



# **6 Classic Odell Brewing Clone Recipes**



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## ODELL BREWING CO.'S ISOLATION ALE CLONE (ALL-GRAIN)

(5 gallons/19 L, all-grain)  
OG = 1.061 FG = 1.015  
IBU = 29 SRM = 16 ABV = 6.1%

### Ingredients

4.25 lbs. (1.9 kg) Maris Otter pale malt  
3 lbs. (1.4 kg) Vienna malt  
2.75 lbs. (1.25 kg) Briess Ashburne® mild malt  
1 lb. (0.45 kg) Munich malt (10 °L)  
0.75 lb. (0.34 kg) crystal malt (90 °L)  
0.5 lb. (0.23 kg) crystal malt (10 °L)  
4 oz. (113 g) crystal malt (45 °L)  
4 oz. (113 g) crystal malt (120 °L)  
3.25 AAU Nugget hops (60 min.)  
(0.25 oz./7 g at 13% alpha acids)  
5.5 AAU Cascade hops (30 min.)  
(1 oz./28 g at 5.5% alpha acids)  
Wyeast 1098 (British Ale) or  
White Labs WLP007 (Dry English Ale) yeast  
½ cup corn sugar (if priming)

### Step by Step

Mill the grains and mix with 4 gallons (15 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 2.9 gallons (11 L) and top up as necessary to obtain 6 gallons (23 L) of wort.

Boil for 60 minutes, adding hops according to the ingredient list and Irish moss as desired. After the boil, chill the wort to slightly below fermentation temperature, about 66 °F (19 °C). Aerate the wort with pure oxygen or filtered air and pitch yeast.

Ferment at 67 °F (19 °C) for the first three days, then allow temperature to rise to 70 °F (21 °C). Hold there until fermentation is complete (1.015 specific gravity, about ten days after fermentation begins). Once the beer completes fermentation, bottle or keg and carbonate to approximately 2.25 volumes. You may want to cold-crash the beer prior to packaging to 35 °F (2 °C) for 48 hours to improve clarity. Store carbonated beer at near-freezing temperatures for at least two weeks before drinking.

## ODELL BREWING CO.'S ISOLATION ALE CLONE (EXTRACT WITH GRAINS)

(5 gallons/19 L, extract with grains)  
OG = 1.061 FG = 1.015  
IBU = 29 SRM = 16 ABV = 6.1%

### Ingredients

1 lb. (0.45 kg) light dried malt extract  
3.3 lbs. (1.5 kg) Briess Goldpils® Vienna liquid malt extract  
3 lbs. (1.4 kg) Munich liquid malt extract  
0.75 lb. (0.34 kg) crystal malt (90 °L)  
0.5 lb. (0.23 kg) crystal malt (10 °L)  
4 oz. (113 g) crystal malt (45 °L)  
4 oz. (113 g) crystal malt (120 °L)  
3.25 AAU Nugget hops (60 min.)  
(0.25 oz./7 g at 13% alpha acids)  
5.5 AAU Cascade hops (30 min.)  
(1 oz./28 g at 5.5% alpha acids)  
Wyeast 1098 (British Ale) or  
White Labs WLP007 (Dry English Ale) yeast  
½ 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 specialty malts in grain bags for 15 minutes and then remove the grain bags and let drain fully. Add malt extracts while stirring, and stir until completely dissolved. Bring the wort to a boil.

Boil for 60 minutes, adding hops according to the ingredient list and Irish moss as desired.

After the boil, chill the wort to slightly below fermentation temperature, about 66 °F (19 °C). Aerate the wort with pure oxygen or filtered air and pitch yeast.

Ferment at 67 °F (19 °C) for the first three days, then allow temperature to rise to 70 °F (21 °C). Hold there until fermentation is complete. After fermentation, bottle or keg the beer and carbonate to approximately 2.25 volumes. You may want to cold-crash the beer prior to packaging to 35 °F (2 °C) for 48 hours to improve clarity. Store carbonated beer at near-freezing temperatures for at least two weeks before drinking.

### Tips for Success:

Head Brewer Bill Beymer notes that they use Nugget and Cascade hops in Isolation Ale in moderate amounts: I've split them here with the Nugget as principally a bittering hop and Cascade as a flavor hop, but this was one that Bill and company decided to hold close to the vest, so you may have to experiment on the timing and ratios. Bill notes, though, that the malt character is the focus of this beer.

