



8 Classic Stone Brewing Clone Recipes



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STONE BREWING CO.'S RUINATION IPA CLONE (ALL-GRAIN)

(5 gallons/19 L, all-grain)
OG = 1.075 FG = 1.010
IBU = 100+ SRM = 6 ABV = 7.7%

Ingredients

14.6 lbs. (6.6 kg) 2-row malt
1 lb. (0.45 kg) of crystal malt (15 °L)
1 tsp. Irish moss (15 minutes)
36 AAU Magnum hops (60 min.)
(2.25 oz./64 g of 16% alpha acids)
15.7 AAU Centennial hops (0 min.)
(1.5 oz./43 g of 10.5% alpha acid)
21 AAU Centennial hops
(2 oz./56 g of 10.5% alpha acid)
White Labs WLP001 (California Ale) or
Wyeast 1056 (American Ale) yeast
¾ cup corn sugar (if priming)

Step by Step

Mash grains at 149 °F (65 °C) for 60 minutes. Collect enough wort to boil for 90 minutes and have a 5.5-gallon (21-L) yield. Add hops at times indicated. After the boil, allow the 0-minute hop addition to steep for 5 minutes before cooling the wort to 68 °F (24 °C). Aerate the beer and pitch yeast. Hold at this temperature until the yeast has finished fermentation. Add last addition of Centennial hops for dry hopping. Dry hop for 3 to 5 days, then bottle your beer, carbonate, and enjoy!

STONE BREWING CO.'S RUINATION IPA CLONE (EXTRACT WITH GRAINS)

(5 gallons/19 L, extract with grains)
OG = 1.075 FG = 1.010
IBU = 100+ SRM = 6 ABV = 7.7%

Ingredients

6.6 lbs. (3 kg) Northwestern Gold liquid malt extract syrup
2 lbs. (0.91 kg) Northwestern Gold dried malt extract
1 lb. (0.45 kg) Briess 2-row malt
1 lb. (0.45 kg) Briess crystal malt (15 °L)
1 tsp. Irish moss (15 min.)
36 AAU Magnum hops (60 min.)
(2.25 oz./64 g of 16% alpha acids)
15.7 AAU Centennial hops (0 min.)
(1.5 oz./43 g of 10.5% alpha acid)
21 AAU Centennial hops
(2 oz./56 g of 10.5% alpha acid)
White Labs WLP001 (California Ale) or
Wyeast 1056 (American Ale) yeast
¾ cup corn sugar (if priming)

Step by Step

Steep the two crushed grains in 3 gallons (11 L) of water at 149 °F (65 °C) for 30 minutes. Remove grains from wort, add Magnum hops, malt syrup and bring to a boil. Add Irish moss and boil for 60 minutes. Add the first addition of Centennial hops at the end of the boil, and let steep for 5 minutes.

Add wort to 2 gallons (7.6 L) cool water in a sanitary fermenter, and top off with cool water to 5.5 gallons (20.9 L). Cool the wort to to 68 °F (24 °C). Aerate the beer and pitch yeast. Hold at this temperature until the yeast has finished fermentation. Add last addition of Centennial hops for dry hopping. Dry hop for 3 to 5 days, then bottle your beer, carbonate, and enjoy!

**STONE BREWING CO.'S
STONE PALE ALE CLONE
(ALL-GRAIN)**

(5 gallons/19 L, all-grain)
OG = 1.056 FG = 1.014
IBU = 45 SRM = 18 ABV = 5.4%

Ingredients

10.25 lbs. (4.7 kg) 2-row pale malt
1 lb. (0.45 kg) crystal malt (60 °L)
0.5 lb. (0.23 kg) crystal malt (75 °L)
9.25 AAU Magnum hops (90 min.)
(0.66 oz./18 g of 14% alpha acids)
1 oz. (28 g) Ahtanum hops (15 min.)
1 tsp. Irish moss (15 min.)
White Labs WLP002 (English Ale) yeast
(1 qt./1 L yeast starter)
7/8 cup corn sugar (for priming)

Step by Step

Mash grains at 152 °F (67 °C) for 60 minutes. Boil for 90 minutes, adding hops as indicated. Cool and then erate wort and pitch yeast. Ferment at 68 °F (20 °C).

