



# 6 Classic Samuel Adams Clone Recipes



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**SAMUEL ADAMS BREWING CO.'S  
LATITUDE 48 IPA CLONE  
(ALL-GRAIN)**

**(5 gallons/19 L, all-grain)**  
**OG = 1.060 FG = 1.015**  
**IBU = 55 SRM = 13 ABV = 6%**

### Ingredients

11 lbs. (5 kg) 2-row pale malt (2 °L)  
1.4 lbs. (0.64 kg) honey malt (23 °L)  
0.5 lb. (0.23 kg) caramel malt (60 °L)  
11 AAU Zeus pellet hops (60 min.)  
(0.7 oz./20 g at 15.8% alpha acids)  
2.1 AAU Hallertau pellet hops (15 min.)  
(0.4 oz./11 g at 5.2% alpha acids)  
3.8 AAU Simcoe® pellet hops (15 min.)  
(0.3 oz./9 g at 12.8% alpha acids)  
1.4 AAU East Kent Golding pellet hops  
(15 min.) (0.2 oz./6 g at 6.9% alpha acids)  
5.1 AAU Simcoe® pellet hops (5 min.)  
(0.4 oz./11 g at 12.8% alpha acids)  
1.9 AAU Hallertau pellet hops (5 min.)  
(0.3 oz./9 g at 6.3% alpha acids)  
0.5 tsp. yeast nutrients (15 min.)  
1.5 oz. (42 g) Hallertau pellet hops (dry hop)  
0.7 oz. (20 g) Simcoe® pellet hops (dry hop)  
0.3 oz. (9 g) Mosaic™ pellet hops (dry hop)  
White Labs WLP001 (California Ale),  
Wyeast 1056 (American Ale),  
Fermentis Safale US-05 or  
Lallemand BRY-97 yeast  
¾ cup corn sugar (if priming)

### Step by Step

This is a single infusion mash. Mix the crushed grains with 5 gallons (19 L) of 165 °F (74 °C) strike water to stabilize the mash at 153 °F (67 °C). Hold at this temperature for 45 minutes. Vorlauf for 15 minutes then begin sparge. Run off into kettle to achieve volume and pre-boil gravity around 1.049 SG. Boil for 60 minutes, adding hops and yeast nutrients according to the ingredients list. Turn off the heat, give the wort a stir for about a minute to create a whirlpool and let it spin and settle out for 15 minutes before beginning to chill the wort. Cool the wort down to slightly below fermentation temperature, about 65 °F (18 °C). Aerate the wort with filtered air or pure O<sub>2</sub> and pitch yeast. Ferment at 68 °F (20 °C) for one week or until signs of fermentation have died down. Rack to a secondary vessel and cool beer to 60 °F (16 °C). Condition for an additional two weeks, adding dry hops for the final 10 days of conditioning. Bottle or keg, carbonating to 2.4 volumes of CO<sub>2</sub>.

**SAMUEL ADAMS BREWING CO.'S  
LATITUDE 48 IPA CLONE  
(EXTRACT WITH GRAINS)**

**(5 gallons/19 L, extract with grains)**  
**OG = 1.060 FG = 1.015**  
**IBU = 55 SRM = 13 ABV = 6%**

### Ingredients

6.6 lbs. (3 kg) light liquid malt extract  
1.2 lbs. (0.54 kg) 2-row pale malt (2 °L)  
1.4 lbs. (0.64 kg) honey malt (23 °L)  
0.5 lb. (0.23 kg) caramel malt (60 °L)  
11 AAU Zeus pellet hops (60 min.)  
(0.7 oz./20 g at 15.8% alpha acids)  
2.1 AAU Hallertau pellet hops (15 min.)  
(0.4 oz./11 g at 5.2% alpha acids)  
3.8 AAU Simcoe® pellet hops (15 min.)  
(0.3 oz./9 g at 12.8% alpha acids)  
1.4 AAU East Kent Golding pellet hops  
(15 min.) (0.2 oz./6 g at 6.9% alpha acids)  
5.1 AAU Simcoe® pellet hops (5 min.)  
(0.4 oz./11 g at 12.8% alpha acids)  
1.9 AAU Hallertau pellet hops (5 min.)  
(0.3 oz./9 g at 6.3% alpha acids)  
0.5 tsp. yeast nutrients (15 min.)  
1.5 oz. (42 g) Hallertau pellet hops (dry hop)  
0.7 oz. (20 g) Simcoe® pellet hops (dry hop)  
0.3 oz. (9 g) Mosaic™ pellet hops (dry hop)  
White Labs WLP001 (California Ale),  
Wyeast 1056 (American Ale),  
Fermentis Safale US-05 or  
Lallemand BRY-97 yeast  
¾ cup corn sugar (if priming)

