



5 Classic Rogue Ales Clone Recipes



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ROGUE ALES'
DEAD GUY ALE CLONE
(ALL-GRAIN)

(5 gallons/19 L, all-grain)
OG = 1.065 FG = 1.015
IBU = 40 SRM = 16 ABV = 6.6%

Ingredients

8.75 lbs. (4 kg) pale malt
4 lbs. (1.8 kg) Munich malt (10 °L)
1.25 lbs. (0.57 kg) Carastan malt
11 AAU Perle Hops (60 min.)
(1.6 oz./45 g of 7% alpha acids)
1 oz. (28 g) Saaz hops (0 min.)
1 tsp. Irish moss (15 min.)
½ tsp. yeast nutrient (15 min.)
Wyeast 1764 (Rogue Pacman Ale) yeast
(2.5-qt./2.5-L yeast starter)
1 cup corn sugar (if priming)

Step by Step

Treat 10 gallons (38 L) of soft water (carbonates < 25 ppm) with 2 tsp. calcium chloride. Mash the grains for 60 minutes at 152 °F (67 °C) in 18 qts. (17 L) of water. Collect approximately 7 gallons (26.5 L) of wort and boil 90 minutes, adding hops at times indicated. Cool your wort and transfer to fermenter. Top off to 5 gallons (19 L) with cool water. Aerate well and pitch your yeast. Ferment at 60 °F (16 °C). Keg or bottle with corn sugar.

ROGUE ALES'
DEAD GUY ALE CLONE
(EXTRACT WITH GRAINS)

(5 gallons/19 L, extract with grains)
OG = 1.065 FG = 1.015
IBU = 40 SRM = 16 ABV = 6.6%

Ingredients

3.3 lbs. (1.5 kg) light malt extract syrup
2.25 lbs. (1 kg) light dried malt extract
2.5 lbs. (1.1 kg) Munich liquid malt extract
1.25 lbs. (0.57 kg) Carastan malt
11 AAU Perle Hops (60 min.)
(1.6 oz./45 g of 7% alpha acids)
1 oz. (28 g) Saaz hops (0 min.)
1 tsp. Irish moss (15 min.)
½ tsp. yeast nutrient (15 min.)
Wyeast 1764 (Rogue Pacman Ale) yeast
(2.5-qt./2.5-L yeast starter)
1 cup corn sugar (if priming)

Step by Step

Steep crushed grain in 1 gallon (3.8 L) of 152 °F (67 °C) water for 30 minutes. Remove the grain from the wort, then add the dried malt extract and Munich malt extract. Add water to make 3 gallons (11 L) and bring to a boil. Add Perle hops and boil for 60 minutes. Add light liquid malt extract, yeast nutrient and Irish moss with 15 minutes left in the boil. Add Saaz aroma hops at the end of the boil. Cool your wort and transfer to fermenter. Top off to 5 gallons (19 L) with cool water. Aerate well and pitch your yeast. Ferment at 60 °F (16 °C). Keg or bottle with corn sugar.

ROGUE ALES' HAZELNUT BROWN NECTAR CLONE (ALL-GRAIN)

(5 gallons/19 L, all-grain)
OG = 1.056 FG = 1.014
IBU = 33 SRM = 32 ABV = 5.7%

Ingredients

8.25 lbs. (3.7 kg) pale malt
9 oz. (0.25 kg) Hugh Baird brown malt
1.5 lbs. (0.68 kg) Munich malt (10 °L)
5.6 oz. (0.15 kg) crystal malt (15 °L)
1 lb. 3 oz. (0.54 kg) crystal malt (75 °L)
5.6 oz. (0.15 kg) crystal malt (120 °L)
3.8 oz. (0.11 kg) pale chocolate malt (187 °L)
7.8 AAUs Perle hops (60 min.)
(0.86 oz./24 g at 9% alpha acid)
1.75 AAUs Saaz hops (30 min.)
(0.50 oz./14 g at 3.5% alpha acid)
⅛ oz. Stearns and Lehman Flavor-mate hazelnut flavoring
1 tsp. Irish moss
Wyeast 1056 (American Ale) or
White Labs WLP001 (California Ale) yeast
(1.5 qt./~1.5 L yeast starter)
¾ cup corn sugar (to prime)