For yeast, Bill suggests using a British ale strain that produces mild esters and complements this malt-forward winter ale. The relatively warm fermentation temperature should help bring out the esters that Bill's talking about, but if you're noticing too much yeast character in the final beer you might want to hold steady at 67 °F (19 °C) instead of allowing the temperature rise (though an increase at the end of fermentation is still appropriate to ward off diacetyl).

**ODELL BREWING CO.'S  
CUTTHROAT PORTER CLONE  
(ALL-GRAIN)**

(5 gallons/19 L, all-grain)  
OG = 1.052 FG = 1.017  
IBU = 43 SRM = 36 ABV = 4.5%

**Ingredients**

9 lbs. (4.1 kg) 2-row pale ale malt  
8 oz. (227 g) caramalt  
6 oz. (170 g) crystal malt (40 °L)  
4 oz. (113 g) amber or brown malt  
4 oz. (113 g) Munich malt  
8 oz. (227 g) chocolate malt  
2 oz. (57 g) roasted barley  
0.07 oz. (2 g) gypsum  
0.04 oz. (1 g) calcium carbonate  
1 tsp. Irish moss  
11.25 AAU Fuggle hops (60 min.)  
(2.5 oz./71 g at 4.5% alpha acids)  
0.5 oz. (14 g) Kent Goldings hops (1 min.)  
0.25 oz. (7 g) Kent Goldings hops (1 min.)  
0.25 oz. (7 g) Northern Brewer hops (0 min.)  
1 pkg. of your favorite ale yeast  
(not an estery strain)  
6 oz. (170 g) corn sugar (if priming)

**Step by Step**

Mill all the grain and mash with the gypsum and calcium carbonate to achieve a 155 °F (68 °C) mash temperature. You will need 3.4 gallons (13 L) of strike water at around 166 °F (74 °C) to do this. Let the mash rest for 40 minutes. Recirculate until the drawn off wort is fairly clear. Sparge with 170 °F (77 °C) water. Bring wort to a boil, starting at a level of 5.8 gallons (22 L). Boil to reach 5.5 gallons (typically about 60 min.), making the following additions: Add the Fuggle at the beginning of the boil. Add the Irish moss with 20 minutes to go. Add ½ oz. Kent Goldings with 1 minute to go. Add ¼ oz. Kent Goldings and ¼ oz. Northern Brewer just before chill down. Chill the wort down and ferment at the appropriate temperature for your favorite ale yeast. Once fermentation is complete, chill the beer to as close to 36 °F (2 °C) as you can and age for 10–14 days. Bottle or keg and enjoy!

**ODELL BREWING CO.'S  
CUTTHROAT PORTER CLONE  
(EXTRACT WITH GRAINS)**

(5 gallons/19 L, extract with grains)  
OG = 1.052 FG = 1.017  
IBU = 43 SRM = 36 ABV = 4.5%

**Ingredients**

2 lbs. 6 oz. (1.1 kg) Muntons light dried malt extract  
3.3 lbs. (1.5 kg) Muntons light liquid malt extract  
(late addition)  
8 oz. (227 g) caramalt  
6 oz. (170 g) crystal malt (40 °L)  
4 oz. (113 g) amber or brown malt  
4 oz. (113 g) Munich malt  
8 oz. (227 g) chocolate malt  
2 oz. (57 g) roasted barley  
0.07 oz. (2 g) gypsum  
0.04 oz. (1 g) calcium carbonate  
1 tsp. Irish moss (20 min.)  
11.25 AAU Fuggle hops (60 min.)  
(2.5 oz./71 g at 4.5% alpha acids)  
0.5 oz. (14 g) Kent Goldings hops (1 min.)  
0.25 oz. (7 g) Kent Goldings hops (1 min.)  
0.25 oz. (7 g) Northern Brewer hops (0 min.)  
1 pkg. of your favorite ale yeast  
(not an estery strain)  
6 oz. (170 g) corn sugar (if priming)

**Step by Step**

Place crushed grains in a nylon steeping bag and steep at 155 °F (68 °C) in 3 qts. (2.8 L) of water for 45 minutes. Rinse grains with 1.5 qts. (1.4 L) of water at 170 °F (77 °C). Add water (to save time, preferably boiling water) to “grain tea” to make 3 gallons (11 L), stir in dried malt extract and bring to a boil. Boil for 60 minutes, adding hops and Irish moss at times indicated in the ingredient list. Stir in liquid malt extract with 15 minutes remaining in boil. Keep a small pot of boiling water handy and do not let the wort volume dip below 2.5 gallons (9.5 L) during the boil. Cool wort, siphon to fermenter, top up to 5 gallons (19 L), aerate and pitch yeast. Ferment at 68–72 °F (20–22 °C).

