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6 Classic

OSKAR BLUES BREWERY

Clone Recipes



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OSKAR BLUES BREWERY'S DALE'S PALE ALE CLONE (ALL-GRAIN)

(5 gallons/19 L, all-grain)
OG = 1.061 FG = 1.012
IBU = 65 SRM = 8 ABV = 6.5%

Dale's Pale Ale is an iconic American pale ale, balancing caramel and biscuit malt and fruity, citrusy, piney hops. The first craft beer in a can comes with a little extra oomph at 6.5% ABV – just enough to cap off a solid day in the mountains!

Ingredients

11 lbs. (5 kg) North American 2-row pale malt (1.8 °L)
11.5 oz. (326 g) Munich malt (10 °L)
13.1 oz. (372 g) Simpsons Premium English Caramalt (25 °L)
2.3 oz. (64 g) Simpsons dark crystal malt (80 °L)
13 AAU Columbus hops (80 min.)
(1 oz./28 g at 13% alpha acids)
2.3 AAU Cascade hops (25 min.)
(0.4 oz./11.2 g at 7.2% alpha acids)
7.2 AAU Columbus hops (10 min.)
(0.55 oz./15.4 g at 13% alpha acids)
15.2 AAU Centennial hops (0 min.)
(1.6 oz./45 g at 9.5% alpha acids)
1 tsp. yeast nutrient (Servomyces recommended) (5 min.)
½ Whirlfloc tablet (5 min.)
White Labs WLP001 (California Ale), Wyeast 1056
(American Ale), or Safale US-05 yeast
¾ cup corn sugar (if priming)

Step by Step

Mill the grains and dough-in targeting a mash of around 1.3 quarts of water to 1 pound of grain (2.7 L/kg) and a temperature of 155 °F (68 °C). Hold the mash at 155 °F (68 °C) until enzymatic conversion is complete. Sparge slowly with 168 °F (76 °C) water, collecting wort until the pre-boil kettle volume is 6.5 gallons (24.6 L).

Total boil time is 90 minutes, adding hops according to the schedule. Add Whirlfloc and yeast nutrient with 5 minutes remaining in the boil.

After the boil is complete, give the wort a long stir to create a whirlpool, add the flameout hops and let settle for 10 minutes. Chill the wort to 65 °F (18 °C) and aerate thoroughly. Pitch rate is 1 million cells per mL per degree Plato.

Regulate the fermentation temperature at 68 °F (20 °C). At the end of fermentation activity, ~5 days, rack the beer into a secondary vessel and let rest for 7 more days at 68 °F (20 °C). Then lower temperature to 32 °F (0 °C). Once beer is clarified, rack the beer and carbonate to around 2.55 volumes of CO₂. If bottling conditioning, you may consider pitching fresh yeast at bottling.

OSKAR BLUES BREWERY'S DALE'S PALE ALE CLONE (EXTRACT WITH GRAINS)

(5 gallons/19 L, extract with grains)
OG = 1.061 FG = 1.012
IBU = 65 SRM = 8 ABV = 6.5%

Ingredients

6.6 lbs. (3 kg) golden liquid malt extract
1 lb. (0.45 g) Munich dried malt extract
13.1 oz. (372 g) Simpsons Premium English Caramalt (25 °L)
2.3 oz. (64 g) Simpsons dark crystal malt (80 °L)
13 AAU Columbus hops (80 min.)
(1 oz./28 g at 13% alpha acids)
2.3 AAU Cascade hops (25 min.)
(0.4 oz./11.2 g at 7.2% alpha acids)
7.2 AAU Columbus hops (10 min.)
(0.55 oz./15.4 g at 13% alpha acids)
15.2 AAU Centennial hops (0 min.)
(1.6 oz./45 g at 9.5% alpha acids)
1 tsp. yeast nutrient (Servomyces recommended) (5 min.)
½ Whirlfloc tablet (5 min.)
White Labs WLP001 (California Ale), Wyeast 1056
(American Ale), or Safale US-05 yeast
¾ cup corn sugar (if priming)

Step by Step

Place the crushed grains in a muslin bag and submerge bag in 5 gallons (19 L) water as it heats up to 160 °F (71 °C). Remove the grain bag and allow to drip back into the kettle. Add the liquid and dried malt extract as well as the first wort hops and stir until extracts are fully dissolved. Bring wort to a boil.

