



7 Classic Dogfish Head Craft Brewery Clone Recipes



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DOGFISH HEAD CRAFT BREWERY'S 60-MINUTE IPA CLONE (ALL-GRAIN)

(5 gallons/19 L, all-grain)
OG = 1.064 FG = 1.019
IBU = 60 SRM = 6 ABV = 5.8%

Ingredients

12 lbs. 15 oz. (5.86 kg) 2-row pale malt
6.4 oz. (0.18 kg) Thomas Fawcett amber malt
11.2 AAU Warrior® hops (60–35 min.)
(0.7 oz./20 g of 16% alpha acids)
3.6 AAU Simcoe® hops (35–25 min.)
(0.28 oz./7.9 g of 13% alpha acids)
5.6 AAU Palisade® hops (25–0 min.)
(0.7 oz./20 g of 8% alpha acids)
1 tsp. Irish moss (15 min.)
0.7 oz. (20 g) Palisade® hops (whirlpool, 0 min.)
0.59 oz. (17 g) Amarillo® hops (dry hops)
0.59 oz. (17 g) Simcoe® hops (dry hops)
0.59 oz. (17 g) Glacier hops (dry hops)
Wyeast 1187 (Ringwood Ale) or
White Labs WLP005 (British Ale) yeast
(1.5 qt./~1.5 L starter @ SG 1.030)
¾ cup corn sugar (if priming)

Step by Step

Mash at 152 °F (67 °C) for 60 minutes. Boil wort for 60 minutes. Begin hopping wort with a continuous stream of Warrior hops at a rate of 0.28 oz. (7.9 g) per 10 minutes. Warrior should run out with 35 minutes left in boil. (Target IBU for Warrior additions = 39 IBUs.) Refill hopper with Simcoe hops and resume hopping until 25 minute remaining mark. (Target IBU for Simcoe additions = 10.5 IBUs.) Refill hopper with Palisade hops for remaining part of boil. (Target IBU for Palisade additions = 10.5 IBUs.) Add Irish moss with 15 minutes remaining. Add whirlpool hops after boil and begin cooling. Aerate cooled wort and pitch yeast. Ferment initially at 71 °F (22 °C), but let temperature rise to 74 °F (23 °C) towards the end of fermentation. Warm condition for 3 days (to remove diacetyl), then cool beer and add dry hops, allowing 2 weeks contact time.

DOGFISH HEAD CRAFT BREWERY'S 60-MINUTE IPA CLONE (PARTIAL MASH)

(5 gallons/19 L, partial mash)
OG = 1.064 FG = 1.019
IBU = 60 SRM = 6 ABV = 5.8%

Ingredients

4 lbs. (1.8 kg) Muntons light dried malt extract
2 lbs. 14 oz. (1.3 kg) of Muntons light liquid malt extract
1.5 lbs. (0.68 kg) of 2-row pale malt
6.4 oz. (0.18 kg) Thomas Fawcett amber malt
11.2 AAU Warrior® hops (60–35 min.)
(0.7 oz./20 g of 16% alpha acids)
3.6 AAU Simcoe® hops (35–25 min.)
(0.28 oz./7.9 g of 13% alpha acids)
5.6 AAU Palisade® hops (25–0 min.)
(0.7 oz./20 g of 8% alpha acids)
1 tsp. Irish moss (15 min.)
0.7 oz. (20 g) Palisade® hops (whirlpool, 0 min.)
0.59 oz. (17 g) Amarillo® hops (dry hops)
0.59 oz. (17 g) Simcoe® hops (dry hops)
0.59 oz. (17 g) Glacier hops (dry hops)
Wyeast 1187 (Ringwood Ale) or
White Labs WLP005 (British Ale) yeast
(1.5 qt./~1.5 L starter @ SG 1.030)
¾ cup corn sugar (if priming)

Step by Step

Steep crushed grains for 45 minutes. Then, rinse grains with 1 qt. (~1 L) of 170 °F (77 °C) water. Add water to “grain tea” to make 4 gallons (15 L). (To save time, heat ~3.5 gallons (13 L) of water during “steep.”) Stir in malt extract. During the boil, do not let wort volume drop below 3.5 gallons (13 L). Add boiling water if wort volume dips near this mark. Follow the hopping instructions given in the all-grain recipes. With 15 minutes left in the boil, turn off the heat and stir in 2 lbs. 14 oz. (1.3 kg) of Muntons Light liquid malt extract and Irish moss. Resume heating once extract is dissolved. After chilled wort is transferred to fermenter, add water to make 5 gallons (19 L).