### Step by Step

Place crushed grains in a muslin bag and steep in 6 qts. (5.7 L) water at 153 °F (67 °C) for 45 minutes. Remove the grain bag and slowly wash the grains with 1 gallon (3.8 L) hot water. Transfer wort to brew kettle and top off to make 6 gallons (23 L) in your brew kettle. Just before the water reaches boil, remove from heat and stir in the malt extract until all extract is dissolved. Your pre-boil gravity should be around 1.049 SG. Boil for 60 minutes, adding hops and yeast nutrients according to the schedule above. Once you turn off the heat, give the wort a stir for about a minute to create a whirlpool and let that spin and settle out for about 15 minutes before beginning to chill the wort. Cool the wort down to slightly below fermentation temperature, about 65 °F (18 °C). Aerate the wort with filtered air or pure O<sub>2</sub> and pitch yeast. Ferment at 68 °F (20 °C) for one week or until signs of fermentation have died down. Rack to a secondary vessel and cool beer to 60 °F (16 °C). Condition for an additional two weeks, adding dry hops for the final 10 days of conditioning. Bottle or keg, carbonating to 2.4 volumes of CO<sub>2</sub>.

## SAMUEL ADAMS BREWING CO.'S CREAM STOUT CLONE (ALL-GRAIN)

(5 gallons/19 L, all-grain)  
OG = 1.057 FG = 1.020  
IBU = 28 SRM = 55 ABV = 4.9%

### Ingredients

8 lbs. (3.6 kg) 2-row pale malt (2 °L)  
1.5 lbs. (0.68 kg) white wheat malt (2 °L)  
0.9 lb. (0.41 kg) caramel malt (60 °L)  
0.9 lb. (0.41 kg) chocolate malt (350 °L)  
0.6 lb. (0.27 kg) roasted barley (500 °L)  
4 oz. (0.11 kg) Weyermann Carafo® I malt (350 °L)  
0.7 AAU East Kent Golding pellet hops (60 min.)  
(0.1 oz./3 g at 6.9% alpha acids)  
1.4 AAU East Kent Golding pellet hops (30 min.)  
(0.2 oz./6 g at 6.9% alpha acids)  
0.6 AAU UK Fuggle pellet hops (30 min.)  
(0.1 oz./3 g at 5.7% alpha acids)  
1.1 AAU UK Fuggle pellet hops (15 min.)  
(0.2 oz./6 g at 5.7% alpha acids)  
4.8 AAU East Kent Golding pellet hops (5 min.)  
(0.7 oz./20 g at 6.9% alpha acids)  
0.5 tsp. yeast nutrients (15 min.)  
White Labs WLP001 (California Ale),  
Wyeast 1056 (American Ale),  
Fermentis Safale US-05 or  
Lallemand BRY-97 yeast  
¾ cup corn sugar (if priming)

### Step by Step

This is a single infusion mash. Mix the crushed grains with 4.5 gallons (17 L) of 167 °F (75 °C) strike water to stabilize the mash at 155 °F (68 °C). Hold at this temperature for 45 minutes. Vorlauf for 15 minutes then begin sparge. Run off into kettle to achieve volume and pre-boil gravity around 1.046 SG. Boil for 60 minutes, adding hops and yeast nutrients according to the ingredients list. Once you turn off the heat, give the wort a stir for about a minute to create a whirlpool and let that spin and settle out for about 15 minutes before beginning to chill the wort. Cool the wort down to slightly below fermentation temperature, about 65 °F (18 °C). Aerate the wort with filtered air or pure O<sub>2</sub> and pitch yeast. Ferment at 68 °F (20 °C) for 1 week or until signs of fermentation have died down. Cool beer to 60 °F (16 °C) and condition for an additional 1-2 weeks. Bottle or keg and carbonate to 2 volumes of CO<sub>2</sub>.