Total boil time is 60 minutes adding hops according to the schedule. Add Whirlfloc and yeast nutrient with 5 minutes left in the boil.

After the boil is complete, give the wort a long stir to create a whirlpool, add the flameout hops and let settle for 10 minutes. Chill the wort to 65 °F (18 °C) and aerate thoroughly. Pitch rate is 1 million cells per mL per degree Plato.

Regulate the fermentation temperature at 68 °F (20 °C). At the end of fermentation activity, ~5 days, rack the beer into a secondary vessel and let rest for 7 more days at 68 °F (20 °C). Then lower temperature to 32 °F (0 °C). Once beer is clarified, rack the beer and carbonate to around 2.55 volumes of CO₂. If bottling conditioning, you may consider pitching fresh yeast at bottling.

OSKAR BLUES BREWERY'S OLD CHUB CLONE (ALL-GRAIN)

(5 gallons/19 L, all-grain)
OG = 1.078 FG = 1.018
IBU = 35 SRM = 32 ABV = 9%

Oskar Blues wows malt lovers with this mega-malty Scottish strong ale brewed with a variety of specialty malts (including a touch of smoked malt). It features flavors of cocoa and coffee with just a bit of smoke.

Ingredients

13 lb. 10 oz. (6.2 kg) North American 2-row pale malt
18 oz. (0.52 kg) English dark crystal malt
12 oz. (0.34 kg) Munich malt (10°L)
3.5 oz. (99 g) English chocolate malt
6 oz. (0.17 kg) Special B malt
4.5 oz. (0.13 kg) Weyermann smoked malt
9.6 AAU Nugget hops (60 mins.)
(0.8 oz./23 g of 12% alpha acids)
Wyeast 1056 (American Ale), White Labs WLP001
(California Ale), or Fermentis Safale US-05 yeast
(3.5 qt./3.5 L yeast starter)
¾ cup corn sugar (dextrose)

Step by Step

If possible, make a smaller beer 2 to 4 weeks prior to brewing this beer and use the yeast from the small beer to pitch into this beer. Otherwise, make a 3.5 quart (3.5 L) yeast starter several days prior to brew day. Mash the grains at 155°F (68°C). Boil for 90 minutes, adding the hops with 60 minutes left in the boil. Cool and then pitch the yeast and ferment at 69°F (21°C) until final gravity is reached. Bottle or keg, then cold condition the beer for at least 3 weeks at or below 50 °F (10 °C) before serving.

OSKAR BLUES BREWERY'S OLD CHUB CLONE (PARTIAL MASH)

(5 gallons/19 L, partial mash)
OG = 1.078 FG = 1.018
IBU = 35 SRM = 32 ABV = 9%

Ingredients

3 lbs. (1.4 kg) Muntons light dried malt extract
5.5 lbs. (2.5 kg) Muntons light liquid malt extract
8 oz. (0.23 kg) North American 2-row pale malt
18 oz. (0.52 kg) English dark crystal malt
12 oz. (0.34 kg) Munich malt (10°L)
3.5 oz. (99 g) English chocolate malt
6 oz. (0.17 kg) Special B malt
4.5 oz. (0.13 kg) Weyermann smoked malt
9.6 AAU Nugget hops (60 mins.)
(0.8 oz./23 g of 12% alpha acids)
Wyeast 1056 (American Ale), White Labs WLP001
(California Ale), or Fermentis Safale US-05 yeast
(3.5 qt./3.5 L yeast starter)
¾ cup corn sugar (dextrose)

Step by Step

Steep the grains at 155 °F (68 °C) in 5 quarts (4.7 L) of water. Rinse the grains and add water to the “grain tea” to make at least 3.5 gallons (13 L). Add the dried malt extract and bring to a boil. Boil for 60 minutes, adding the hops at the beginning of the boil. Stir in the liquid malt extract near the end of the boil. Cool the wort and transfer to your fermenter. Top up to 5 gallons (19 L) with filtered water. Pitch the yeast and ferment at 69°F (21°C) until final gravity is reached. Bottle or keg, then cold condition the beer for at least 3 weeks at or below 50 °F (10 °C) before serving.

OSKAR BLUES BREWERY'S BEERITO CLONE (ALL-GRAIN)

(5 gallons/19 L, all-grain)
OG = 1.059 FG = 1.011
IBU = 48 SRM = 4 ABV = 5.9%

Inspired by the clean amber lagers of Mexico and melded with malt flavors in Munich dunkels, this lager shows off what a maltster can do, and packs it in an easy-drinking 4.5% beer. Beerito is all about a complexity of subtle flavor with underlying tones of chocolate, caramel, walnuts, and toasted grain.

