



7 Classic New Belgium Clone Recipes



Please note all file contents are Copyright © 2019 Battenkill Communications, Inc. All Rights Reserved. This file is for the buyer's personal use only. It's unlawful to share or distribute this file to others in any way including e-mailing it, posting it online, or sharing printed copies with others.

**NEW BELGIUM BREWING CO.'S
FAT TIRE AMBER ALE CLONE
(ALL-GRAIN)**

(5 gallons/19 L, all-grain)
OG = 1.050 FG = 1.013
IBU = 20 SRM = 14 ABV = 4.7

Ingredients

8 lb. 10 oz. (3.9 kg) pale malt
1 lb. (0.45 kg) Munich malt
6 oz. (0.17 kg) Victory® malt
8.0 oz. (0.23 kg) crystal malt (80 °L)
4.4 AAU Target hops (60 mins) (0.4 oz./11 g of 11% alpha acids)
2.5 AAU Willamette hops (10 mins) (0.5 oz./14 g of 5% alpha acids)
0.5 oz. (14 g) Goldings hops (0 mins)
Wyeast 1792 (Fat Tire Ale), Wyeast 1272 (American Ale II) or White Labs WLP051 (California Ale V) yeast
2/3 cup (150 g) dextrose (if priming)

Step by Step

Mash the grains at 154°F (68°C) in 13 quarts (12 L) of water for 45 minutes. Mash out, vorlauf, and then sparge at 170°F (77°C) to collect 6 gallons (23 L) of wort. Add 0.5 gallon (1.9 L) of water and boil for 60 minutes, adding the hops at the times indicated in ingredient list. Add the Irish moss with 15 minutes left in the boil. Pitch the yeast and ferment at 68°F (20°C) until final gravity is reached (7 to 10 days). Bottle or keg with dextrose. (Try lowering the amount of priming sugar to mimic the low carbonation level of Fat Tire.) Lay the beer down for at least a few months to mellow and mature for best results.

**NEW BELGIUM BREWING CO.'S
FAT TIRE AMBER ALE CLONE
(EXTRACT WITH GRAINS)**

(5 gallons/19 L, extract with grains)
OG = 1.050 FG = 1.013
IBU = 20 SRM = 14 ABV = 4.8%

Ingredients

2 lbs. 3 oz. (1 kg) Coopers light dried malt extract
3.3 pounds (1.5 kg) Coopers light liquid malt extract (late addition)
1 lb. (0.45 kg) Munich malt
6 oz. (0.17 kg) Victory® malt
8.0 oz. (0.23 kg) crystal malt (80 °L)
4.4 AAU Target hops (60 mins) (0.4 oz./11 g of 11% alpha acids)
2.5 AAU Willamette hops (10 mins) (0.5 oz./14 g of 5% alpha acids)
0.5 oz. (14 g) Goldings hops (0 mins)
Wyeast 1792 (Fat Tire Ale), Wyeast 1272 (American Ale II) or White Labs WLP051 (California Ale V) yeast
2/3 cup (150 g) dextrose (if priming)

Step by Step

Place the crushed malts in a nylon steeping bag and steep in 3 quarts (2.8 L) of water at 154°F (68°C) for 30 minutes. Rinse the grains with 1.5 quarts (about 1.5 L) of water at 170°F (77°C). Add water to make 3 gallons (11 L), stir in the dried malt extract, and bring to a boil. Boil for 60 minutes, adding the hops at the times indicated in ingredient list. Add the liquid malt extract and Irish moss with 15 minutes left in the boil. Chill the wort, transfer to your fermenter, and top up with filtered water to 5 gallons (19 L). Follow the remaining portion of the all-grain recipe.

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

**(5 gallons/19 L, all-grain)
OG = 1.065 FG = 1.011
IBU = 20 SRM = 15 ABV = 7.4%**

Abbey is one of the first beers brewed and released by New Belgium back in 1991. Since then it has been one of the brewery's most award-winning beers. This Belgian-style dubbel is designed to represent the monastic beers of Belgium.