Step by Step

Mash in 15 qts. (~14 L) of water to get a single-infusion mash temperature of 153 °F (~67 °C) for 45 minutes. Sparge with hot water of 170 °F (77 °C) and collect 6.5 gallons (25 L) of wort. Boil for 90 minutes. Add hops at times indicated and Irish moss with 15 minutes left in the boil. Cool wort to 70 °F (21 °C), transfer to fermenter and top up to 5 gallons (19 L). Aerate well and pitch yeast. Ferment cool (60 °F/16 °C) until complete (about 7–10 days). Transfer to secondary or rack with corn sugar and hazelnut flavoring. Bottle or keg as normal.

ROGUE ALES' HAZELNUT BROWN NECTAR CLONE (EXTRACT WITH GRAINS)

(5 gallons/19 L, extract with grains)
OG = 1.056 FG = 1.014
IBU = 33 SRM = 32 ABV = 5.7%

Ingredients

1.75 lbs. (0.79 kg) Coopers Light dried malt extract
3.3 lbs. (1.5 kg) Coopers Light liquid malt extract
(late addition)
9 oz. (0.25 kg) Hugh Baird brown malt
1.5 lbs. (0.68 kg) Munich malt (10 °L)
5.6 oz. (0.15 kg) crystal malt (15 °L)
1 lb. 3 oz. (0.54 kg) crystal malt (75 °L)
5.6 oz. (0.15 kg) crystal malt (120 °L)
3.8 oz. (0.11 kg) pale chocolate malt (187 °L)
7.8 AAUs Perle hops (60 min.)
(0.86 oz./24 g at 9% alpha acid)
1.75 AAUs Saaz hops (30 min.)
(0.50 oz./14 g at 3.5% alpha acid)
⅛ oz. Stearns and Lehman Flavor-mate hazelnut flavoring
1 tsp. Irish moss
Wyeast 1056 (American Ale) or
White Labs WLP001 (California Ale) yeast
(1.5 qt./~1.5 L yeast starter)
¾ cup corn sugar (to prime)

Step by Step

Place crushed malts in a nylon steeping bag and steep in 6.3 qts. (5.9 L) of water at 154 °F (68 °C) for 30 minutes. Rinse grains with 3.2 qts. (3 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 Perle hops and boil 60 minutes. Add Saaz with 30 minutes left in boil. Add the liquid malt extract and Irish moss with 15 minutes left in the boil. Cool wort to 70 °F (21 °C), transfer to fermenter and top up to 5 gallons (19 L). Aerate well and pitch yeast. Ferment cool (60 °F/16 °C) until complete (about 7–10 days). Transfer to secondary or rack with corn sugar and hazelnut flavoring. Bottle or keg as normal.

ROGUE ALES' SHAKESPEARE STOUT CLONE (ALL-GRAIN)

(5 gallons/19 L, all-grain)
OG = 1.061 FG = 1.015
IBU = 76 SRM = 48 ABV = 6.1%

Ingredients

9.12 lbs. (4.14 kg) Great Western domestic pale malt (2 °L)
1.45 lbs. (660 g) Briess chocolate malt (350 °L)
1.45 lb. (660 g) Great Western crystal malt (150 °L)
1.34 lb. (610 g) Great Western flaked oats (2 °L)
3.17 oz. (90 g) Briess roasted barley (black barley) (500 °L)
14.4 AAU Cascade pellet hops (60 min.)
(2.25 oz./64 g of 6.4% alpha acids)
7.2 AAU Cascade pellet hops (15 min.)
(1.13 oz./32 g of 6.4% alpha acids)
Wyeast 1764 (Rogue Pacman) yeast
2/3 cup corn sugar (if priming)

Step by Step

Mill the grains and dough-in. Hold the mash at 148 °F (64 °C) until enzymatic conversion is complete. Infuse the mash with near boiling water while stirring or with a recirculating mash system raise the temperature to mash out at 168 °F (76 °C). Sparge with 170 °F (77 °C) water, collecting wort until the pre-boil kettle volume is around 6.5 gallons (25 L) and the gravity is 1.047 (11.7 °P).