Aerate cooled wort and pitch yeast. Ferment initially at 71 °F (22 °C), but let temperature rise to 74 °F (23 °C) towards the end of fermentation. Warm condition for 3 days (to remove diacetyl), then cool beer and add dry hops, allowing 2 weeks contact time.

**DOGFISH HEAD CRAFT BREWERY'S
90-MINUTE IPA CLONE
(ALL-GRAIN)**

(5 gallons/19 L, all-grain)
OG = 1.088 FG = 1.021
IBU = 90 SRM = 13 ABV = 8.7%

Ingredients

16.5 lbs. (7.5 kg) Pilsner malt
1.66 lbs. (0.75 kg) amber malt (35 °L)
16 AAU Amarillo® hops (90–0 min.)
(2 oz./57 g of 8% alpha acids)
8 AAU Simcoe® hops (90–0 min.)
(0.62 oz./17 g of 13% alpha acids)
8 AAU Warrior® hops (90–0 min.)
(0.53 oz./15 g of 15% alpha acids)
1 oz. (28 g) Amarillo® hops (dry hops)
0.5 oz (14 g) Simcoe® hops (dry hops)
0.5 oz. (14 g) Warrior® hops (dry hops)
1 tsp. Irish moss (15 min.)
Wyeast 1099 (Whitbread) yeast
¾ cups corn sugar (if priming)

Step by Step

Mash in at 122 °F (50 °C), then raise the temperature to 149 °F (65 °C) until conversion is complete. Mash out to 170 °F (77 °C). Boil the wort for 105 minutes. Starting with 90 minutes left in the boil, begin slowly and evenly adding hops to the kettle. (This works out to a little over 0.25 oz. (7 g) of hops every 7.5 minutes.) Start fermentation at 71 °F (22 °C) and let raise to 74 °F (23 °C). Dry hop in secondary at 71 °F for 3–5 days, then cool to 32 °F (0 °C).

**DOGFISH HEAD CRAFT BREWERY'S
90-MINUTE IPA CLONE
(EXTRACT WITH GRAINS)**

(5 gallons/19 L, extract with grains)
OG = 1.088 FG = 1.021
IBU = 90 SRM = 13 ABV = 8.7%

Ingredients

8 lbs. (3.6 kg) dried malt extract
1.75 lbs. (0.79 kg) Pilsner malt.
1.66 lbs. (0.75 kg) amber malt (35 °L)
16 AAU Amarillo® hops (90–0 min.)
(2 oz./57 g of 8% alpha acids)
8 AAU Simcoe® hops (90–0 min.)
(0.62 oz./17 g of 13% alpha acids)
8 AAU Warrior® hops (90–0 min.)
(0.53 oz./15 g of 15% alpha acids)
1 oz. (28 g) Amarillo® hops (dry hops)
0.5 oz (14 g) Simcoe® hops (dry hops)
0.5 oz. (14 g) Warrior® hops (dry hops)
1 tsp. Irish moss (15 min.)
Wyeast 1099 (Whitbread) yeast
¾ cups corn sugar (if priming)

Step by Step

Steep crushed grains in 1.1 gallons (4 L) of water at 150 °F (66 °C) for 45 minutes. Boil the wort for 105 minutes. Starting with 90 minutes left in the boil, begin slowly and evenly adding hops to the kettle. (This works out to a little over 0.25 oz. (7 g) of hops every 7.5 minutes.) Start fermentation at 71 °F (22 °C) and let raise to 74 °F (23 °C). Dry hop in secondary at 71 °F for 3–5 days, then cool to 32 °F (0 °C).