Ingredients

6.6 lbs. (3 kg) Vienna malt (3 °L)
12.5 oz. (355 g) North American
2-row pale malt (1.8 °L)
5.1 oz. (144 g) aromatic or dark Munich malt (20 °L)
4.4 oz. (126 g) Simpsons Premium English Caramalt (25 °L)
16.8 oz. (477 g) Carabelge® malt (12 °L)
8.9 oz. (251 g) melanoidin malt (25 °L)
0.95 oz. (27 g) Carafa® Special III malt (500 °L)
2.5 AAU French Aramis hops (55 min.)
(0.37 oz./10.2 g at 6.7% alpha acids)
3 AAU French Aramis hops (10 min.)
(0.45 oz./12.6 g at 6.7% alpha acids)
2.7 AAU Hallertauer Mittelfrüh hops (0 min.)
(0.61 oz./17 g at 4.5% alpha acids)
2 tsp. yeast nutrient (Servomyces recommended) (5 min.)
½ Whirlfloc tablet (5 min.)
Wyeast 2352 (Munich Lager II), White Labs WLP835
(German X Lager), or Mangrove Jack's M76 (Bavarian Lager)
yeast
¾ cup corn sugar (if priming)

Step by Step

Mill the grains and dough-in targeting a mash of around 1.3 quarts of water to 1 pound of grain (2.7 L/kg) and a temperature of 152 °F (67 °C). Hold the mash at 152 °F (67 °C) until enzymatic conversion is complete. Sparge slowly with 168 °F (75.5 °C) water, collecting 6.5 gallons (24.6 L) or wort.

Total boil time is 75 minutes. Add hops as indicated in the ingredient list and Whirlfloc and yeast nutrient with 5 minutes left in the boil. Give the wort a long stir after the boil is finished, add the last hop addition and let settle for 10 minutes.

Chill the wort to 50 °F (10 °C) and aerate thoroughly. Pitch rate is 1.5 million cells per mL per degree Plato. Begin fermentation at 53 °F (12 °C) and raise to 56 °F (13 °C) on day 4. At the end of fermentation, rack into a secondary and let rest 8 more days at 56 °F (13 °C). Lower temperature 5 °F (3 °C) every day until reaching 32 °F (0 °C). Lager at 32 °F (0 °C) for 1–2 weeks under pressure at 3–4 psi, or longer, to clarify. Once clear, rack and carbonate to around 2.55 volumes of CO₂.

OSKAR BLUES BREWERY'S BEERITO CLONE (PARTIAL MASH)

(5 gallons/19 L, partial mash)
OG = 1.045 FG = 1.012
IBU = 16 SRM = 12 ABV = 4.5%

Ingredients

4.4 lbs. (2 kg) GoldPils® Vienna liquid malt extract (3.5 °L)
12.5 oz. (355 g) North American 2-row pale malt (1.8 °L)
5.1 oz. (144 g) aromatic or dark Munich malt (20 °L)
4.4 oz. (126 g) Simpsons Premium English Caramalt (25 °L)
16.8 oz. (477 g) Carabelge® malt (12 °L)
8.9 oz. (251 g) melanoidin malt (25 °L)
0.95 oz. (27 g) Carafa® Special III malt (500 °L)
2.5 AAU French Aramis hops (55 min.)
(0.37 oz./10.2 g at 6.7% alpha acids)
3 AAU French Aramis hops (10 min.)
(0.45 oz./12.6 g at 6.7% alpha acids)
2.7 AAU Hallertauer Mittelfrüh hops (0 min.)
(0.61 oz./17 g at 4.5% alpha acids)
2 tsp. yeast nutrient (Servomyces recommended) (5 min.)
½ Whirlfloc tablet (5 min.)
Wyeast 2352 (Munich Lager II), White Labs WLP835
(German X Lager), or Mangrove Jack's M76 (Bavarian Lager)
yeast
¾ cup corn sugar (if priming)

Step by Step

Place the crushed 2-row pale, dark Munich, and melanoidin malts in one grain bag and the caramalt, Carabelge®, and Carafa® in a second bag. Heat one gallon (4 L) of water to 163 °F (73 °C) then submerge the first grain bag in the water. Temperature should stabilize around 152 °F (67 °C). Hold the mash at that temperature for 45 minutes, then submerge the second bag of grains in the water. Hold for 15 minutes, then remove both grain bags and place in a colander. Slowly wash the grains with 1 gallon (4 L) hot water.