**STONE BREWING CO.'S
STONE PALE ALE CLONE
(EXTRACT WITH GRAINS)**

(5 gallons/19 L, extract with grains)
OG = 1.056 FG = 1.014
IBU = 45 SRM = 18 ABV = 5.4%

Ingredients

2 lbs. 14 oz. (1.3 kg) light dried malt extract
3.3 lbs. (1.5 kg) light liquid malt extract (late addition)
0.5 lb. (0.23 kg) 2-row pale alt
1 lb. (0.45 kg) crystal malt (60 °L)
0.5 lbs. (0.23 kg) crystal malt (75 °L)
10 AAU Magnum hops (60 min.)
(0.71 oz./20 g of 14% alpha acids)
1 oz. (28 g) Ahtanum hops (15 min.)
1 tsp. Irish moss (15 min.)
White Labs WLP002 (English Ale) yeast
(1 qt./1 L yeast starter)
7/8 cup corn sugar (for priming)

Step by Step

Steep crushed grains in 3 qts. (~3 L) of water at 152 °F (67 °C) for 45 minutes. Add water to make 3.5 gallons (13 L) of wort, add dried malt extract and bring to a boil. Boil for 60 minutes, adding hops at times indicated. Add liquid malt extract for last 15 minutes of the boil. Cool wort, transfer to fermenter and top up to 5 gallons (19 L). Aerate wort and pitch yeast. Ferment at 68 °F (20 °C).

**STONE BREWING CO.'S
IMPERIAL RUSSIAN STOUT CLONE
(ALL-GRAIN)**

(5 gallons/19 L, all-grain)
OG = 1.096 FG = 1.020
IBU = 90+ SRM = 93 ABV = 10

Ingredients

16.5 lbs. (7.5 kg) 2-row pale malt
2 lbs. (0.91 kg) amber malt
1.25 lbs. (0.34 kg) roasted barley (500 °L)
1.25 lbs. (0.34 kg) black malt
27.3 AAU Warrior hops (90 min.)
(1.7 oz./48 g at 16% alpha acids)
White Labs WLP002 (English Ale) yeast
(3 qt./3 L yeast starter)
7/8 cup corn sugar (if priming)

Step by Step

Mash the grains at 150 °F (66 °C) for 60 minutes. Collect wort and boil for 90 minutes, adding hops at the beginning of the boil. Cool the wort and transfer to fermenter. Aerate and pitch yeast. Ferment at 68 °F (20 °C).

**STONE BREWING CO.'S
IMPERIAL RUSSIAN STOUT CLONE
(PARTIAL MASH)**

(5 gallons/19 L, partial mash)
OG = 1.096 FG = 1.020
IBU = 90+ SRM = 93 ABV = 10

Ingredients

8.75 lbs. (4 kg) light dried malt extract
2 lbs. (0.91 kg) amber malt
1.25 lbs. (0.34 kg) roast barley
1.25 lbs. (0.34 kg) black malt
30 AAU Warrior hops (60 min.)
(1.9 oz./53 g of 16% alpha acids)
White Labs WLP002 (English Ale) yeast
(3 qt./3 L yeast starter)
7/8 cup corn sugar (for priming)

Step by Step

Partial mash the crushed grains in 6 qts. (5.9 L) of water at 150 °F (66 °C) for 45 minutes. Add water to make 6 gallons (23 L) of wort, add dried malt extract and bring to a boil. Boil for 60 minutes, adding hops at the times indicated in the ingredients list. Cool the wort and transfer to fermenter. Aerate and pitch yeast. Ferment at 68 °F (20 °C).

STONE BREWING CO.'S DARTH PORTER CLONE (ALL-GRAIN)

(5 gallons/19 L, all-grain)
OG = 1.076 FG = 1.019
IBU = 63 SRM = 51 ABV = 7.3%

"Don't be afraid to use a barrel that has already been through many uses. There is more to the barrel aging process than extracting wood and bourbon, brandy, or wine flavors."