DOGFISH HEAD CRAFT BREWERY'S INDIAN BROWN ALE CLONE (ALL-GRAIN)

(5 gallons/19 L, all-grain)
OG = 1.070 FG = 1.016
IBU = 50 SRM = 32 ABV = 6.9%

Ingredients

10.75 lbs. (4.88 kg) Pilsner malt
15.2 oz. (0.43 kg) flaked maize
10.9 oz. (0.31 kg) amber malt
10.8 oz. (0.31 kg) crystal malt (60 °L)
6.5 oz. (0.18 kg) coffee malt
2.2 oz. (0.06 kg) roasted barley
6 oz. (0.17 kg) brown sugar
11.5 AAU Warrior® hops (60 min.)
(0.72 oz./20 g at 16% alpha acids)
6 AAU Golding hops (10 min.)
(1.2 oz./34 g at 5% alpha acids)
6 AAU Liberty hops (0 min.)
(1.33 oz./38 g at 4.5% alpha acids)
0.25 oz. (7 g) Goldings hops (dry hop)
0.25 oz. (7 g) Liberty hops (dry hop)
White Labs WLP005 (British Ale) yeast
¾ cups corn sugar (if priming)

Step by Step

Caramelize sugar in kettle prior to runoff. Mash at 152 °F (67 °C) in 3.75 gallons (14 L) of water. Boil for 90 minutes, adding hops at times indicated. Ferment at 70 °F (21 °C) and the bottle or keg as normal.

DOGFISH HEAD CRAFT BREWERY'S INDIAN BROWN ALE CLONE (EXTRACT WITH GRAINS)

(5 gallons/19 L, extract with grains)
OG = 1.070 FG = 1.016
IBU = 50 SRM = 32 ABV = 6.9%

Ingredients

1.25 lbs. (0.57 kg) Muntons Light dried malt extract
5.25 lbs. (2.3 kg) Muntons Light liquid malt extract
(late addition)
1 lb. (0.45 kg) Pilsner malt
15.2 oz. (0.43 kg) brewers corn syrup
10.9 oz. (0.31 kg) amber malt
10.8 oz. (0.31 kg) crystal malt (60 °L)
6.5 oz. (0.18 kg) coffee malt
2.2 oz. (0.06 kg) roasted barley
6 oz. (0.17 kg) brown sugar
11.5 AAU Warrior® hops (60 min.)
(0.72 oz./20 g at 16% alpha acids)
6 AAU Golding hops (10 min.)
(1.2 oz./34 g at 5% alpha acids)
6 AAU Liberty hops (0 min.)
(1.33 oz./38 g at 4.5% alpha acids)
0.25 oz. (7 g) Goldings hops (dry hop)
0.25 oz. (7 g) Liberty hops (dry hop)
White Labs WLP005 (British Ale) yeast
¾ cups corn sugar (if priming)

Step by Step

In your brewpot, add just enough water to the brown sugar to dissolve it. Heat to a boil and caramelize sugar (without scorching it). Then, add 4.3 qts. (4.1 L) of water to your brewpot and heat to 163 °F (73 °C). Place crushed grains in a steeping bag and steep grains at around 152 °F (67 °C) for 45 minutes. During the steep, heat 3.2 qts. (3.1 L) of rinse water to 170 °F (77 °C) in a separate pot. After steep, rinse grains, add water to make at least 2.5 gallons (9.5 L) of "grain tea" (wort) and bring to a boil. Add dried malt extract and corn syrup and boil for 60 minutes, adding hops at times indicated in recipe. Add liquid malt extract with 15 minutes left in boil. Cool wort and transfer to fermenter. Top up to 5 gallons (19 L) with water and aerate. Pitch yeast and ferment at 70 °F (21 °C).

DOGFISH HEAD CRAFT BREWERY'S SHELTER PALE ALE (ALL-GRAIN)

(5 gallons/19 L, all-grain)
OG = 1.052 FG = 1.013
IBU = 30 SRM = 9 ABV = 5 %

Ingredients

10.75 lbs. (4.9 kg) 2-row pale malt
6 oz. (170 g) crystal malt (120 °L)
2 oz. (57 g) amber malt (35 °L)
(substitute dark Munich or carastan if needed)
6.4 AAU Warrior® hops (60 min.)
(0.4 oz./11 g) of 16% alpha acid)
2.75 AAU Glacier hops (10 min.)
(0.5 oz./ 14 g of 5.5% alpha acid)
6.5 AAU Simcoe® hops (0 min.)
(0.5 oz./ 14 g of 13% alpha acid)
½ tsp. Irish moss (15 min.)
Wyeast 1187 (Ringwood Ale) or
White Labs WLP005 (British Ale) yeast
¾ cups corn sugar (if priming)

Step by Step

Mix the crushed grain with 4.5 gallons (17 L) of 172 °F (78 °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 hops and Irish moss at times indicated.