Stir in the liquid malt extract until dissolved. Top off kettle to 6 gallons (23 L) and boil for 60 minutes. Add hops as indicated in the ingredient list and Whirlfloc and yeast nutrient with 5 minutes left in the boil. Give the wort a long stir after the boil is finished, add the last hop addition and let settle for 10 minutes.

Chill the wort to 50 °F (10 °C) and aerate thoroughly. Pitch rate is 1.5 million cells per mL per degree Plato. Begin fermentation at 53 °F (12 °C) and raise to 56 °F (13 °C) on day 4. At the end of fermentation, rack into a secondary and let rest 8 more days at 56 °F (13 °C). Lower temperature 5 °F (3 °C) every day until reaching 32 °F (0 °C). Lager at 32 °F (0 °C) for 1–2 weeks under pressure at 3–4 psi, or longer, to clarify. Once clear, rack and carbonate to around 2.55 volumes of CO₂.

OSKAR BLUES BREWERY'S DEATH BY COCONUT CLONE (ALL-GRAIN)

(5 gallons/19 L, all-grain)
OG = 1.067 FG = 1.017
IBU = 25 SRM = 40 ABV = 6.5%

This porter is packed full of intense malt flavor and then infused with pure liquid cacao and loads of dried coconut. A balance of intensities!

Ingredients

12 lbs. (5.4 kg) North American 2-row pale malt (1.8 °L)
4.6 oz. (132 g) Munich malt (10 °L)
12.5 oz. (354 g) Simpsons extra dark crystal malt (175 °L)
7.4 oz. (209 g) Simpsons coffee (brown) malt (200 °L)
7.7 oz. (218 g) chocolate malt (400 °L)
4.7 oz. (132 g) Carafa® Special III malt (500 °L)
7.8 AAU Columbus hops (80 min.)
(0.6 oz./16.8 g at 13% alpha acids)
1 tsp. yeast nutrient (Servomyces recommended) (5 min.)
½ Whirlfloc tablet (5 min.)
1.3 lbs. (0.59 kg) dried coconut
750 mL Cholaca Original pure liquid cacao
White Labs WLP001 (California Ale), Wyeast 1056
(American Ale), or Safale US-05 yeast
¾ cup corn sugar (if priming)

Step by Step

Mill the grains and dough-in targeting a mash of around 1.3 quarts of water to 1 pound of grain (2.7 L/kg) and a mash temperature of 153 °F (67 °C). Hold the mash at 153 °F (67 °C) until enzymatic conversion is complete. Sparge slowly with 168 °F (76 °C) water, collecting wort until the pre-boil kettle volume is 6.5 gallons (24.6 L).

Total boil time is 90 minutes. Add hops at times indicated, and the Whirlfloc and yeast nutrient with 5 minutes left in the boil.

After the boil is complete, give the wort a long stir to create a whirlpool and let settle for 10 minutes.

Chill the wort to 65 °F (18 °C) and aerate thoroughly. Pitch rate is 1 million cells per mL per degree Plato. Regulate the fermentation temperature at 68 °F (20 °C). At the end of fermentation activity, ~5 days, let rest for 5 more days at 68 °F (20 °C). Then lower temperature to 32 °F (0 °C). Once beer is clarified, rack the beer into secondary. Add the pure liquid cacao and dried coconut (bag the dried coconut). Hold for 1 week at 32 °F (0 °C) and then rack and carbonate the beer to around 2.55 volumes of CO₂. If bottling conditioning, you may consider pitching fresh yeast at bottling.

