60 min.)
(0.25 oz./7 g at 13% alpha acids)
2.6 AAU Centennial hops (60 min.)
(0.25 oz./7 g at 10.5% alpha acids)
5.25 AAU Centennial hops (30 min.)
(0.5 oz./14 g) at 10.5% alpha acids
1 lb. (0.45 kg) fresh Crystal hops (5 min.)
1 tsp. Irish moss
Wyeast 1187 (Ringwood Ale) or
White Labs WLP005 (British Ale) yeast
5 g CaSO₄ gypsum (if using reverse osmosis water)
¾ cups corn sugar (if priming)

Step by Step

Steep the crushed grains in approximately 2 gallons (7.6 L) of water at 150 °F (66 °C) for 30 minutes. Remove the grains from the wort and wash the grains with 2 qts. (2 L) hot water. Bring the wort up to a boil, and add 0.5 lb. (0.22 kg) light dried malt extract. Now add your Nugget hops and first addition of Centennial hops and boil these hops for 60 minutes. 30 minutes into the boil, add your second addition of Centennial hops and Irish moss. Add the 6.6 pounds (3 kg) of liquid malt extract for the last 5 minutes of the boil and stir to thoroughly mix in the beer and avoid scorching the malt extract to the bottom of your kettle. At the end of your 60-minute boil, turn your heat off and add your 1 pound (0.45 kg) of fresh hops.

Transfer to your fermenter and aerate the wort with pure oxygen or filtered air and pitch yeast. Ferment at 63 °F (17 °C). Once at terminal gravity (approximately seven days total) bottle or keg the beer and carbonate

Tips for Success:

Ringwood yeast strains can often impart fruity characteristics if allowed to ferment at warmer temperatures, and this strain is also a frequent culprit for creating diacetyl (a butterscotch flavor that is a flaw) in beer. Deschutes Brewmaster Veronica Vega suggests keeping your fermentation temperatures low when using the Ringwood strain – around 63 °F (17 °F) to restrain any fruitiness.

DESCHUTES BREWERY'S GREEN LAKE ORGANIC ALE CLONE (ALL-GRAIN)

(5 gallons/19 L, all-grain)
OG = 1.054 FG = 1.014
IBU = 45 SRM = 22 ABV = 5.3%

Ingredients

9.25 lbs. (4.2 kg) organic 2-row malt
0.5 lb. (0.23 kg) organic crystal malt (60 °L)
1 lb. (0.45 kg) organic Munich malt (10 °L)
0.5 lb. (0.23 kg) organic dextrine malt
4 oz. (0.11 kg) organic chocolate malt
2 AAU Brewers Gold hops (60 min.)
(0.25 oz./0.1 g at 8% alpha acids)
2 AAU Centennial hops (60 min.)
(0.20 oz./5.7 g at 10% alpha acids)
2.5 AAU Amarillo® hops (30 min.)
(0.31 oz./8.8 g at 8% alpha acids)
2.5 AAU Cascade hops (30 min.)
(0.5 oz./14 g at 5% alpha acids)
7.6 AAU salmon-safe Sterling hops (15 min.)
(1 oz./28 g at 7.5% alpha acids)
2.3 AAU Liberty hops (15 min.)
(0.5 oz./14 g at 4.5% alpha acids)
Wyeast 1187 (Ringwood Ale) or
White Labs WLP005 (British Ale) yeast
5 g CaSO₄, gypsum (if using reverse osmosis water)
¾ cups corn sugar (if priming)

Step by Step

Mill grains and mix with 4.9 gallons (18.5 L) of 163 °F (73 °C) strike water and optional minerals to reach a mash temperature of 152 °F (67 °C). Hold at this temperature for 60 minutes. Vorlauf until your runnings are clear. Sparge the grains with enough 168 °F (76 °C) water to collect 6.5 gallons (25 L) of 1.056 wort. Boil for 90 minutes, adding hops and finings according to the ingredients list.

Turn off the heat and chill the wort to slightly below fermentation temperature, about 61 °F (16 °C). Aerate the wort with pure oxygen or filtered air and pitch yeast. Ferment at 63 °F (17 °C). Once at terminal gravity (approximately seven days total) bottle or keg the beer and carbonate.

DESCHUTES BREWERY'S GREEN LAKE ORGANIC ALE CLONE (EXTRACT WITH GRAINS)

(5 gallons/19 L, extract with grains)
OG = 1.054 FG = 1.014
IBU = 45 SRM = 22 ABV = 5.3%

Ingredients

2 lbs. (0.91 kg) Briess organic light dried malt extract
4 lbs. (1.8 kg) Briess organic light liquid malt extract
(late addition)
0.5 lb. (0.23 kg) organic crystal malt (60 °L)
1 lb. (0.45 kg) organic Munich malt (10 °L)
0.5 lb. (0.23 kg) organic dextrine malt
4 oz. (0.11 kg) organic chocolate malt
2 AAU Brewers Gold hops (60 min.)
(0.25 oz./0.1 g at 8% alpha acids)
2 AAU Centennial hops (60 min.)
(0.20 oz./5.7 g at 10% alpha acids)
2.5 AAU Amarillo® hops (30 min.)
(0.31 oz./8.8 g at 8% alpha acids)
2.5 AAU Cascade hops (30 min.)
(0.5 oz./14 g at 5% alpha acids)
7.6 AAU salmon-safe Sterling hops (15 min.)
(1 oz./28 g at 7.5% alpha acids)
2.3 AAU Liberty hops (15 min.)
(0.5 oz./14 g at 4.5% alpha acids)
Wyeast 1187 (Ringwood Ale) or
White Labs WLP005 (British Ale) yeast
5 g CaSO₄, gypsum (if using reverse osmosis water)
¾ cups corn sugar (if priming)

Step by Step

Steep grains in 2.8 qts. (2.6 L) of water for 45 minutes at 152 °F (67 °C). Add dried malt extract to wort from steep, bring wort volume to 3 gallons (11 L) and boil for 90 minutes. Add hops at times indicated and liquid malt extract with 15 minutes left in boil.

Turn off the heat and chill the wort to slightly below fermentation temperature, about 61 °F (16 °C). Aerate the wort with pure oxygen or filtered air and pitch yeast. Ferment at 63 °F (17 °C). Once at terminal gravity (approximately seven days total) bottle or keg the beer and carbonate.

Tips for Success:

Ringwood yeast strains can often impart fruity characteristics if allowed to ferment at warmer temperatures, and this strain is also a frequent culprit for creating diacetyl (a butterscotch flavor that is a flaw) in beer. Deschutes Brewmaster Veronica Vega suggests keeping your fermentation temperatures low when using the Ringwood strain – around 63 °F (17 °F) to restrain any fruitiness.