Ingredients

7.5 lb. (3.4 kg) 2-row pale malt
1.5 lbs. (0.68 kg) Munich malt (20 °L)
0.25 lb. (0.11 kg) CaraPils® malt
0.5 lb. (0.23 kg) crystal malt (80 °L)
3 oz. (85 g) chocolate malt
2 lbs. (0.91 kg) cane sugar (15 min.)
5 AAU Target hops (60 min.)
(0.45 oz./13 g of 11% alpha acids)
1.3 AAU Willamette hops (10 min.)
(0.25 oz./7.1 g of 5% alpha acids)
1.1 AAU Liberty hops (5 min.)
(0.25 oz./7.1 g of 4.5% alpha acids)
Wyeast 1214 (Belgian Ale) or
White Labs WLP500 (Trappist Ale) yeast
¾ cup (150 g) dextrose (if priming)

Step by Step

Crush your grains and mash at 150 °F (66 °C) for 60 minutes. Mash out, vorlauf, and then sparge at 170 °F (77 °C) to collect approximately 7 gallons (26.6 L) of wort. Boil for 90 minutes, adding hops and sugar at times indicated. After the boil is complete, cool, aerate, and pitch yeast. Ferment at 70 °F (21 °C). When final gravity is reached, bottle or keg as normal.

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

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

Ingredients

1.5 lbs. (0.68 kg) Muntons light dried malt extract
3.3 lb. (1.5 kg) Muntons light liquid malt extract
1.5 lbs. (0.68 kg) Munich malt (20 °L)
0.25 lb. (0.11 kg) CaraPils® malt
0.5 lb. (0.23 kg) crystal malt (80 °L)
3 oz. (85 g) chocolate malt
2 lbs. (0.91 kg) cane sugar (15 min.)
5 AAU Target hops (60 min.)
(0.45 oz./13 g of 11% alpha acids)
1.3 AAU Willamette hops (10 min.)
(0.25 oz./7.1 g of 5% alpha acids)
1.1 AAU Liberty hops (5 min.)
(0.25 oz./7.1 g of 4.5% alpha acids)
Wyeast 1214 (Belgian Ale) or
White Labs WLP500 (Trappist Ale) yeast
¾ cup (150 g) dextrose (if priming)

Step by Step

Steep grains in 3.5 qts. (3.3 L) of water at 150 °F (66 °C) for 45 minutes. Add water to make 3 gallons (11 L) of wort and bring to a boil. Stir in dried malt extract and boil for 60 minutes. Add liquid malt extract and sugar for final 15 minutes of the boil. Follow the remaining portion of the all-grain recipe.

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

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

Ingredients

9 lbs. (4.1 kg) pale malt
2.5 lbs. (1.1 kg) cane sugar (15 min.)
1 lb. (0.45 kg) Munich malt
2 oz. (57 g) Victory® malt
0.25 oz. (7.1 g) coriander (2 min.)
6.1 AAU Target hops (60 min.)
(0.56 oz./16 g at 11% alpha acids)
1.1 AAU Liberty hops (15 min.)
(0.25 oz./7.1 g at 4.5% alpha acids)
0.5 oz. (14 g) Saaz hops (0 min.)
Wyeast 1214 (Belgian Ale) or
White Labs WLP500 (Trappist Ale) yeast
¾ cup corn sugar (if priming)

Step by Step

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

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

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

Ingredients

4.5 lbs. (2 kg) Briess light dried malt extract
14 oz. (0.4 kg) pale malt
2.5 lbs. (1.1 kg) cane sugar (15 min.)
1 lb. (0.45 kg) Munich malt
2 oz. (57 g) Victory® malt
0.25 oz. (7.1 g) coriander (2 min.)
6.1 AAU Target hops (60 min.)
(0.56 oz./16 g at 11% alpha acids)
1.1 AAU Liberty hops (15 min.)
(0.25 oz./7.1 g at 4.5% alpha acids)
0.5 oz. (14 g) Saaz hops (0 min.)
Wyeast 1214 (Belgian Ale) or White
Labs WLP500 (Trappist Ale) yeast
¾ cup corn sugar (if priming)

Step by Step

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

**NEW BELGIUM BREWING CO.'S
1554 BLACK LAGER CLONE
(ALL-GRAIN)**

(5 gallons/19 L, all-grain)
OG = 1.059 FG = 1.015
IBU = 21 SRM = 35 ABV = 5.7%

This unique dark lager uses a recipe that was destroyed by a flood in 1997 and the recreated by the researcher Phil Benstein and New Belgium Brewmaster Peter Bouckaert, based on ancient Belgian beer texts.