## SAMUEL ADAMS BREWING CO.'S CREAM STOUT CLONE (EXTRACT WITH GRAINS)

(5 gallons/19 L, extract with grains)  
OG = 1.057 FG = 1.020  
IBU = 28 SRM = 55 ABV = 4.9%

### Ingredients

3.3 lbs. (1.5 kg) light liquid malt extract  
3.3 lbs. (1.5 kg) liquid wheat malt extract  
0.9 lb. (0.41 kg) caramel malt (60 °L)  
0.9 lb. (0.41 kg) chocolate malt (350 °L)  
0.6 lb. (0.27 kg) roasted barley (500 °L)  
4 oz. (0.11 kg) Weyermann Carafo® I malt (350 °L)  
0.7 AAU East Kent Golding pellet hops (60 min.)  
(0.1 oz./3 g at 6.9% alpha acids)  
1.4 AAU East Kent Golding pellet hops (30 min.)  
(0.2 oz./6 g at 6.9% alpha acids)  
0.6 AAU UK Fuggle pellet hops (30 min.)  
(0.1 oz./3 g at 5.7% alpha acids)  
1.1 AAU UK Fuggle pellet hops (15 min.)  
(0.2 oz./6 g at 5.7% alpha acids)  
4.8 AAU East Kent Golding pellet hops (5 min.)  
(0.7 oz./20 g at 6.9% alpha acids)  
0.5 tsp. yeast nutrients (15 min.)  
White Labs WLP001 (California Ale),  
Wyeast 1056 (American Ale),  
Fermentis Safale US-05 or  
Lallemand BRY-97 yeast  
¾ cup corn sugar (if priming)

### Step by Step

Place crushed specialty grains in a muslin bag and steep in 1 gallon (3.8 L) water at 150–160 °F (66–71 °C) for 20 minutes. Remove the grain bag and slowly wash the grains with 2 qts. (1.9 L) hot water. Transfer the wort to brew kettle and top off to make 6 gallons (23 L) in your brew kettle. Just before the water reaches a boil, remove from the heat and stir until all the extract is dissolved. Your pre-boil gravity should be around 1.046 SG. Boil for 60 minutes, adding hops and yeast nutrients according to the ingredients list. Turn off the heat, give the wort a stir for about a minute to create a whirlpool and let that spin and settle out for 15 minutes before beginning to chill the wort. Cool the wort down to about 65 °F (18 °C). Aerate the wort with filtered air or pure O<sub>2</sub> and pitch yeast. Ferment at 68 °F (20 °C) for 1 week or until signs of fermentation have died down. Cool beer to 60 °F (16 °C) and condition for an additional 1-2 weeks. Bottle or keg and carbonate to 2 volumes of CO<sub>2</sub>.

## SAMUEL ADAMS BREWING CO.'S DOUBLE AGENT IPL CLONE (ALL-GRAIN)

(5 gallons/19 L, all-grain)  
OG = 1.053 FG = 1.015  
IBU = 43 SRM = 10 ABV = 5%

### Ingredients

7.7 lbs. (3.5 kg) 2-row pale malt (2 °L)  
3.5 lbs. (1.6 kg) Munich malt (10 °L)  
6.3 AAU Zeus pellet hops (60 min.)  
(0.4 oz./11 g at 15.8% alpha acids)  
1.4 AAU Citra® pellet hops (15 min.)  
(0.1 oz./3 g at 13.7% alpha acids)  
1.3 AAU Simcoe® pellet hops (15 min.)  
(0.1 oz./3 g at 12.8% alpha acids)  
1.9 AAU Ahtanum™ pellet hops (15 min.)  
(0.4 oz./11 g at 4.7% alpha acids)  
3.8 AAU Simcoe® pellet hops (5 min.)  
(0.3 oz./9 g at 12.8% alpha acids)  
2.5 AAU Cascade pellet hops (5 min.)  
(0.4 oz./11 g at 6.3% alpha acids)  
0.5 tsp. yeast nutrients (15 min.)  
0.5 oz. (14 g) Centennial pellet hops (dry hop)  
0.5 oz. (14 g) Simcoe® pellet hops (dry hop)  
0.5 oz. (14 g) Nelson Sauvin pellet hops (dry hop)  
0.5 oz. (14 g) Cascade pellet hops (dry hop)  
White Labs WLP830 (German Lager),  
Wyeast 2206 (Bavarian Lager) or  
Mangrove Jack Bohemian Lager yeast  
(~ 4 qts./3.9 L starter, or 2 sachets dry yeast)  
¾ cup corn sugar (if priming)