OSKAR BLUES BREWERY'S DEATH BY COCONUT CLONE (EXTRACT WITH GRAINS)

(5 gallons/19 L, extract with grains)
OG = 1.067 FG = 1.017
IBU = 25 SRM = 40 ABV = 6.5%

Ingredients

6.6 lbs. (3 kg) golden liquid malt extract
1.5 lbs. (0.68 kg) Munich dried malt extract
12.5 oz. (354 g) Simpsons extra dark crystal malt (175 °L)
7.4 oz. (209 g) Simpsons coffee (brown) malt (200 °L)
7.7 oz. (218 g) chocolate malt (400 °L)
4.7 oz. (132 g) Carafa® Special III malt (500 °L)
7.8 AAU Columbus hops (80 min.)
(0.6 oz./16.8 g at 13% alpha acids)
1 tsp. yeast nutrient (Servomyces recommended) (5 min.)
½ Whirlfloc tablet (5 min.)
1.3 lbs. (0.59 kg) dried coconut
750 mL Cholaca Original pure liquid cacao
White Labs WLP001 (California Ale), Wyeast 1056
(American Ale), or Safale US-05 yeast
¾ cup corn sugar (if priming)

Step by Step

Place the crushed grains in a muslin bag and submerge bag in 5 gallons (19 L) water as it heats up to 160 °F (71 °C). Remove the grain bag and allow to drip back into the kettle. Add the liquid and dried malt extract and stir until extracts are fully dissolved. Bring wort to a boil.

Boil for 80 minutes, adding hops as the wort comes to a boil. Add Whirlfloc and yeast nutrient with 5 minutes left in the boil. After the boil is complete, give the wort a long stir to create a whirlpool and let settle for 10 minutes.

Chill the wort to 65 °F (18 °C) and aerate thoroughly. Pitch rate is 1 million cells per mL per degree Plato. Regulate the fermentation temperature at 68 °F (20 °C). At the end of fermentation activity, ~5 days, let rest for 5 more days at 68 °F (20 °C). Then lower temperature to 32 °F (0 °C). Once beer is clear, rack into a secondary vessel. Add the pure liquid cacao and dried coconut (bag the dried coconut). Hold for 1 week at 32 °F (0 °C) and then rack and carbonate to around 2.55 volumes of CO₂.

If bottle conditioning, you may consider pitching fresh yeast at bottling.

OSKAR BLUES BREWERY'S IPA CLONE (ALL-GRAIN)

(5 gallons/19 L, all-grain)
OG = 1.059 FG = 1.010
IBU = 70 SRM = 6 ABV = 6.4%

Pleasant and drying bitterness brings citrus, melon, pepper, and wine grape aromas and flavors alive in this exclusively Australian-hopped, West Coast style IPA.

Ingredients

11.4 lbs. (5.2 kg) North American 2-row pale malt (1.8 °L)
1.32 lbs. (600 g) pale wheat malt (2 °L)
0.33 lb. (152 g) Simpsons Premium English Caramalt (25 °L)
4.5 AAU Vic Secret hops (first wort hop)
(0.25 oz./7 g at 18% alpha acids)
10.8 AAU Vic Secret hops (80 min.)
(0.6 oz./16.8 g at 18% alpha acids)
4.5 AAU Vic Secret hops (25 min.)
(0.25 oz./7 g at 18% alpha acids)
8.6 AAU Vic Secret hops (10 min.)
(0.48 oz./13.4 g at 18% alpha acids)
13 AAU Galaxy™ hops (0 min.)
(0.9 oz./25 g at 14.5% alpha acids)
6.5 AAU Ella hops (0 min.)
(0.45 oz./12.6 g at 14.5% alpha acids)
1.2 oz. (34 g) Enigma hops (dry hop)
1 oz. (28 g) Galaxy hops (dry hop)
0.8 oz. (22.4 g) Ella hops (dry hop)
1 tsp. yeast nutrient (Servomyces recommended) (5 min.)
½ Whirlfloc tablet (5 min.)
White Labs WLP001 (California Ale), Wyeast 1056
(American Ale), or Safale US-05 yeast
¾ cup corn sugar (if priming)

Step by Step

Mill the grains and dough-in targeting a mash of 1.3 quarts of water to 1 pound of grain (2.7 L/kg) and a temperature of 156 °F (69 °C). Hold the mash at 156 °F (69 °C) until enzymatic conversion is complete. Sparge slowly with 168 °F (75.5 °C) water, collecting wort until the pre-boil kettle volume is 7 gallons (25.6 L). Add the first wort hops as soon as wort covers the bottom of the kettle.

Total boil time is 90 minutes, targeting 5.5 gallons (20 L) hot wort at the end of boil. Add hops as indicated and Whirlfloc and yeast nutrient with 5 minutes left in the boil. After the boil, give the wort a long stir to create a whirlpool then add the flameout hops. Let the wort settle for 10 minutes.