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. Let the beer condition for one week and then bottle or keg. Allow to carbonate and condition for two additional weeks and enjoy your Shelter Pale Ale clone.

DOGFISH HEAD CRAFT BREWERY'S SHELTER PALE ALE (EXTRACT WITH GRAINS)

(5 gallons/19 L, extract with grains)
OG = 1.052 FG = 1.013
IBU = 30 SRM = 9 ABV = 5 %

Ingredients

6.6 lbs. (3 kg) Briess light, unhopped, malt extract
7 oz. (198 g) light dried malt extract
6 oz. (170 g) crystal malt (120 °L)
2 oz. (57 g) amber malt (35 °L)
(substitute dark Munich or carastan if needed)
8 AAU Warrior® hops (60 min.)
(0.5 oz./ 14 g of 16% alpha acid)
2.75 AAU Glacier hops (10 min.)
(0.5 oz./ 14 g of 5.5% alpha acid)
6.5 AAU Simcoe® hops (0 min.)
(0.5 oz./ 14 g of 13% alpha acid)
½ tsp. Irish moss (15 min.)
Wyeast 1187 (Ringwood Ale) or
White Labs WLP005 (British Ale) yeast
¾ cups corn sugar (if priming)

Step by Step

Steep the crushed grain in 1 gallon (3.8 L) of water at 155 °F (68 °C) for 30 minutes. Remove grains from the wort and rinse with 1 quart (0.9 L) of hot water. Add 1.5 gallons (5.7 L) of water plus the liquid and dry malt extracts and bring to a boil. While boiling, add the hops as per the hopping schedule. Add the yeast nutrient and Irish moss after 45 minutes of boiling. Now add the wort to two gallons (7.6 L) of cold water in the sanitized fermenter and top off with cold water up to five 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. Let the beer condition for one week and then bottle or keg. Allow to carbonate and condition for two additional weeks and enjoy your Shelter Pale Ale clone.

DOGFISH HEAD CRAFT BREWERY'S MIDAS TOUCH CLONE (ALL-GRAIN)

(5 gallons/19 L, all-grain)
OG = 1.079 FG = 1.010
IBU = 20 SRM = 7 ABV = 9%

Ingredients

9.5 lbs. (4.3 kg) two-row pale malt
2 lbs. (0.91 kg) 2-row pale malt
3 lbs. (1.36 kg) honey (do not boil)
2 lbs. (0.91 kg) Alexander's Muscat grape concentrate
(do not boil)
4.5 AAU Willamette hops (60 min.)
(0.9 oz./25 g of 5% alpha acid)
3 AAU Willamette hops (15 min.)
(0.6 oz./17 g of 5% alpha acid)
0.5 teaspoon dried saffron (15 min.)
1 tsp. Irish moss (15 min.)
White Labs WLP500 (Trappist Ale) or
Wyeast 3787 (Trappist Ale) yeast
(2 qts./~2 L yeast starter)
¾ cups corn sugar (if priming)

Step by Step

Mash your grains at 155 °F (68 °C) for 45 minutes in 12 qts. (11 L) of mash water. Collect 5 gallons (19 L) of wort, add 1.5 gallons (5.7 L) and boil for 90 minutes, adding hops at times indicated. Add saffron in last 15 minutes of boil. Steep honey in hot wort for 5 minutes post-boil.

Cool wort in brewpot and transfer to a sanitary fermenter, then add the Muscat concentrate and top up to 5 gallons (19 L). Aerate the wort well and pitch your yeast. (For a high-gravity fermentation such as this, be sure to make a yeast starter.) Ferment at 68 °F (20 °C) and ferment for 10 to 14 days. Bottle your beer, age for three to four weeks and enjoy!