— Mitch Steele, Brewmaster Stone Brewing Co.

Ingredients

13 lbs. 10 oz. (6.2 kg) Pilsner malt
12 oz. (0.34 kg) chocolate malt
8 oz. (0.23 kg) Caramunich® malt
8 oz. (0.23 kg) crystal malt (90 °L)
4 oz. (0.11 kg) black patent malt (or Carafa® malt)
13.5 AAU Perle hops (60 min.)
(1.5 oz./43 g at 9% alpha acids)
6.5 AAU Hallertau hops (30 min.)
(1 oz./28 g at 6.5% alpha acids)
0.5 oz. (15 g) Hallertau hops (15 min.)
Wyeast 2206 (Bavarian Lager yeast) or
White Labs WLP820 (Octoberfest/Märzen Lager) yeast
1 cup corn sugar (if priming)

Step by Step

Mash at 154 °F (68 °C) for 60 minutes. Collect wort and boil for 60 minutes, adding hops as indicated. Cool and ferment at ale temperatures, then rack to barrel and age six months to a year (or more). Pull samples from all of your barrels every few months and taste them.

STONE BREWING CO.'S DARTH PORTER CLONE (EXTRACT WITH GRAINS)

(5 gallons/19 L, extract with grains)
OG = 1.076 FG = 1.019
IBU = 63 SRM = 51 ABV = 7.3%

Ingredients

3.25 lbs. (1.5 kg) Briess light dried malt extract
5.75 lbs. (2.6 kg) Weyermann Pilsner liquid malt extract
12 oz. (0.34 kg) chocolate malt
8 oz. (0.23 kg) Caramunich® malt
8 oz. (0.23 kg) crystal malt (90 °L)
4 oz. (0.11 kg) black patent malt (or Carafa® malt)
13.5 AAU Perle hops (60 min.)
(1.5 oz./43 g at 9% alpha acids)
6.5 AAU Hallertau hops (30 min.)
(1 oz./28 g at 6.5% alpha acids)
0.5 oz. (15 g) Hallertau hops (15 min.)
Wyeast 2206 (Bavarian Lager yeast) or
White Labs WLP820 (Octoberfest/Märzen Lager) yeast
1 cup corn sugar (if priming)

Step by Step

Steep grains in 3 qts. (~3 L) of water at 154 °F (68 °C) for 45 minutes. Rinse with 1.5 qts. (~1.5 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, adding hops at times indicated. With 15 minutes remaining in the boil, stir in the liquid malt extract. Cool and ferment at ale temperatures, then rack to barrel and age six months to a year (or more). Pull samples from all of your barrels every few months and taste them.

**STONE BREWING CO.'S
STONE SMOKED PORTER CLONE
(ALL-GRAIN)**

(5 gallons/19 L, all-grain)
OG = 1.064 FG = 1.018
IBU = 53 SRM = 46 ABV = 6%

Ingredients

11.5 lbs. (5.2 kg) 2-row pale malt
12 oz. (0.34 kg) crystal malt (75 °L)
1.25 lbs. (0.57 kg) chocolate malt
1 oz. (28 g) lightly-peated malt
12.5 AAU Perle hops (90 min.)
(1.8 oz./51 g of 7% alpha acids)
0.5 oz. (14 g) Mt. Hood hops (15 min.)
White Labs WLP002 (English Ale) yeast
(1.5 qt./1.5 L yeast starter)
7/8 cup corn sugar (for priming)

Step by Step

Mash at 154 °F (68 °C) for 60 minutes. Boil for 90 minutes, adding hops at times indicated. Ferment at 68 °F (20 °C).

**STONE BREWING CO.'S
STONE SMOKED PORTER CLONE
(EXTRACT WITH GRAINS)**

(5 gallons/19 L, extract with grains)
OG = 1.064 FG = 1.018
IBU = 53 SRM = 46 ABV = 6%

Ingredients

3 lbs. (1.4 kg) light dried malt extract
4.25 lbs. (1.9 kg) light liquid malt extract (late addition)
12 oz. (0.34 kg) crystal malt (75 °L)
1.25 lbs. (0.57 kg) chocolate malt
1 oz. (28 g) lightly-peated malt
13.5 AAU Perle hops (60 min.)
(1.9 oz./55 g of 7% alpha acids)
0.5 oz. (14 g) Mt. Hood hops (15 min.)
White Labs WLP002 (English Ale) yeast
(1.5 qt./1.5 L yeast starter)
7/8 cup corn sugar (for 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).