**ODELL BREWING CO.'S  
5 BARREL PALE ALE  
(ALL-GRAIN)**

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

**Ingredients**

8 lbs. (3.6 kg) English pale ale malt  
1.75 lbs. (0.79 kg) Gambrinus ESB malt  
0.75 lbs. (0.34 kg) dark Munich malt (20 °L)  
9.5 AAU Willamette hops (90 min.)  
(0.75 oz./21 g of 5.5% alpha acids)  
2.3 AAU Crystal hops (45 min.)  
(0.5 oz./14 g of 4.6% alpha acids)  
2.75 AAU Willamette hops (15 min.)  
(0.5 oz./14 g of 5.5% alpha acids)  
2.75 AAU Willamette hops (0 min.)  
(0.5 oz./14 g of 5.5% alpha acids)  
4.6 AAU Crystal hops (0 min.)  
(1 oz./28 g of 4.6% alpha acids)  
1 oz. (28 g) Crystal whole hops (hopback)  
1 oz. (28 g) Willamette whole hops (hopback)  
1 oz. (28 g) Crystal hops (dry hop)  
1 oz. (28 g) Willamette hops (dry hop)  
White Labs WLP007 (Dry English Ale) or  
Wyeast 1098 (Dry Whitbread) yeast  
¾ cup (150 g) dextrose (if priming)

**Step by Step**

Mash the grains at 152 °F (67 °C). Mash out, vorlauf, and then sparge at 170 °F (77 °C) to collect about 7 gallons (27 L) of wort. Boil 90 minutes, adding hops as directed. After the boil is complete, give the wort a stir to create a whirlpool, then let settle for 20 minutes. If you don't have a hopback device, add the hopback hops during the final couple minutes of the whirlpool, just prior to chilling. Then chill and pitch yeast. After primary fermentation, add dry hops 3–5 days and then chill to as close to 32 °F (0 °C) as you can for 1–2 weeks. Bottle or keg as normal.

**ODELL BREWING CO.'S  
5 BARREL PALE ALE  
(EXTRACT WITH GRAINS)**

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

**Ingredients**

1.75 lbs. (0.8 kg) light dried malt extract  
3.3 lbs. (1.5 kg) Maris Otter liquid malt extract (15 min.)  
1.75 lbs. (0.79 kg) Gambrinus ESB malt  
0.75 lbs. (0.34 kg) dark Munich malt (20 °L)  
9.5 AAU Willamette hops (90 min.)  
(0.75 oz./21 g of 5.5% alpha acids)  
2.3 AAU Crystal hops (45 min.)  
(0.5 oz./14 g of 4.6% alpha acids)  
2.75 AAU Willamette hops (15 min.)  
(0.5 oz./14 g of 5.5% alpha acids)  
2.75 AAU Willamette hops (0 min.)  
(0.5 oz./14 g of 5.5% alpha acids)  
4.6 AAU Crystal hops (0 min.)  
(1 oz./28 g of 4.6% alpha acids)  
1 oz. (28 g) Crystal whole hops (hopback)  
1 oz. (28 g) Willamette whole hops (hopback)  
1 oz. (28 g) Crystal hops (dry hop)  
1 oz. (28 g) Willamette hops (dry hop)  
White Labs WLP007 (Dry English Ale) or  
Wyeast 1098 (Dry Whitbread) yeast  
¾ cup (150 g) dextrose (if priming)

**Step by Step**

Place crushed grains in a nylon steeping bag and steep at 155 °F (68 °C) in 3 qts. (2.8 L) of water for 45 minutes. Rinse grains with 1.5 qts. (1.4 L) of water at 170 °F (77 °C). Add water (to save time, preferably boiling water) to “grain tea” to make 3 gallons (11 L), stir in dried malt extract and bring to a boil. Boil for 60 minutes, adding hops at times indicated in the ingredient list. Stir in liquid malt extract with 15 minutes remaining in boil. Keep a small pot of boiling water handy and do not let the wort volume dip below 2.5 gallons (9.5 L) during the boil. After the boil is complete, whirlpool 20 minutes. If you don't have a hopback device, add the hopback hops during the final couple minutes of the whirlpool, just prior to chilling. Then chill and pitch yeast. After primary fermentation, add dry hops 3–5 days and then chill to as close to 32 °F (0 °C) as you can for 1–2 weeks.