DOGFISH HEAD CRAFT BREWERY'S MIDAS TOUCH 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

1 lb. 9 oz. (0.71 kg) Briess Light dried malt extract
3.3 lbs. (1.5 kg) Briess Light liquid malt extract (late addition)
2 lbs. (0.91 kg) 2-row pale malt
3 lbs. (1.36 kg) honey (do not boil)
2 lbs. (0.91 kg) Alexander's Muscat grape concentrate
(do not boil)
4.5 AAU Willamette hops (60 min.)
(0.9 oz./25 g of 5% alpha acid)
3 AAU Willamette hops (15 min.)
(0.6 oz./17 g of 5% alpha acid)
0.5 teaspoon dried saffron (15 min.)
1 tsp. Irish moss (15 min.)
White Labs WLP500 (Trappist Ale) or
Wyeast 3787 (Trappist Ale) yeast
(2 qts./~2 L yeast starter)
¾ cups corn sugar (if priming)

Step by Step

Steep pale malt at 150 °F (66 °C) in 3 qts. (2.8 L) of water. Rinse with 1.5 qts. (~1.5 L) of water at 170 °F (77 °C). Add water to make 2.5 gallons of wort, add dried malt extract and bring to a boil. Add first dose of Willamette hops, and boil for 60 minutes. Add remaining Willamette hops, liquid malt extract and saffron for last 15 minutes of the boil. Add honey at the end of the boil after you turn off the heat. Let stand for 5 minutes to sanitize the honey.

Cool wort in brewpot and transfer to a sanitary fermenter, then add the Muscat concentrate and top up to 5 gallons (19 L). Aerate the wort well and pitch your yeast. (For a high-gravity fermentation such as this, be sure to make a yeast starter.) Ferment at 68 °F (20 °C) and ferment for 10 to 14 days. Bottle your beer, age for three to four weeks and enjoy!

**DOGFISH HEAD CRAFT BREWERY'S
CHATEAU JIAHU CLONE
(ALL-GRAIN)**

(5 gallons/19 L, all-grain)
OG = 1.088 FG = 1.014 ABV = 10%

Ingredients

11 lbs. 6 oz. (5.2 kg) 2-row pale malt
3 lbs. (1.36 kg) orange blossom honey
2 lbs. (0.91 kg) rice syrup
1 lb. (0.45 kg) Alexander's Muscat grape juice concentrate
0.5 lb. (0.23 kg) Hawthorn berry powder
0.25 oz. (7.1 g) Simcoe® hops (60 min.)
Wyeast 4134 (Sake #9) yeast
¾ cups corn sugar (if priming)

Step by Step

The day before brewday, prepare a 1 qt. (~1 L) yeast starter. Mash with 3.5 gallons (13 L) of water to achieve a temperature of 149 °F (65 °C). Rest for 30 minutes. During the rest, heat 4.5 gallons (17 L) of water to 170 °F (77 °C) for sparging. After the 30 minute rest, vorlauf until wort of acceptable clarity is obtained. Begin collecting wort in the brew kettle. Sparge as normal. Collect 6.25 gallons (24 L) of wort. Once the kettle is full, add rice syrup. Boil 15 minutes. Add Simcoe® hops. Boil for 60 minutes. Turn off heat and stir in honey and hawthorn berry powder. Stir to create a whirlpool. Chill, aerate and pitch sake yeast starter. As fermentation starts to subside, add Muscat grape juice concentrate. Cool the beer after 12–14 days. Cold condition for 21 days. Keg or bottle as normal. Allow whatever time you deem necessary for proper conditioning and enjoy!

**DOGFISH HEAD CRAFT BREWERY'S
CHATEAU JIAHU CLONE
(EXTRACT WITH GRAINS)**

(5 gallons/19 L, extract with grains)
OG = 1.088 FG = 1.014 ABV = 10%

Ingredients

2 lb. 2 oz. (0.96 kg) Muntons light dried malt extract
4 lbs. (1.8 kg) Muntons light liquid malt extract
2 lbs. (0.91 kg) two-row pale malt
3 lbs. (1.4 kg) orange blossom honey
2 lbs. (0.91 kg) rice syrup
1 lb. (0.45 kg) Alexander's Muscat grape juice concentrate
0.5 lb. (0.23 kg) Hawthorn berry powder
0.25 oz. (7.1 g) Simcoe® hops (60 min.)
Wyeast 4134 (Sake #9) yeast
¾ cups corn sugar (if priming)