**STONE BREWING CO.'S
BITTER CHOCOLATE OATMEAL STOUT
(12TH ANNIVERSARY BEER) CLONE
(ALL-GRAIN)**

(5 gallons/19 L, all-grain)
OG = 1.094 FG = 1.022
IBU = 45 SRM = 64 ABV = 9.3%

Ingredients

16 lbs. (7.3 kg) 2-row malt
0.5 lb. (0.23 kg) CaraPils malt
0.5 lb. (0.23 kg) crystal malt (15 °L)
2 lbs. (0.91 kg) flaked oats
1 lb. (0.45 kg) chocolate malt
0.25 lb. (0.11 kg) roasted barley (500 °L)
0.25 lb. (0.11 kg) black malt
3.25 oz. (92 g) cocoa (15 min.)
3 AAU Galena hops (90 min.)
(0.25 oz./7.1 g at 12 % alpha acids)
2 AAU Willamette hops (60 min.)
(0.4 oz./11 g at 5% alpha acids)
2 AAU Ahtanum hops (60 min.)
(0.4 oz./11 g at 5% alpha acids)
6.5 AAU Summit hops (60 min.)
(0.38 oz./11 g at 17% alpha acids)
White Labs WLP002 (English Ale) yeast
(3 qt./3 L yeast starter)
7/8 cup corn sugar (for priming)

Step by Step

Mash grains at 150 °F (66 °C). Collect wort and boil for 90 minutes, adding hops and cocoa at times indicated in the ingredient list. Ferment at 66 °F (19 °C).

**STONE BREWING CO.'S
BITTER CHOCOLATE OATMEAL STOUT
(12TH ANNIVERSARY BEER) CLONE
(PARTIAL MASH)**

(5 gallons/19 L, partial mash)
OG = 1.094 FG = 1.022
IBU = 45 SRM = 64 ABV = 9.3%

Ingredients

2 lbs. (0.91 kg) light dried malt extract
7.5 lbs. (3.4 kg) light liquid malt extract (late addition)
2 lbs. (0.91 kg) 2-row malt
0.5 lb. (0.23 kg) CaraPils malt
0.5 lb. (0.23 kg) crystal malt (15 °L)
2 lbs. (0.91 kg) flaked oats
1 lb. (0.45 kg) chocolate malt
0.25 lb. (0.11 kg) roast barley
0.25 lb. (0.11 kg) black malt
3.25 oz. (92 g) cocoa (15 min.)
2 AAU Willamette hops (60 min.)
(0.4 oz./11 g at 5% alpha acids)
2 AAU Ahtanum hops (60 min.)
(0.4 oz./11 g at 5% alpha acids)
4 AAU Galena hops (60 min.)
(0.33 oz./9.5 g at 12 % alpha acids)
6.5 AAU Summit hops (60 min.)
(0.38 oz./11 g at 17% alpha acids)
White Labs WLP002 (English Ale) yeast
(3 qt./3 L yeast starter)
7/8 cup corn sugar (for priming)

Step by Step

Partial mash the 6 lbs. (2.7 kg) of crushed grains at 150 °F (66 °C) for 45 minutes in 9 qts. (8.5 L) of water. Add water to make 3 gallons (11 L) of wort, add dried malt extract and bring to a boil. Boil for 60 minutes, adding hops and cocoa at times indicated in the ingredient list and add the liquid malt extract in the final 15 minutes. Ferment at 66 °F (19 °C).