The total wort boil time is 90 minutes. Add the hops according to the ingredients list. Chill the wort to 60 °F (16 °C) and aerate thoroughly. The proper pitch rate is two packages of liquid yeast or one package of liquid yeast in a 2-liter starter.

Pacman ferments well at cold temperatures, but you can let it warm a little as fermentation progresses to ensure complete attenuation. Pitch at 60 °F (16 °C) and ferment until the yeast drops clear. Allow the lees to settle and the brew to mature without pressure for another two days after fermentation appears finished. Rack to a keg or bottle. Target a carbonation level of 2.5 volumes.

ROGUE ALES' SHAKESPEARE STOUT CLONE (EXTRACT WITH GRAINS)

(5 gallons/19 L, extract with grains)
OG = 1.061 FG = 1.015
IBU = 70 SRM = 68 ABV = 5.9%

Ingredients

2 lbs. (0.91 kg) Briess Light dried malt extract
4.75 lbs. (2.2 kg) Briess Light liquid malt extract
(late addition)
1.25 lbs. (0.57 kg) English chocolate malt
1 lbs. (0.45 kg) English roasted barley
0.75 lbs. (0.34 kg) English crystal malt (150 °L)
17.5 AAU Cascade hops (60 min.)
(3 oz./86 g of 5.8% alpha acids)
1 oz. (28 g) Cascade hops (10 min.)
Wyeast 2220 (Rogue Pacman) yeast
2/3 cup corn sugar (if priming)

Step by Step

Steep crushed grains at 153 °F (67 °C) in 4.5 qts. (4.3 L) of water. Rinse grains with 2 quarts (~2 L) of water at 170 °F (77 °C). Add water to "grain tea" to make 4 gallons (15 L) and bring to a boil. Stir in dried malt extract and boil wort for 60 minutes, boiling hops for times indicated. Stir in liquid malt extract with 15 minutes left in boil. Cool wort, transfer to fermenter and add water to make 5 gallons (19 L) of wort in fermenter. Aerate and pitch yeast. Ferment at 68 °F (20 °C). Rack to a keg or bottle. Target a carbonation level of 2.5 volumes.

ROGUE ALES'
ST. ROGUE RED ALE CLONE
(ALL-GRAIN)

(5 gallons/19 L, all-grain)
OG = 1.052 FG = 1.015
IBU = 42 SRM = 16 ABV = 5%

Ingredients

7 lbs. (3.2 kg) 2-row pale malt
1 lb. (0.45 kg) Munich malt
1 lb. (0.45 kg) crystal malt (15° L)
1.25 lbs. (0.56 kg) crystal malt (40° L)
1 lb. (0.45 kg) crystal malt (75° L)
10.5 AAU Chinook hops (90 min.)
(0.95 oz./27 g of 11% alpha acid)
9.5 AAU Centennial hops (whirlpool or hopback)
(1 oz./28 g of 9.5% alpha acid)
Wyeast 1056 (American Ale) or
White Labs WLP001 (California Ale) yeast
(1.5 qt./~1.5 L yeast starter)
¾ cup corn sugar (if priming)

Step by Step

Mash grain in 3.5 gallons (13.2 L) of water at 155 °F (68 °C) for 60 minutes. Sparge with enough 168–170 °F (~76 °C) water to collect 6 gallons (23 L) of wort, then add 0.5 gallons (1.9 L) of water. Total boil time is 90 minutes. At beginning of boil, add Chinook hops and boil 90 minutes. At end of the boil, kill heat and add 1 oz. (28 g) Centennial, whirlpool and cover pot. (Option at end of boil: Whirlpool and cover pot. Allow trub to settle, then transfer to fermenter via hopback containing 1 oz./28 g Centennial.) Cool to 68 °F (20 °C), oxygenate, transfer to fermenter and pitch yeast. Ferment at 67 °F (19 °C) for 7 days, transfer to secondary and condition at 63–65 °F (~18 °C) for 14 days. Prime and bottle. Allow bottles to sit for one week at 60–70 °F (16–21 °C), then move into cold storage.