Step by Step

Place crushed grains in a nylon steeping bag and steep (in a separate pot) in 2.5 quarts (2.4 L) of water at 149 °F (65 °C) for 45 minutes. (This is actually a small mash, so follow temperatures and volumes as closely as is feasible.) Bring 2 gallons (7.6 L) of water to a boil in your brewpot while grains are steeping. After steep, place grain bag in colander over brewpot. Pour "grain tea" through grain bag (to strain out grain husks), then rinse grain bag with 1.5 quarts (~1.5 L) of 170 °F (77 °C) water. Bring this wort to a boil, then add dried malt extract. Boil 15 minutes. Add Simcoe® hops. Boil for 60 minutes.

Stir in liquid malt extract with 15 minutes left in boil. Turn off heat and stir in honey and hawthorn berry powder. Chill wort in brewpot, then transfer to fermenter. Bring fermenter volume to 5 gallons (19 L) with water, aerate and pitch sake yeast starter. As fermentation starts to subside, add Muscat grape juice concentrate. Cool the beer after 12–14 days. Cold condition for 21 days. Keg or bottle as normal. Allow whatever time you deem necessary for proper conditioning and enjoy!

DOGFISH HEAD CRAFT BREWERY'S KVASIR CLONE (EXTRACT WITH GRAINS)

(5 gallons/19 L, extract with grains)

OG = 1.087 FG = 1.011

IBU = 18 SRM = ~23 ABV = 10

Ingredients

7 lbs. (3.2 kg) Briess Bavarian wheat dried malt extract
0.5 lb. (0.23 kg) caramel malt (40 °L)
0.5 lb. (0.23 kg) Maris Otter malt
0.6 lb. (0.27 kg) fresh or frozen lingonberries
0.3 lb. (0.14 kg) fresh cranberries
0.3 gallon (1.1 L) cranberry juice (preservative free)
0.7 lb. (0.32 kg) birch syrup
2 lbs. (0.9 kg) honey
0.25 oz. (7 g) meadowsweet
0.1 oz. (2.8 g) yarrow
10 oz. (283 g) Myrica gale
Pectinase
2.64 AAU Hallertau, Spalt or Tettnang hops (60 min.)
(0.6 oz./17 g at 4.4% alpha acids)
0.8 AAU Hallertau, Spalt or Tettnang hops (10 min.)
(0.18 oz./5 g at 4.4% alpha acids)
Wyeast 1338 (European Ale) or
White Labs WLP011 (European Ale) yeast
 $\frac{3}{4}$ cups corn sugar (if priming)

Step by Step

24 to 48 hours before brewing: Crush the lingonberries and cranberries in 0.5 gallon (1.9 L) of water and treat with pectinase per the manufacturer's instructions.

Brew day: Preheat 1.5 gallons (5.7 L) of water to 154 °F (68 °C). Place the caramel and Maris Otter malt in a steeping bag in the water. Steep the grains at 153 °F (67 °C) and hold for 15 minutes. In a second vessel, heat approximately 1 gallon (3.8 L) of water to 175 °F (79 °C) for rinsing. After the steeping time has elapsed, place the steeping bag with malt into a colander and let it drain into the brewpot. Rinse the grains with the 175 °F (79 °C) water and increase the heat. At 200 °F (93 °C) mix in the dried malt extract and raise to a boil. Add the first hop addition at the start of the boil. Boil time is 60 minutes.

At 50 minutes into the boil add the birch syrup, honey, and cranberry juice and the second hop addition. If you have lost the boil, return to boiling for another 10 minutes. After returning to a boil add the meadowsweet, yarrow, and Myrica gale.

After 60 minutes have elapsed, turn off the heat, add the lingonberry and cranberry mixture. Let the mixture sit for 10 minutes. Chill the wort to a 62 °F (17 °C) and transfer to a sanitized fermenter. Try to leave most of the fruit behind. Pitch the yeast. Ferment at 62 °F (17 °C). After primary fermentation has completed, rack to secondary fermenter and mature for at least 21 days. Bottle or keg and enjoy.

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