**STONE BREWING CO.'S
STONE IPA CLONE
(ALL-GRAIN)**

(5 gallons/19 L, all-grain)
OG = 1.065 FG = 1.012
IBU = 77 SRM = 8 ABV = 6.9%

Ingredients

12.5 lbs. (5.67 kg) 2-row pale malt
1 lb. (0.45 kg) crystal malt (15 °L)
6 AAU Magnum hops (90 min.)
(0.43 oz./12 g of 14% alpha acids)
4.5 AAU Perle hops (60 min.)
(0.64 oz./18 g of 7% alpha acids)
2 oz. (57 g) Centennial hops (15 min.)
1 oz. (28 g) Centennial whole hops (dry hops)
0.5 oz. (14 g) Chinook whole hops (dry hops)
1 tsp. Irish moss (15 min.)
White Labs WLP002 (English Ale) yeast
(1.5 qt./1.5 L yeast starter)
7/8 cup corn sugar (for priming)

Step by Step

Mash grains at 149 °F (65 °C) for 60 minutes. Collect wort and boil for 90 minutes, adding hops at times indicated. Cool, aerate wort and pitch yeast. Ferment at 68 °F (20 °C). Dry hop for 3–5 days.

**STONE BREWING CO.'S
STONE IPA CLONE
(EXTRACT WITH GRAINS)**

(5 gallons/19 L, extract with grains)
OG = 1.065 FG = 1.012
IBU = 77 SRM = 8 ABV = 6.9%

Ingredients

5 lbs. (2.3 kg) light dried malt extract
1 lb. 10 oz. (0.74 kg) light liquid malt extract (late addition)
1 lb. (0.45 kg) 2-row pale malt
1 lb. (0.45 kg) crystal malt (15 °L)
7 AAU Magnum hops (60 min.)
(0.50 oz./14 g of 14% alpha acids)
4.5 AAU Perle hops (60 min.)
(0.64 oz./18 g of 7% alpha acids)
2 oz. (57 g) Centennial hops (15 min.)
1 oz. (28 g) Centennial whole hops (dry hops)
0.5 oz. (14 g) Chinook whole hops (dry hops)
1 tsp. Irish moss (15 min.)
White Labs WLP002 (English Ale) yeast
(1.5 qt./1.5 L yeast starter)
7/8 cup corn sugar (for priming)

Step by Step

Steep crushed grains in 3 qts. (~3 L) of water at 149 °F (65 °C) for 45 minutes. Add water to make 4.5 gallons (17 L) of wort, add dried malt extract and bring to a boil. Boil for 60 minutes, adding hops at times indicated. Add liquid malt extract for last 15 minutes of the boil. Cool wort, transfer to fermenter and top up to 5 gallons (19 L). Aerate wort and pitch yeast. Ferment at 68 °F (20 °C). Dry hop for 3–5 days.

STONE BREWING CO.'S 10.10.10 VERTICAL EPIC ALE CLONE (ALL-GRAIN)

(5 gallons/19 L, all-grain)
OG = 1.069 FG = 1.003
IBU = 45 SRM = 12 ABV = 9.3%

Make sure to compensate for the extra volume of grapes or grape juice you will be adding to the primary fermenter. This recipe was designed so that at the end of brew day your fermenter only contains 4.5 gallons (17 L) of wort. The original gravity is calculated without the grape juice while the ABV is calculated with grape juice.

Ingredients

10 lbs. (4.5 kg) 2-row pale malt
1.4 lbs. (0.64 kg) flaked triticale (can substitute flaked rye and/or flaked wheat)
1.15 lbs. (0.52 kg) liquid amber candi sugar (90 min.)
0.8 oz. (22 g) dried whole chamomile flowers (0 min.)
2 qts. (1.9 L) white wine grape juice OR
6–7 lbs. (2.7–3.2 kg) crushed white wine grapes (primary fermentation)
11 AAU Perle hops (90 min.)
(1.1 oz./31 g at 10% alpha acid)
Wyeast 3522 (Belgian Ardennes) or
White Labs WLP550 (Belgian Ale) yeast
 $\frac{3}{4}$ cup corn sugar (for priming)

Step by Step

This is a single infusion mash, with a conversion rest at 148 °F (64 °C) for 105 minutes. Raise the mash temperature to 165 °F (74 °C) after conversion rest to stop the enzymatic conversion of starches to sugars before lautering.