Chill to 65 °F (18 °C) and aerate. Pitch rate is 1 million cells per mL per degree Plato. Ferment at 68 °F (20 °C). At the end of active fermentation, rack the beer onto the dry hops in purged secondary vessel. Let rest for 9 days at 68 °F (20 °C), longer if showing fermentation activity. Then lower temperature to 32 °F (0 °C). Once beer is clear, rack and carbonate to around 2.55 volumes of CO₂.

OSKAR BLUES BREWERY'S IPA CLONE (EXTRACT WITH GRAINS)

(5 gallons/19 L, extract with grains)
OG = 1.059 FG = 1.010
IBU = 70 SRM = 6 ABV = 6.4%

Ingredients

6.6 lbs. (3 kg) golden liquid malt extract
1.5 lbs. (0.68 kg) wheat dried malt extract
0.33 lb. (152 g) Simpsons Premium English Caramalt (25 °L)
4.5 AAU Vic Secret hops (first wort hop)
(0.25 oz./7 g at 18% alpha acids)
10.8 AAU Vic Secret hops (80 min.)
(0.6 oz./16.8 g at 18% alpha acids)
4.5 AAU Vic Secret hops (25 min.)
(0.25 oz./7 g at 18% alpha acids)
8.6 AAU Vic Secret hops (10 min.)
(0.48 oz./13.4 g at 18% alpha acids)
13 AAU Galaxy™ hops (0 min.)
(0.9 oz./25 g at 14.5% alpha acids)
6.5 AAU Ella hops (0 min.)
(0.45 oz./12.6 g at 14.5% alpha acids)
1.2 oz. (34 g) Enigma hops (dry hop)
1 oz. (28 g) Galaxy hops (dry hop)
0.8 oz. (22.4 g) Ella hops (dry hop)
1 tsp. yeast nutrient (Servomyces recommended) (5 min.)
½ Whirlfloc tablet (5 min.)
White Labs WLP001 (California Ale), Wyeast 1056
(American Ale), or Safale US-05 yeast
¾ cup corn sugar (if priming)

Step by Step

Place the crushed grains in a muslin bag and submerge in 5 gallons (19 L) water as it heats to 160 °F (71 °C). Remove the grain bag and allow to drip back into the kettle. Add the liquid and dried malt extract as well as the first wort hops and stir until extracts are fully dissolved. Bring wort to a boil.

Total boil time is 60 minutes adding hops according to the schedule. Add Whirlfloc and yeast nutrient with 5 minutes left in the boil. After the boil, give the wort a long stir to create a whirlpool then add the flameout hops. Let the wort settle for 10 minutes.

Chill to 65 °F (18 °C) and aerate. Pitch rate is 1 million cells per mL per degree Plato. Ferment at 68 °F (20 °C). At the end of active fermentation, rack the beer onto the dry hops in purged secondary vessel. Let rest for 9 days at 68 °F (20 °C), longer if showing fermentation activity. Then lower temperature to 32 °F (0 °C). Once beer is clear, rack and carbonate to around 2.55 volumes of CO₂.

OSKAR BLUES BREWERY'S PINNER CLONE (ALL-GRAIN)

(5 gallons/19 L, all-grain)
OG = 1.045 FG = 1.008
IBU = 40 SRM = 6 ABV = 4.9%

Pinner targets quaffability on multiple fronts – with smooth but apparent bitterness, just enough mouthfeel and an array of hop flavors that are not only supported by the malt, but married to it. Tropical citrus, light pine with a toasted malt accent.

Ingredients

2.5 lbs. (1.1 kg) North American 2-row pale malt (1.8 L)
3.4 lbs. (1.5 kg) pale ale malt (3.5 °L)
3 lbs. (1.4 kg) dextrine malt (2-3 °L)
14.5 oz. (410 g) aromatic or dark Munich malt (20 °L)
0.8 AAU Centennial hops (80 min.)
(0.07 oz./2 g at 11% alpha acids)
0.8 AAU Centennial hops (5 min.)
(0.07 oz./2 g at 11% alpha acids)
0.5 AAU Cascade hops (5 min.)
(0.07 oz./2 g at 6.5% alpha acids)
0.5 oz. (14 g) Cascade hops (0 min.)
0.5 oz. (14 g) Exp. 07270 hops (0 min.)
1 oz. (28 g) Mosaic® hops (dry hop)
1 oz. (28 g) Citra® hops (dry hop)
1 oz. (28 g) El Dorado® hops (dry hop)
1 oz. (28 g) Azacca® hops (dry hop)
1 oz. (28 g) Calypso hops (dry hop)
1 tsp. yeast nutrient (Servomyces recommended) (5 min.)
½ Whirlfloc tablet (5 min.)
White Labs WLP001 (California Ale), Wyeast 1056
(American Ale), or Safale US-05 yeast
¾ cup corn sugar (if priming)