Ingredients

7.5 lbs. (3.4 kg) pale malt
0.5 lb. (0.23 kg) CaraPils® malt
4 lbs. (1.8 kg) Munich malt (20 °L)
10 oz. (0.28 kg) chocolate malt
1 oz. (28 g) black malt
5.8 AAU Target hops (60 min.)
(0.53 oz./15 g of 11% alpha acids)
Wyeast 2124 (Bohemian Lager) or
White Labs WLP830 (German Lager) yeast
(German Lager) yeast
¾ cups corn sugar (if priming)

Step by Step

Mash at 154 °F (68 °C). Boil for 90 minutes, adding hops at times indicated. Ferment at 65 °F (18 °C), which is higher than usual for lagers.

**NEW BELGIUM BREWING CO.'S
1554 BLACK LAGER CLONE
(EXTRACT WITH GRAINS)**

(5 gallons/19 L, extract with grains)
OG = 1.059 FG = 1.015
IBU = 21 SRM = 32 ABV = 5.7%

Ingredients

3 lbs. (1.4 kg) Briess light dried malt extract
3.5 lbs. (1.6 kg) Munich liquid malt extract
8 oz. (0.23 kg) CaraPils® malt
13 oz. (0.37 kg) Munich malt (20 °L)
10 oz. (0.28 kg) chocolate malt
1 oz. (28 g) black malt
5.8 AAU Target hops (60 min.)
(0.53 oz./15 g of 11% alpha acids)
Wyeast 2124 (Bohemian Lager) or
White Labs WLP830 (German Lager) yeast
(German Lager) yeast
¾ cups corn sugar (if priming)

Step by Step

Steep grains in 3 qts. (2.8 L) of water at 154 °F (68 °C) for 45 minutes. Add water to make 3 gallons (11 L) of wort and bring to a boil. Stir in dried malt extract and boil for 60 minutes, adding hops at times indicated. Add Munich malt extract for final 15 minutes of the boil. Cool wort and transfer to fermenter. Top up to 5 gallons (19 L) with cool water, aerate, and pitch yeast. Ferment at 65 °F (18 °C).

NEW BELGIUM BREWING CO.'S RANGER IPA CLONE (ALL-GRAIN)

(5 gallons/19 L, all-grain)
OG = 1.059 FG = 1.009
IBU = 70 SRM = 7 ABV = 6.5%

This was the first in New Belgium Brewing Co.'s Ranger series. This has since been replaced by the Voodoo Ranger line of IPAs. This is a smooth drinking IPA with a nice orange glow and strong hop character provided by Chinook, Simcoe and Cascade hops.

Ingredients

12 lbs. (5.4 kg) 2-row pale malt
4 oz. (113 g) crystal malt (120 °L)
12 AAU Chinook hops (60 min.)
(1 oz./28 g at 12% alpha acids)
6.5 AAU Simcoe® hops (30 min.)
(0.5 oz./14 g at 13% alpha acids)
3.8 AAU Cascade hops (15 min.)
(0.75 oz./21 g at 5% alpha acids)
0.5 oz. (14 g) Chinook hops (0 min.)
0.5 oz. (14 g) Simcoe® hops (0 min.)
1 oz. (28 g) Cascade hops (0 min.)
2.5 oz. (71 g) Cascade hops (dry hop)
Wyeast 1792 (Fat Tire Ale), Wyeast 1272 (American Ale II), or
White Labs WLP051 (California Ale V) yeast
 $\frac{3}{4}$ cup corn sugar (if priming)

Step by Step

Mash at 148 °F (64 °C). Boil for 90 minutes, adding hops and sugar at times indicated. Ferment at 68 °F (20 °C). Dry hop in secondary or keg for 1 week.

NEW BELGIUM BREWING CO.'S RANGER IPA CLONE (EXTRACT WITH GRAINS)

(5 gallons/19 L, extract with grains)
OG = 1.059 FG = 1.009
IBU = 70 SRM = 7 ABV = 6.5%

Ingredients

4.5 lbs. (2 kg) Briess light dried malt extract
1 lb. (0.45 kg) cane sugar (15 min.)
1 lb. 13 oz. (0.82 kg) pale malt
4 oz. (113 g) crystal malt (120 °L)
12 AAU Chinook hops (60 min.)
(1 oz./28 g at 12% alpha acids)
6.5 AAU Simcoe® hops (30 min.)
(0.5 oz./14 g at 13% alpha acids)
3.8 AAU Cascade hops (15 min.)
(0.75 oz./21 g at 5% alpha acids)
0.5 oz. (14 g) Chinook hops (0 min.)
0.5 oz. (14 g) Simcoe® hops (0 min.)
1 oz. (28 g) Cascade hops (0 min.)
2.5 oz. (71 g) Cascade hops (dry hop)
Wyeast 1792 (Fat Tire Ale), Wyeast 1272 (American Ale II), or
White Labs WLP051 (California Ale V) yeast
 $\frac{3}{4}$ cup corn sugar (if priming)