### Step by Step

This is a single infusion mash. Mix the crushed grains with 4.5 gallons (17 L) of 165 °F (74 °C) strike water to stabilize the mash at 153 °F (67 °C). Hold at this temperature for 45 minutes. Vorlauf for 15 minutes then begin sparge. Run off into kettle to achieve volume and pre-boil gravity of 1.042 SG. Boil for 60 minutes. Add hops and yeast nutrients according to the ingredients list. Turn off the heat, stir the wort for a minute to create a whirlpool and let settle for 15 minutes. Cool the wort to around 53–55 °F (12–13 °C). Aerate the wort with filtered air or pure O<sub>2</sub> and pitch yeast. Ferment at 57 °F (14 °C) for 2 weeks or until signs of fermentation slow down. Rack to a secondary and lager for 3 weeks at 40 °F (5 °C). Add the dry hops for the final two weeks of the lagering phase. If signs of diacetyl are apparent during racking, a diacetyl rest is recommended. Give the beer 2 days at 70 °F (21 °C) to allow the yeast to process any diacetyl before racking over to the secondary vessel. After the lager period is complete, bottle or keg and carbonate to 2.4 volumes of CO<sub>2</sub>.

## SAMUEL ADAMS BREWING CO.'S DOUBLE AGENT IPL CLONE (EXTRACT WITH GRAINS)

(5 gallons/19 L, extract with grains)  
OG = 1.053 FG = 1.015  
IBU = 43 SRM = 10 ABV = 5%

### Ingredients

3.3 lbs. (1.5 kg) light liquid malt extract  
3.3 lbs. (1.5 kg) Munich liquid malt extract  
0.7 lbs. (0.32 kg) extra light dried malt extract  
6.3 AAU Zeus pellet hops (60 min.)  
(0.4 oz./11 g at 15.8% alpha acids)  
1.4 AAU Citra® pellet hops (15 min.)  
(0.1 oz./3 g at 13.7% alpha acids)  
1.3 AAU Simcoe® pellet hops (15 min.)  
(0.1 oz./3 g at 12.8% alpha acids)  
1.9 AAU Ahtanum™ pellet hops (15 min.)  
(0.4 oz./11 g at 4.7% alpha acids)  
3.8 AAU Simcoe® pellet hops (5 min.)  
(0.3 oz./9 g at 12.8% alpha acids)  
2.5 AAU Cascade pellet hops (5 min.)  
(0.4 oz./11 g at 6.3% alpha acids)  
0.5 tsp. yeast nutrients (15 min.)  
0.5 oz. (14 g) Centennial pellet hops (dry hop)  
0.5 oz. (14 g) Simcoe® pellet hops (dry hop)  
0.5 oz. (14 g) Nelson Sauvin pellet hops (dry hop)  
0.5 oz. (14 g) Cascade pellet hops (dry hop)  
White Labs WLP830 (German Lager),  
Wyeast 2206 (Bavarian Lager) or  
Mangrove Jack Bohemian Lager yeast  
(~ 4 qts./3.9 L starter, or 2 sachets dry yeast)  
¾ cup corn sugar (if priming)

### Step by Step

Heat 6 gallons (23 L) soft water in your brew kettle. If you have hard water (> 150 ppm calcium carbonate), you can soften by boiling the water for half an hour and decanting off the precipitated chalk or by cutting your tap water with distilled or reverse osmosis (RO) water. Just before the water reaches boil, remove from heat and stir in the malt extract until all extract is dissolved. Your pre-boil gravity should be around 1.042 SG. Boil for 60 minutes, adding hops and yeast nutrients according to the ingredients list. Turn off the heat, give the wort a stir for a minute to create a whirlpool and let that settle for 15 minutes. Cool the wort to around 53–55 °F (12–13 °C). Aerate the wort with filtered air or pure O<sub>2</sub> and pitch yeast. Ferment at 57 °F (14 °C) for 2 weeks or until signs of fermentation slow down. Rack to a secondary and lager for 3 weeks at 40 °F (5 °C). Add the dry hops for the final two weeks of the lagering phase. If signs of diacetyl are apparent during racking, a diacetyl rest is recommended. Give the beer 2 days at 70 °F (21 °C) to allow the yeast to process any diacetyl before racking over to the secondary vessel. After the lager period is complete, bottle or keg and carbonate to 2.4 volumes of CO<sub>2</sub>.