ROGUE ALES'
ST. ROGUE RED ALE CLONE
(EXTRACT WITH GRAINS)

(5 gallons/19 L, extract with grains)
OG = 1.052 FG = 1.015
IBU = 42 SRM = 26 ABV = 4.8%

Ingredients

2.5 lbs. (1.13 kg) extra light dried malt extract
2 lbs. (0.91 kg) Munich liquid malt extract
1 lb. (0.45 kg) crystal malt (15° L)
1.25 lbs. (0.56 kg) crystal malt (40° L)
1 lb. (0.45 kg) crystal malt (75° L)
10.5 AAU Chinook hops (90 min.)
(0.95 oz./27 g of 11% alpha acid)
9.5 AAU Centennial hops (whirlpool or hopback)
(1 oz./28 g of 9.5% alpha acid)
Wyeast 1056 (American Ale) or White
Labs WLP001 (California Ale) yeast
(1.5 qt./~1.5 L yeast starter)
¾ cups corn sugar (for priming)

Step by Step

Steep crushed grains at 153 °F (67 °C) in 4.5 qts. (4.3 L) of water. Rinse grains with 2 quarts (~2 L) of water at 170 °F (77 °C). Add water to “grain tea” to make 4 gallons (15 L) and bring to a boil. Stir in dried malt extract and boil wort for 60 minutes, boiling hops for times indicated. Stir in liquid malt extract with 15 minutes left in boil. Cool wort, transfer to fermenter and add water to make 5 gallons (19 L) of wort in fermenter. Aerate and pitch yeast. Ferment at 68 °F (20 °C). Rack to a keg or bottle. Target a carbonation level of 2.5 volumes.

ROGUE ALES'
XS IMPERIAL IPA (I²PA) CLONE
(ALL-GRAIN)

(5 gallons/19 L, all-grain)
OG = 1.083 FG = 1.016
IBU = 95 SRM = 7 ABV = 9.5%

Ingredients

17 lbs. (7.7 kg) pale ale malt (3 °L)
13.5 AAU Newport hops (60 min.)
(1 oz./28 g at 13.5% alpha acids)
15 AAU Bravo hops (30 min.)
(1 oz./28 g at 15% alpha acids)
6 AAU Saaz hops (15 min.)
(2 oz./56 g at 3% alpha acids)
2.5 oz. (71 g) Cascade hops (dry hop)
½ whirlfloc tablet (5 min.)
Wyeast 1764 (Rogue Pacman), or
White Labs WLP051 (California V) yeast
¾ cup corn sugar (if priming)

Step by Step

Mash at 154 °F (68 °C). Boil for 90 minutes, adding hops at the time indicated in the recipe and the whirlfloc with 5 minutes remaining in the boil. Once the boil is done, cool the wort and ferment at 68 °F (20 °C). Add the dry hops after primary fermentation is complete. Bottle or keg as normal.

ROGUE ALES'
XS IMPERIAL IPA (I²PA) CLONE
(EXTRACT ONLY)

(5 gallons/19 L, extract only)
OG = 1.083 FG = 1.016
IBU = 95 SRM = 7 ABV = 9.5%

Ingredients

11.5 lbs. (5.2 kg) Maris Otter liquid malt extract
13.5 AAU Newport hops (60 min.)
(1 oz./28 g at 13.5% alpha acids)
15 AAU Bravo hops (30 min.)
(1 oz./28 g at 15% alpha acids)
6 AAU Saaz hops (15 min.)
(2 oz./56 g at 3% alpha acids)
2.5 oz. (71 g) Cascade hops (dry hop)
½ whirlfloc tablet (5 min.)
Wyeast 1764 (Rogue Pacman), or
White Labs WLP051 (California V) yeast
¾ cup corn sugar (if priming)

Step by Step

Add the liquid malt extract to 5 gallons (19 L) water off heat and stir until dissolved. Boil for 60 minutes adding the hops at times indicated and the whirlfloc tablet with five minutes remaining in the boil. Once the boil is done, cool the wort and ferment at 68 °F (20 °C) adding the dry hops after primary fermentation is complete. Bottle or keg as normal.