Step by Step

Steep grains in 3 qts. (2.8 L) of water at 148 °F (64 °C) for 45 minutes. Add water to make 4 gallons (15 L) of wort and bring to a boil. Stir in roughly half of the dried malt extract and boil for 60 minutes, adding hops at times indicated. Add remaining malt extract and sugar for final 15 minutes of the boil. Cool wort and transfer to fermenter. Top up to 5 gallons (19 L) with cool water, aerate and pitch yeast. Ferment at 68 °F (20 °C). Dry hop in secondary or keg for 1 week.

**NEW BELGIUM BREWING CO.'S
SAISON BELGIAN-STYLE
FARMHOUSE ALE CLONE
(ALL-GRAIN)**

(5 gallons/19 L, all-grain)
OG = 1.058 FG = 1.008
IBU = 25 SRM = 6 ABV = 6.5%

A retired beer from New Belgium Brewing's portfolio. Brew one yourself to bring this one back to life.

Ingredients

10 lbs. (4.5 kg) pale malt
1 lb. (0.45 kg) 2-row pale malt
10 oz. (0.28 kg) CaraPils malt
10 oz. (0.28 kg) crystal malt (20 °L)
4.5 AAUs Hallertau hops (60 min.)
(1.1 oz./31 g at 4% alpha acids)
4.5 AAUs of Strisslespalt hops (15 min.)
(1.1 oz./31 g at 4% alpha acids)
½ to 2 tsp. cardamon
½ to 2 tsp. orange peel
½ to 2 tsp. coriander
1 tsp. Irish moss
Wyeast 1214 (Belgian Ale yeast) or
White Labs WLP565 (Belgian Saison I) yeast
¾ cups corn sugar (if priming)

Step by Step

Mash grains in 15 qts. (14 L) of water to get a single-infusion mash temperature of 153 °F (67 °C) for 45 minutes. Sparge with water at 170 °F (77 °C) and collect 6.5 gallons (25 L) of wort. Boil for 90 minutes, adding hops as directed. Add the spices and Irish moss with 15 minutes remaining in the boil.

After the boil, cool the wort and ferment at 79–84 °F (26–29 °C) until complete (3 to 7 days), then leave at that temperature for another six days for warm conditioning. Rack into bottle or kegs with corn sugar for a few days, then drop the temperature to 40 °F (4.4 °C) for three to four additional weeks.

**NEW BELGIUM BREWING CO.'S
SAISON BELGIAN-STYLE
FARMHOUSE ALE CLONE
(EXTRACT WITH GRAINS)**

(5 gallons/19 L, extract with grains)
OG = 1.058 FG = 1.012
IBU = 25 SRM = 8 ABV = 5.9%

Ingredients

6.6 lbs. (3 kg) Pilsen liquid malt extract (late addition)
10 oz. (0.28 kg) Carapils® malt
10 oz. (0.28 kg) crystal malt (20 °L)
0.5 lbs. (0.23 kg) wheat dried malt extract
4.5 AAUs Hallertau hops (60 min.)
(1.1 oz./31 g of 4% alpha acid)
4.5 AAUs of Strisslespalt hops (15 min.)
(1.1 oz./31 g of 4% alpha acid)
½ to 2 tsp. cardamon
½ to 2 tsp. orange peel
½ to 2 tsp. coriander
1 tsp. Irish moss
Wyeast 1214 (Belgian Ale yeast) or White Labs WLP565 (Belgian Saison I) yeast
¾ cup corn sugar (for priming)

Step by Step

Place crushed malts in a nylon steeping bag and steep in 3 qts. (2.8 L) of water at 153 °F (67 °C) for 30 minutes. Rinse grains with 1.5 qts. (~1.5 L) of water at 170 °F (77 °C). Add water to make 3 gallons (11 L), stir in dried malt extract and bring to a boil.

Add Hallertau hops and boil for 60 minutes. Add the liquid malt extract, Irish moss, Strisslespalt hops and spices with 15 minutes left in the boil.