## SAMUEL ADAMS BREWING CO.'S DARK DEPTHS BALTIC IPA CLONE (ALL-GRAIN)

(5 gallons/19 L, all-grain)  
OG = 1.079 FG = 1.020  
IBU = 55 SRM = 30 ABV = 7.6%

### Ingredients

8.1 lbs. (3.7 kg) 2-row pale malt (2 °L)  
6.9 lbs. (3.1 kg) Munich malt (10 °L)  
1.8 lbs. (0.82 kg) caramel malt (60 °L)  
0.5 lb. (0.23 kg) Weyermann Carafa® I malt (350 °L)  
9.5 AAU Zeus pellet hops (90 min.)  
(0.6 oz./17 g at 15.8% alpha acids)  
2 AAU Saaz pellet hops (15 min.)  
(0.6 oz./17 g at 3.4% alpha acids)  
2.8 AAU Ahtanum™ pellet hops (15 min.)  
(0.6 oz./17 g at 4.7% alpha acids)  
2.8 AAU Ahtanum™ pellet hops (5 min.)  
(0.6 oz./17 g at 4.7% alpha acids)  
5.3 AAU Simcoe® pellet hops (5 min.)  
(0.4 oz./11 g at 13.2% alpha acids)  
0.5 tsp. yeast nutrients (15 min.)  
1 oz. (28 g) Simcoe® pellet hops (dry hop)  
0.5 oz. (14 g) Topaz pellet hops (dry hop)  
0.5 oz. (14 g) East Kent Golding pellet hops (dry hop)  
White Labs WLP830 (German Lager),  
Wyeast 2206 (Bavarian Lager) or  
Mangrove Jack Bohemian Lager yeast  
(~ 6 qts./5.7 L starter or 2.5 sachets dry yeast)  
¾ cup corn sugar (if priming)

### Step by Step

This is a single infusion mash. Mix the crushed grains with 6 gallons (23 L) of 167 °F (75 °C) strike water to stabilize the mash at 153 °F (67 °C). Hold at this temperature for 45 minutes. Vorlauf for 15 minutes then begin sparge. Run off into kettle to achieve volume and pre-boil gravity of 1.058 SG, about 6.8 gallons (26 L). Boil for 90 minutes, adding hops and yeast nutrients according to the ingredients list. Turn off the heat, stir the wort to create a whirlpool and let settle for 15 minutes. Cool the wort to 53–55 °F (12–13 °C). Aerate the wort with filtered air or pure O<sub>2</sub> and pitch yeast. Ferment at 57 °F (14 °C) for 2 weeks or until signs of fermentation slow. Rack to a secondary and lager for four to six weeks at 40 °F (5 °C). Add the dry hops for the final two weeks of the lagering phase. If diacetyl is apparent during racking, give the beer 2 days at 70 °F (21 °C) to allow the yeast to process any diacetyl before racking to the secondary vessel. After the lager period is complete, bottle or keg, carbonating to 2.1 volumes of CO<sub>2</sub>.

## SAMUEL ADAMS BREWING CO.'S DARK DEPTHS BALTIC IPA CLONE (EXTRACT WITH GRAINS)

(5 gallons/19 L, extract with grains)  
OG = 1.079 FG = 1.020  
IBU = 55 SRM = 30 ABV = 7.6%