**ANCHOR BREWING CO.'S
ANCHOR SMALL BEER CLONE
(2ND RUNNINGS)
(ALL-GRAIN)**

(5 gallons/19 L, all-grain)
OG = 1.032 FG = 1.005
IBU = 30 SRM = 7 ABV = 3.3%

This beer is brewed using the second runnings from a batch of Old Foghorn (page 6). Estimating the efficiency in such a scenario is quite challenging so be prepared to make some gravity adjustments upwards with dried malt extract or downwards by dumping some wort and topping off with water.

Ingredients

22.5 lbs. (10.2 kg) 2-row pale malt
5 lbs. 3 oz. (2.4 kg) caramel malt (40 °L)
5.9 AAU US Golding pellet hops (60 min.)
(0.9 oz./26 g at 6.5% alpha acids)
2.6 AAU US Golding pellet hops (30 min.)
(0.4 oz./11 g at 6.5% alpha acids)
White Labs WLP051 (California Ale V)
or Wyeast 1272 (American Ale II) yeast
0.2 oz. (6 g) gypsum (optional if using very low mineral water)
2/3 cup corn sugar (if priming)

Step by Step

Start with the spent grain bed in the mash tun from a batch of Old Foghorn (recipe on page 67). Sparge with 6 gallons (22.7 L) of 168 °F (75 °C) water and top up with water if necessary to obtain 6 gallons (23 L) of 1.027 SG wort. Add the optional gypsum (see ingredients list) and boil for 60 minutes, adding hops according to the ingredients list. After the boil, turn off the heat and chill the wort to slightly below fermentation temperature, about 65 °F (18 °C). Aerate the wort with pure oxygen or filtered air and pitch the yeast. Ferment at 67 °F (19 °C) for 4 days. Add dry hops and raise to 72 °F (22 °C) for three days. Once at terminal gravity (approximately 7 days total) bottle or keg the beer and carbonate.

**ANCHOR BREWING CO.'S
ANCHOR SMALL BEER CLONE
(EXTRACT WITH GRAINS)**

(5 gallons/19 L, extract with grains)
OG = 1.032 FG = 1.005
IBU = 30 SRM = 7 ABV = 3.3%

Ingredients

3 lbs. (1.36 kg) light dried malt extract
1 lb. 3 oz. (0.54 kg) caramel malt (40 °L)
5.9 AAU US Golding pellet hops (60 min.)
(0.9 oz./26 g at 6.5% alpha acids)
2.6 AAU US Golding pellet hops (30 min.)
(0.4 oz./11 g at 6.5% alpha acids)
White Labs WLP051 (California Ale V)
or Wyeast 1272 (American Ale II) yeast
0.2 oz. (6 g) gypsum (optional if using very low mineral water)
2/3 cup corn sugar (if priming)

Step by Step

Place the milled grains in a muslin bag and steep in 4 quarts (3.8 L) of 149 °F (65 °C) water for 15 minutes. Remove the grain and rinse with 1 gallon (3.8 L) of hot water. Add water and optional gypsum (see ingredients list) to reach a volume of 5.25 gallons (19.9 L) and heat to boiling. Turn off the heat, add the liquid malt extract, and stir until completely dissolved. Top up with water if necessary to obtain 6 gallons (23 L) of 1.027 SG wort. Boil for 60 minutes, adding hops according to the ingredients list. After the boil, turn off the heat and chill the wort to slightly below fermentation temperature, about 65 °F (18 °C). Aerate the wort with pure oxygen or filtered air and pitch the yeast. Ferment at 67 °F (19 °C) for 4 days. Add the dry hops and raise to 72 °F (22 °C) for three days. Once at terminal gravity (approximately 7 days total) bottle or keg the beer and carbonate.

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