Step by Step

Mill the grains and dough-in targeting a mash of around 1.3 quarts of water to 1 pound of grain (2.7 L/kg) and a temperature of 156 °F (69 °C). Hold the mash at 156 °F (69 °C) until enzymatic conversion is complete. Sparge slowly with 168 °F (75.5 °C) water, collecting wort until the pre-boil kettle volume is 7 gallons (25.6 L).

Total boil time is 90 minutes, adding hops at the times indicated in the ingredient list. Add Whirlfloc and yeast nutrient with 5 minutes left in the boil.

After the boil, give the wort a long stir to create a whirlpool and let settle for 10 minutes.

Chill the wort to 65 °F (18 °C) and aerate thoroughly. Pitch rate is 1 million cells per mL per degree Plato. Regulate the fermentation temperature at 68 °F (20 °C). At the end of fermentation activity, ~3 days, rack the beer into a secondary vessel on top of the dry hops. Let rest for 9 more days at 68 °F (20 °C), longer if showing fermentation activity. Then lower temperature to 32 °F (0 °C).

Once beer is clarified, rack and carbonate to around 2.6 volumes of CO₂. If bottle conditioning, you may consider pitching fresh yeast at bottling.

OSKAR BLUES BREWERY'S PINNER CLONE (PARTIAL MASH)

(5 gallons/19 L, partial mash)
OG = 1.045 FG = 1.008
IBU = 40 SRM = 6 ABV = 4.9%

Ingredients

3 lbs. (1.4 kg) light dried malt extract
1 lbs. (1.5 kg) pale ale malt (3.5 °L)
2 lbs. (0.91 kg) dextrine malt (2-3 °L)
14.5 oz. (410 g) aromatic or dark Munich malt (20 °L)
0.8 AAU Centennial hops (80 min.)
(0.07 oz./2 g at 11% alpha acids)
0.8 AAU Centennial hops (5 min.)
(0.07 oz./2 g at 11% alpha acids)
0.5 AAU Cascade hops (5 min.)
(0.07 oz./2 g at 6.5% alpha acids)
0.5 oz. (14 g) Cascade hops (0 min.)
0.5 oz. (14 g) Exp. 07270 hops (0 min.)
1 oz. (28 g) Mosaic® hops (dry hop)
1 oz. (28 g) Citra® hops (dry hop)
1 oz. (28 g) El Dorado® hops (dry hop)
1 oz. (28 g) Azacca® hops (dry hop)
1 oz. (28 g) Calypso hops (dry hop)
1 tsp. yeast nutrient (Servomyces recommended) (5 min.)
½ Whirlfloc tablet (5 min.)
White Labs WLP001 (California Ale), Wyeast 1056
(American Ale), or Safale US-05 yeast
¾ cup corn sugar (if priming)

Step by Step

Place the crushed grains in a large grain bag and submerge the grains in 6 quarts (5.7 L) of 167 °F (75 °C) of water to stabilize the mini-mash at 156 °F (69 °C). Hold the mash at 156 °F (69 °C) until enzymatic conversion is complete, about 60 minutes.

Remove the grain bag and place in a colander. Wash the grains with 1 gallon (4 L) of hot water. Add the dried malt extract and top off with water until the pre-boil kettle volume is 7 gallons (25.6 L).

Total boil time is 90 minutes, adding hops at the times indicated in the ingredient list. Add Whirlfloc and yeast nutrient with 5 minutes left in the boil.

After the boil, give the wort a long stir to create a whirlpool and let settle for 10 minutes.

Chill the wort to 65 °F (18 °C) and aerate thoroughly. Pitch rate is 1 million cells per mL per degree Plato. Regulate the fermentation temperature at 68 °F (20 °C). At the end of fermentation activity, ~3 days, rack the beer into a secondary vessel on top of the dry hops. Let rest for 9 more days at 68 °F (20 °C), longer if showing fermentation activity. Then lower temperature to 32 °F (0 °C).

Once beer is clarified, rack and carbonate to around 2.6 volumes of CO₂. If bottle conditioning, you may consider pitching fresh yeast at bottling.