### Ingredients

9.9 lbs. (1.5 kg) Munich liquid malt extract  
1.8 lbs. (0.82 kg) caramel malt (60 °L)  
0.5 lb. (0.23 kg) Weyermann Carafa® I malt (350 °L)  
9.5 AAU Zeus pellet hops (90 min.)  
(0.6 oz./17 g at 15.8% alpha acids)  
2 AAU Saaz pellet hops (15 min.)  
(0.6 oz./17 g at 3.4% alpha acids)  
2.8 AAU Ahtanum™ pellet hops (15 min.)  
(0.6 oz./17 g at 4.7% alpha acids)  
2.8 AAU Ahtanum™ pellet hops (5 min.)  
(0.6 oz./17 g at 4.7% alpha acids)  
5.3 AAU Simcoe® pellet hops (5 min.)  
(0.4 oz./11 g at 13.2% alpha acids)  
0.5 tsp. yeast nutrients (15 min.)  
1 oz. (28 g) Simcoe® pellet hops (dry hop)  
0.5 oz. (14 g) Topaz pellet hops (dry hop)  
0.5 oz. (14 g) East Kent Golding pellet hops (dry hop)  
White Labs WLP830 (German Lager),  
Wyeast 2206 (Bavarian Lager) or  
Mangrove Jack Bohemian Lager yeast  
(~ 6 qts./5.7 L starter or 2.5 sachets dry yeast)  
¾ cup corn sugar (if priming)

### Step by Step

Place crushed specialty grains in a muslin bag and steep in 1 gallon (3.8 L) water at 150–160 °F (66–71 °C) for 20 minutes. Remove the grain bag and slowly wash the grains with 2 qts. (1.9 L) hot water. Transfer wort to brew kettle and top off to make 6.5 gallons (25 L) in your brew kettle. Just before the water reaches boil, remove from heat and stir in the malt extract until all extract is dissolved. Your pre-boil gravity should be around 1.058 SG. Boil for 90 minutes, adding hops and yeast nutrients according to the ingredients list. Turn off the heat, give the wort a stir for a minute to create a whirlpool and let that settle for about 15 minutes. Cool the wort down to about 53–55 °F (12–13 °C). Aerate the wort with filtered air or pure O<sub>2</sub> and pitch yeast. Ferment at 57 °F (14 °C) for 2 weeks or until signs of fermentation slow. Rack to a secondary and lager for four to six weeks at 40 °F (5 °C). Add the dry hops for the final two weeks of the lagering phase. If diacetyl is apparent during racking, give the beer 2 days at 70 °F (21 °C) to allow the yeast to process any diacetyl before racking to the secondary vessel. After the lager period is complete, bottle or keg, carbonating to 2.1 volumes of CO<sub>2</sub>.

**SAMUEL ADAMS BREWING CO.'S  
NOBLE PILS CLONE  
(ALL-GRAIN)**

**(5 gallons/19 L, extract only)**  
**OG = 1.048 FG = 1.012**  
**IBU = 34 SRM = 5 ABV = 4.9%**

### Ingredients

7.4 lbs. (3.4 kg) 2-row pale malt (2 °L)  
2.5 lbs. (1.1 kg) Bohemian Pilsner malt (2 °L)  
7.4 AAU Hallertau pellet hops (90 min.)  
(2 oz./56 g at 3.7% alpha acids)  
1.5 AAU Tettnang pellet hops (5 min.)  
(0.4 oz./11 g at 3.8% alpha acids)  
2.3 AAU Saaz pellet hops (5 min.)  
(0.6 oz./17 g at 3.8% alpha acids)  
0.5 tsp. yeast nutrients (15 min.)  
1 oz. (28 g) Tettnang pellet hops (dry hop)  
0.75 oz. (21 g) Saaz pellet hops (dry hop)  
0.5 oz. (14 g) Strisselspalt pellet hops (dry hop)  
0.25 oz. (7 g) Hersbrucker pellet hops (dry hop)  
White Labs WLP830 (German Lager),  
Wyeast 2206 (Bavarian Lager) or  
Mangrove Jack Bohemian Lager yeast  
(~ 3 qts./2.9 L starter or 1.5 sachets dry yeast)  
¾ cup corn sugar (if priming)