**ODELL BREWING CO.'S  
EASY STREET WHEAT CLONE  
(ALL-GRAIN)**

(5 gallons/19 L, all-grain)  
OG = 1.045 FG = 1.011  
IBU = 21 SRM = 7 ABV = 4.6%

**Ingredients**

5 lbs. 6 oz. (2.4 kg) wheat malt  
4 lbs. 6 oz. (2 kg) 2-row malt  
0.5 lb. (0.23 kg) Munich malt  
2 oz. (57 g) crystal malt (20 °L)  
3.5 AAU Cascade hops (60 min.)  
(0.70 oz./20 g at 5% alpha acid)  
3 AAU Saaz hops (2 min.)  
(1 oz./28 g of 3% alpha acid)  
4 AAU Tettnanger hops (2 min.)  
(1 oz./28 g of 4% alpha acid)  
White Labs WLP029 (German Ale/Kölsch) or  
Wyeast 2565 (Kölsch) yeast  
(1.25 qt./~1.25 L yeast starter)  
¾ cups corn sugar (if priming)

**Step by Step**

Mash your grains at 149 °F (65 °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) of water and boil for 90 minutes, adding hops as directed. Cool, aerate, and pitch yeast. Ferment at 68 °F (20 °C) for 7 to 10 days or until specific gravity remains constant. Bottle or keg as normal.

**ODELL BREWING CO.'S  
EASY STREET WHEAT CLONE  
(EXTRACT WITH GRAINS)**

(5 gallons/19 L, extract with grains)  
OG = 1.045 FG = 1.011  
IBU = 21 SRM = 7 ABV = 4.6%

**Ingredients**

1.75 lbs. (0.79 g) Briess wheat dried malt extract  
3.3 lbs. (1.5 g) Briess wheat liquid malt extract (late addition)  
1 lb. (0.45 kg) wheat malt  
0.5 lb. (0.23 kg) Munich malt  
2 oz. (57 g) crystal malt (20 °L)  
3.5 AAU Cascade hops (60 min.)  
(0.70 oz./20 g at 5% alpha acid)  
3 AAU Saaz hops (2 min.)  
(1 oz./28 g of 3% alpha acid)  
4 AAU Tettnanger hops (2 min.)  
(1 oz./28 g of 4% alpha acid)  
White Labs WLP029 (German Ale/Kölsch) or  
Wyeast 2565 (Kölsch) yeast  
(1.25 qt./~1.25 L yeast starter)  
¾ cups corn sugar (if priming)

**Step by Step**

Place crushed malts in a nylon steeping bag and steep in 2.4 qts. (2.3 L) of water at 150 °F (66 °C) for 30 minutes. Rinse grains with 1.2 qts. (~1.2 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 the Cascade hops and boil for 60 minutes. Add the liquid malt extract and Irish moss with 15 minutes left in the boil. Add the Saaz and Tettnanger hops for the last 2 minutes of the boil. When done boiling, cool wort and transfer to fermenter and top up to 5 gallons (19 L) with cool water. Aerate wort and pitch yeast. Ferment at 68 °F (20 °C) for 7 to 10 days or until specific gravity remains constant. Bottle your beer, age for about one week and enjoy!

**ODELL BREWING CO.'S  
DOUBLE PILSNER CLONE  
(ALL-GRAIN)**

(5 gallons/19 L, all-grain)  
OG = 1.076 FG = 1.017  
IBU = 37 SRM = 4 ABV = 8.2%

**Ingredients**

14.5 lbs. (6.6 kg) German Pilsner malt  
1 lb. (0.45 kg) Weyermann Carafoam®  
malt (2 °L)  
4 oz. (113 g) Munich malt (10 °L)  
10 AAU Saaz hops (60 min.)  
(2.9 oz./81 g at 3.5% alpha acids)  
5.7 AAU Tettnang hops (1 min.)  
(1.5 oz./43 g at 3.8% alpha acids)  
5.7 AAU Tettnang hops (0 min.)  
(1.5 oz./43 g at 3.8% alpha acids)  
1 tsp Irish moss (15 min.)  
Wyeast 2206 (Bavarian Lager) or  
White Labs WLP820 (Octoberfest/  
Märzen) yeast (4 qt./~4 L starter)  
¾ cups corn sugar (if priming)