Cool wort by submerging brewpot in sink, with the lid on, until the side of the brewpot no longer feels warm. Transfer wort to fermenter and top up to 5 gallons (19 L) with cool water. Aerate wort and pitch yeast.

Ferment at 79–84 °F (26–29 °C) until complete (3 to 7 days), then leave at that temperature for another six days for warm conditioning. Rack into bottle or kegs with corn sugar for a few days, then drop the temperature to 40 °F (4.4 °C) for three to four additional weeks.

NEW BELGIUM BREWING CO.'S LA FOLIE CLONE (ALL-GRAIN)

(5 gallons/19 L, all-grain)
OG = 1.062 FG = 1.015
IBU = 20 SRM = 10-14 ABV = 6%

A wood-aged sour brown ale with lots of green apple, plum and cherry notes. According to Lauren Salazar of New Belgium Brewing Co., "Never turn your back on (the barrels). They like to change on you and right when you think you know what one will do, it does the exact opposite."

Ingredients

9.75 lbs. (4.4 kg) 2-row pale malt
1 lb. 5 oz. (0.60 kg) Munich malt
1 lb. 5 oz. (0.60 kg) crystal malt (60 °L)
10 oz. (0.28 kg) unmalted wheat
5.7 AAU Cantillion Iris hops (60 min.) (or any neutral hop)
(1.9 oz./54 g at 3% alpha acids)
Wyeast 1056 (American Ale), White Labs WLP001
(California Ale), Fermentis Safale US-05 or Danstar
Nottingham yeast
Wyeast 3278 (Lambic blend) or White Labs WLP655
(Belgian Sour Mix 1) blend
1 cup corn sugar (for priming)

Step by Step

Mash at 154 °F (68 °C). Boil for 60 minutes. Ferment with neutral ale yeast at 75 °F (24 °C), then rack to barrel and add sour blend. Aging time is totally up to the barrel. This is where years of tasting and blending come in handy. If you want to blend, try ~ 20% of a sweeter (younger) barrel, ~30% of a nice mild sour barrel and ~50% of a well established "tour gripper" with nice oak notes (cherries, horse blanket, etc). (Young usually means ~ 1 year, mid range ~2 years and grippers are 3+ years.) But there are no rules here. Do whatever works for you.

Poor man's barrel option:

Don't have the budget (or room) for a barrel? Try this "poor man's" method of emulating some of the aspects of barrel aging. Conduct your primary fermentation in a bucket or ferment the beer with ale yeast, then rack it to a bucket – adding any "bugs" that may be called for. Buckets are more permeable to oxygen than barrels are, so let the beer condition in the bucket for only about 3 months, then rack it to a carboy for the remaining conditioning time. Two weeks before racking, take 3.0 oz. (85 g) of oak cubes (French oak, medium toast) and soak them in wine. Use Chardonnay for the Temptation clone, Pinot Noir for La Roja, Cabernet Sauvignon for Darth Porter and Burgundy or Meritage for Grand Cru and La Folie. Change wine every 3 days to lessen the intensity of the new oak. Add cubes when beer is racked to carboy.

NEW BELGIUM BREWING CO.'S LA FOLIE CLONE (PARTIAL MASH)

(5 gallons/19 L, partial mash)
OG = 1.062 FG = 1.015
IBU = 20 SRM = 10-14 ABV = 6%

Ingredients

1 lb. 14 oz. (0.85 kg) dried malt extract
4 lbs. 10 oz. liquid malt extract.
1 lb. 5 oz. (0.60 kg) Munich malt
1 lb. 5 oz. (0.60 kg) crystal malt (60 °L)
10 oz. (0.28 kg) unmalted wheat
5.7 AAU Cantillion Iris hops (60 min.) (or any neutral hop)
(1.9 oz./54 g at 3% alpha acids)
Wyeast 1056 (American Ale), White Labs WLP001
(California Ale), Fermentis Safale US-05 or Danstar
Nottingham yeast
Wyeast 3278 (Lambic blend) or White Labs WLP655
(Belgian Sour Mix 1) blend
1 cup corn sugar (for priming)

Step by Step

Steep malts in 4.8 qts. (4.6 L) of water at 154 °F (68 °C) for 45 minutes. Rinse with 2.4 qts. (2.3 L) of water at 170 °F (77 °C). Add water to make 3 gallons (11 L), add dried malt extract and bring to a boil. Boil for 60 minutes, stirring in LME at end of boil. Follow the remainder of the all-grain recipe.