### Step by Step

This is a single infusion mash. Mix the crushed grains with 3.75 gallons (14 L) of 165 °F (74 °C) strike water to stabilize the mash at 153 °F (67 °C). Hold at this temperature for 45 minutes. Vorlauf for 15 minutes then begin sparge. Run off into kettle to achieve volume about 6.8 gallons (25 L) and pre-boil standard gravity of 1.035. Boil for 90 minutes, adding hops and yeast nutrients according the ingredients list. Turn off the heat, give the wort a stir for a minute to create a whirlpool and let that settle for about 15 minutes. Cool the wort down to 53–55 °F (12–13 °C). Aerate the wort with filtered air or pure O<sub>2</sub> and pitch yeast. Ferment at 57 °F (14 °C) for 2 weeks or until signs of fermentation have died down. Rack to a secondary and lager for an additional three weeks at 40 °F (5 °C). Add the dry hops for the final two weeks of the lagering phase. If signs of diacetyl are apparent during racking, then a diacetyl rest is recommended. Give the beer 2 days at 70 °F (21 °C) to allow the yeast to process any diacetyl before racking over to the secondary vessel. After the lager period is complete, bottle or keg and carbonate to 2.4 volumes of CO<sub>2</sub>.

**SAMUEL ADAMS BREWING CO.'S  
NOBLE PILS CLONE  
(ALL-GRAIN)**

**(5 gallons/19 L, extract only)**  
**OG = 1.048 FG = 1.012**  
**IBU = 34 SRM = 5 ABV = 4.9%**

### Ingredients

3.3 lbs. (1.5 kg) light liquid malt extract  
3.3 lbs. (1.5 kg) Pilsner liquid malt extract  
3 oz. (90 g) extra light dried malt extract  
7.4 AAU Hallertau pellet hops (90 min.)  
(2 oz./56 g at 3.7% alpha acids)  
1.5 AAU Tettnang pellet hops (5 min.)  
(0.4 oz./11 g at 3.8% alpha acids)  
2.3 AAU Saaz pellet hops (5 min.)  
(0.6 oz./17 g at 3.8% alpha acids)  
0.5 tsp. yeast nutrients (15 min.)  
1 oz. (28 g) Tettnang pellet hops (dry hop)  
0.75 oz. (21 g) Saaz pellet hops (dry hop)  
0.5 oz. (14 g) Strisselspalt pellet hops (dry hop)  
0.25 oz. (7 g) Hersbrucker pellet hops (dry hop)  
White Labs WLP830 (German Lager),  
Wyeast 2206 (Bavarian Lager) or  
Mangrove Jack Bohemian Lager yeast  
(~ 3 qts./2.9 L starter or 1.5 sachets dry yeast)  
¾ cup corn sugar (if priming)

### Step by Step

Heat 6.25 gallons (24 L) soft water in your brew kettle. If you have hard water (> 150 ppm calcium carbonate), you can soften by boiling the water for half an hour and decanting off the precipitated chalk or by cutting your tap water with distilled or reverse osmosis (RO) water. Just before the water reaches boil, remove from heat and stir in the malt extract until all extract is dissolved. Your pre-boil standard gravity should be around 1.035. Boil for 90 minutes, adding hops and yeast nutrients according to the ingredients list. Turn off the heat, stir the wort for about a minute to create a whirlpool and let that settle for about 15 minutes. Cool the wort to 53–55 °F (12–13 °C). Aerate the wort with filtered air or pure O<sub>2</sub> and pitch yeast. Ferment at 57 °F (14 °C) for 2 weeks or until signs of fermentation have died down. Rack to a secondary and lager for an additional three weeks at 40 °F (5 °C). Add the dry hops for the final two weeks of the lagering phase. If signs of diacetyl are apparent during racking, then a diacetyl rest is recommended. Give the beer 2 days at 70 °F (21 °C) to allow the yeast to process any diacetyl before racking over to the secondary vessel. After the lager period is complete, bottle or keg and carbonate to 2.4 volumes of CO<sub>2</sub>.

## SAMUEL ADAMS BREWING CO.'S HOLIDAY PORTER CLONE (ALL-GRAIN)

(5 gallons/19 L, all-grain)  
OG = 1.063 FG = 1.020  
IBU = 40 SRM = 35 ABV = 5.8%