**Step by Step**

Use water with a low mineral content. Mash crushed grains with 5.1 gallons (19 L) of mash water, heated to ~162 °F (72 °C). Mash at 150-152 °F (66-67 °C) for 45 minutes. Recirculate wort until it is quite clear. Collect wort, sparging with 168 °F (76 °C) water to collect 6.5 gallons (25 L) of wort. (Your SG here should be 1.058. If it's lower than this, add dried malt to reach 1.058 or collect more wort – up to 8 gallons/30 L – and boil longer). Boil wort for 90 minutes. Cool wort, transfer to fermenter and aerate well. Pitch yeast sediment from yeast starter. Ferment beer at 55 °F (13 °C). Hold fermentation temperature until beer is finished fermenting. Chill to 34 °F (1.1 °C) and hold for at least a month. Prime bottles with sugar or keg.

**ODELL BREWING CO.'S  
DOUBLE PILSNER CLONE  
(EXTRACT WITH GRAINS)**

(5 gallons/19 L, extract with grains)  
OG = 1.076 FG = 1.017  
IBU = 37 SRM = 4 ABV = 8.2%

**Ingredients**

2 lbs. (0.9 kg) Briess extra light dried malt extract  
6.6 lbs. (2.4 kg) Briess Pilsen malt extract (late addition)  
0.75 lb. (0.34 kg) German Pilsner malt  
1 lb. (0.45 kg) Weyermann arafoam® malt  
(or other very low color caramalt)  
4 oz. (0.11 kg) Munich malt (10 °L)  
10 AAU Saaz hops (60 min.)  
(2.9 oz./81 g at 3.5% alpha acids)  
1.5 oz. (43 g) Tettnang hops (1 min)  
1.5 oz. (43 g) Tettnang hops (0 min)  
1 tsp Irish moss (15 min.)  
Wyeast 2206 (Bavarian Lager) or  
White Labs 820 (Octoberfest/Märzen) yeast  
(4 qt./~4 L starter)  
¾ cups corn sugar (if priming)

**Step by Step**

Put crushed grains in a nylon steeping bag. In a large soup pot, heat 3 qts. (2.8 L) of water to 162 °F (72 °C) and submerge bag. Steep grains at 150–152 °F (66–67 °C) for 45 minutes. While grains are steeping, bring 2.5 gallons (9.5 L) of water to a boil in your brewpot. After steep, put colander over brewpot and place grain bag in it. Pour “grain tea” through grain bag (to filter out the “floaties”), then rinse grains with 1.5 quarts (1.4 L) of water at 170 °F (77 °C). Add dried malt extract and boil wort for 60 minutes, adding hops at times indicated. Add liquid malt extract at the end of the boil and let it steep for 15 minutes before cooling. Chill wort, then transfer to fermenter. Add water to make 5 gallons (19 L) and aerate well. Pitch yeast sediment from starter and follow the fermentation and lagering instructions in the all-grain recipe. Prime bottles with sugar or keg.

## ODELL BREWING CO.'S PEACH IPA CLONE (ALL-GRAIN)

(5 gallons/19 L, all-grain)  
OG = 1.069 FG = 1.013  
IBU = 60 SRM = 6 ABV = 7.2%

### Ingredients

11.7 lbs. (5.3 kg) pale ale malt (3 °L)  
1.7 lbs. (0.77 kg) Vienna malt (3.5 °L)  
0.7 lb. (0.32 kg) melanoidin malt (25 °L)  
2 tsp. gypsum  
4 lbs. (1.8 kg) peach puree or crushed peaches (pits removed)  
7.8 AAU Warrior® hops (60 min.)  
(0.5 oz./14 g at 15.5% alpha acids)  
7.8 AAU Warrior® hops (30 min.)  
(0.5 oz./14 g at 15.5% alpha acids)  
8.8 AAU Simcoe® hops (0 min.)  
(0.8 oz./22 g at 11% alpha acids)  
4.8 AAU Australian Summer hops (0 min.)  
(0.8 oz./22 g at 6% alpha acids)  
3.2 AAU Crystal hops (0 min.)  
(0.8 oz./22 g at 4% alpha acids)  
1.2 oz. (33 g) Simcoe® hops (20 minutes into hop stand)  
1.2 oz. (33 g) Australian Summer hops (20 minutes into hop stand)  
1.2 oz. (33 g) Crystal hops (20 minutes into hop stand)  
1.2 oz. (33 g) Simcoe® hops (dry hop)  
1.2 oz. (33 g) Australian Summer hops (dry hop)  
1.2 oz. (33 g) Crystal hops (dry hop)  
0.5 tsp. yeast nutrients (10 min.)  
White Labs WLP001 (California Ale) or  
Wyeast 1056 (American Ale) or  
Fermentis Safale US-05 yeast  
¾ cups corn sugar (if priming)