Recirculate your wort gently for 5–15 minutes, depending on your system, before diverting wort flow to your kettle/boiling vessel. If you have a refractometer, check your “first wort” (unsparged wort) gravity, it should be about 1.088–1.092 SG. Sparge water should be between 165–170 °F (74–77 °C) to maximize extraction, but avoid going over 170 °F (77 °C) or you’ll extract harsh compounds from the malt husks.

Sparge until you hit your target boil volume or until your wort gravity being drawn-off reaches 1.012 SG, whichever comes first. Don’t lauter past this gravity, because when the sparged wort coming off the lauter is that low in sugar content, you risk extracting tannins and other harsh character from the malt husks.

Add all the hops at the start of boil. Stone typically boils their wort for 90 minutes to get about 8–10% evaporation. Depending on your boil parameters, you may want or need to add some portion of the hops before the boil actually starts (first wort hopping) to keep the foaming under control. Add the amber candi sugar after the boil starts so the sugar can’t settle on the bottom of the kettle and scorch as the heat increases.

Follow the post-boil instructions laid out in the partial mash recipes, at right.

STONE BREWING CO.'S 10.10.10 VERTICAL EPIC ALE CLONE (PARTIAL MASH)

(5 gallons/19 L, partial mash)
OG = 1.069 FG = 1.003
IBU = 45 SRM = 4 ABV = 9.3%

Ingredients

3.3 lbs. (1.5 kg) pale unhopped liquid malt extract
1.8 lbs. (0.82 kg) light dried malt extract
1.5 lbs. (0.68 kg) 2-row pale malt
1.4 lbs. (0.64 kg) flaked triticale (can substitute flaked rye and/or flaked wheat)
1.15 lbs. (0.52 kg) liquid amber candi sugar (90 min.)
0.8 oz. (22 g) dried whole chamomile flowers (0 min.)
2 qts. (1.9 L) white wine grape juice OR 6–7 lbs. (2.7–3.2 kg) crushed white wine grapes (primary fermentation)
11 AAU Perle hops (90 min.)
(1.1 oz./31 g at 10% alpha acid)
Wyeast 3522 (Belgian Ardennes) or
White Labs WLP550 (Belgian Ale) yeast
 $\frac{3}{4}$ cup corn sugar (for priming)

Step by Step

Heat 6 qts. (5.7 L) strike water to achieve a mash temperature of 148 °F (64 °C). Add the crushed pale malt and flaked triticale to a muslin bag. Let the grains rest in the strike water for 45–60 minutes. Remove the grain bag and wash with 4 qts. (3.8 L) hot water. Top off your kettle to at least 3 gallons. Bring to a boil and add the malt extracts. After the wort boil is complete, add the chamomile flowers (in a muslin brew bag) to maximize flavor extraction.

Chill the wort to about 65–70 °F (18–21 °C). Pitch enough yeast to get 20–25 million cells per milliliter (requires a starter). Stone uses the Wyeast 3522 Belgian Ardennes strain, because it doesn’t produce a lot of phenolic clove flavors and ferments strongly to dryness. Stone used a fairly high pitching rate here, because they wanted to ferment at a lower temperature but still ensure the beer fermented out completely.

Ferment at 72 °F (22 °C) to maximize fruity ester formation and reduce the clove/spicy flavor formations, which form at higher levels with warmer Belgian yeast fermentation temperatures, above ~75 °F (24 °C). At 1.040 SG (about halfway through primary fermentation) add the grape juice. Use unsulfited juice to ensure fermentation will proceed, and add the juice at the height of the beer fermentation. Stone reports that their juice was approximately 35% Gewürztraminer, 30% Muscat Canelli, 20% Sauvignon Blanc and 15% Riesling, but any Muscat variety or white wine blend would work.

After fermentation is complete, chill the beer to about 35 °F (2 °C), and let it sit until the beer clarifies, at least one week. Bottle or keg the beer as normal. The 10.10.10 Vertical Epic Ale clone will be wonderful fresh, but the wine flavors should develop further over time.

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