### Ingredients

10.1 lbs. (4.6 kg) 2-row pale malt (2 °L)  
1.4 lbs. (0.64 kg) Munich malt (10 °L)  
1.2 lbs. (0.54 kg) caramel malt (60 °L)  
0.5 lb. (0.23 kg) Weyermann Carafa® III malt (350 °L)  
0.3 lb. (0.14 kg) flaked oats  
4.25 AAU Spalt pellet hops (60 min.)  
(1.25 oz./35 g at 3.4% alpha acids)  
1.25 AAU UK Fuggle pellet hops (60 min.)  
(0.25 oz./7 g at 5% alpha acids)  
6 AAU Spalt pellet hops (5 min.)  
(1.75 oz./50 g at 3.4% alpha acids)  
4.4 AAU East Kent Golding pellet hops (5 min.)  
(0.75 oz./21 g at 5.8% alpha acids)  
0.5 tsp. yeast nutrients (15 min.)  
White Labs WLP001 (California Ale),  
Wyeast 1056 (American Ale),  
Fermentis Safale US-05 or  
Lallemand BRY-97 yeast  
¾ cup corn sugar (if priming)

### Step by Step

(75 °C) strike water to stabilize the mash at 155 °F (68 °C). Hold at this temperature for 45 minutes. Vorlauf for 15 minutes then begin sparge. Run off into kettle to achieve volume and pre-boil gravity around 1.051 SG. Boil for 60 minutes, adding hops and yeast nutrients according to the ingredients list. Once you turn off the heat, give the wort a stir for about a minute to create a whirlpool and let that spin and settle out for about 15 minutes before beginning to chill the wort. Cool the wort down to slightly below fermentation temperature, about 65 °F (18 °C). Aerate the wort with filtered air or pure O<sub>2</sub> and pitch yeast. Ferment at 68 °F (20 °C) for 1 week or until signs of fermentation have died down. Rack to a secondary vessel and cool beer to 60 °F (16 °C). Condition for an additional 1–2 weeks. Bottle or keg and carbonate to 2.2 volumes of CO<sub>2</sub>.

## SAMUEL ADAMS BREWING CO.'S HOLIDAY PORTER CLONE (PARTIAL MASH)

(5 gallons/19 L, partial mash)  
OG = 1.063 FG = 1.020  
IBU = 40 SRM = 35 ABV = 5.8%

### Ingredients

3.3 lbs. (1.5 kg) light liquid malt extract  
3.3 lbs. (1.5 kg) Munich liquid malt extract  
1.5 lbs. (0.68 kg) 2-row pale malt (2 °L)  
1.2 lbs. (0.54 kg) caramel malt (60 °L)  
0.5 lb. (0.23 kg) Weyermann Carafa® III malt (350 °L)  
0.3 lb. (0.14 kg) flaked oats  
4.25 AAU Spalt pellet hops (60 min.)  
(1.25 oz./35 g at 3.4% alpha acids)  
1.25 AAU UK Fuggle pellet hops (60 min.)  
(0.25 oz./7 g at 5% alpha acids)  
6 AAU Spalt pellet hops (5 min.)  
(1.75 oz./50 g at 3.4% alpha acids)  
4.4 AAU East Kent Golding pellet hops (5 min.)  
(0.75 oz./21 g at 5.8% alpha acids)  
0.5 tsp. yeast nutrients (15 min.)  
White Labs WLP001 (California Ale),  
Wyeast 1056 (American Ale),  
Fermentis Safale US-05 or  
Lallemand BRY-97 yeast  
¾ cup corn sugar (if priming)

### Step by Step

Place crushed grains in a muslin bag and steep in 1.5 gallons (5.7 L) water at 155 °F (68 °C) for 45 minutes. Remove the grain bag and slowly wash the grains with 1 gallon (3.8 L) hot water. Transfer wort to brew kettle and top off to make 6 gallons (23 L) in your brew kettle. Just before the water reaches boil, remove from heat and stir in the malt extract until all extract is dissolved. Your pre-boil gravity should be around 1.051 SG. Boil for 60 minutes, adding hops and yeast nutrients according to the schedule above. Once you turn off the heat, give the wort a stir for about a minute to create a whirlpool and let that spin and settle out for about 15 minutes before beginning to chill the wort. Cool the wort down to slightly below fermentation temperature, about 65 °F (18 °C). Aerate the wort with filtered air or pure O<sub>2</sub> and pitch yeast. Ferment at 68 °F (20 °C) for 1 week or until signs of fermentation have died down. Rack to a secondary vessel and cool beer to 60 °F (16 °C). Condition for an additional 1–2 weeks. Bottle or keg and carbonate to 2.2 volumes of CO<sub>2</sub>.