### Step by Step

Adjust brewing water by adding 1 tsp. gypsum per 5 gallons (19 L) water. Mash in with 1.5 qts. (1.4 L) strike water per pound (0.45 kg) of grist to achieve a mash temperature of 152 °F (67 °C) and hold for 60 minutes. Sparge with 172 °F (78 °C) water and collect ~6 gallons (23 L) in the kettle. Boil for 60 minutes, adding hops and yeast nutrients at times indicated. At the end of the boil add "0 min." hops and stir to wort to create a whirlpool. Stir for at least a minute and then let wort settle for a total of 20 minutes. Chill the wort to 170 °F (77 °C) before adding the second addition of "hop stand" hops. Stir for at least a minute, then let settle for another 15 minutes. Chill the wort to 68 °F (20 °C) and aerate thoroughly. Hold at 68 °F (20 °C) for three days or until primary fermentation slows down. Add the peach puree after kräusen has fallen then wait until fermentation calms back down before adding dry hops. After five days on the dry hops, rack the beer to a keg and carbonate or rack to bottling bucket, add priming sugar and bottle. Carbonate to 2.4 volumes CO<sub>2</sub>.

## ODELL BREWING CO.'S PEACH IPA CLONE (PARTIAL MASH)

(5 gallons/19 L, partial mash)  
OG = 1.069 FG = 1.013  
IBU = 60 SRM = 6 ABV = 7.2%

### Ingredients

8 lbs. (3.6 kg) pale ale liquid malt extract (LME) (7 °L)  
1.7 lbs. (0.77 kg) Vienna malt (3.5 °L)  
0.7 lb. (0.32 kg) melanoidin malt (25 °L)  
2 tsp. gypsum  
4 lbs. (1.8 kg) peach puree or crushed peaches (pits removed)  
7.8 AAU Warrior® hops (60 min.)  
(0.5 oz./14 g at 15.5% alpha acids)  
7.8 AAU Warrior® hops (30 min.)  
(0.5 oz./14 g at 15.5% alpha acids)  
8.8 AAU Simcoe® hops (0 min.)  
(0.8 oz./22 g at 11% alpha acids)  
4.8 AAU Australian Summer hops (0 min.)  
(0.8 oz./22 g at 6% alpha acids)  
3.2 AAU Crystal hops (0 min.)  
(0.8 oz./22 g at 4% alpha acids)  
1.2 oz. (33 g) Simcoe® hops (20 minutes into hop stand)  
1.2 oz. (33 g) Australian Summer hops (20 minutes into hop stand)  
1.2 oz. (33 g) Crystal hops (20 minutes into hop stand)  
1.2 oz. (33 g) Simcoe® hops (dry hop)  
1.2 oz. (33 g) Australian Summer hops (dry hop)  
1.2 oz. (33 g) Crystal hops (dry hop)  
0.5 tsp. yeast nutrients (10 min.)  
White Labs WLP001 (California Ale) or  
Wyeast 1056 (American Ale) or  
Fermentis Safale US-05 yeast  
¾ cups corn sugar (if priming)

### Step by Step

Place crushed grains in a muslin bag and mash in with 1 gallon (~4 L) water to achieve a mash temperature of 152 °F (67 °C) and hold for 60 minutes. Wash grain bag with 1 gallon (~4 L) hot water. Top kettle to ~6 gallons (23 L) water and boil. Once at a boil, remove the kettle from heat and add the LME and gypsum. Stir until all the malt extract is dissolved, then return the wort to a boil. Boil for 60 minutes, adding hops and yeast nutrients at time indicated. At the end of the boil add hops and stir to wort to create a whirlpool. Stir for at least a minute and then let wort settle for a total of 20 minutes. Chill the wort to 170 °F (77 °C) before adding the second addition of hop stand hops. Stir for at least a minute, then let settle for another 15 minutes. Chill the wort to 68 °F (20 °C) and aerate thoroughly. Hold at 68 °F (20 °C) for 3 days or until primary fermentation slows down. Add the peach puree after krausen has fallen then wait until fermentation calms back down before adding dry hops. After 5 days on dry hops, rack to the beer to a keg and carbonate or rack to bottling bucket, add priming sugar and bottle. Carbonate to 2.4 volumes CO<sub>2</sub>.

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