



8 Classic Stone Brewing Clone Recipes



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

(5 gallons/19 L, all-grain)
OG = 1.074 FG = 1.012
IBU = 100+ SRM = 6 ABV = 8.5%

This recipe is for the original formulation of Ruination, a West Coast IPA that defined the style with resinous pine, a big malt backbone, and a lovely orange amber color.

Ingredients

14.5 lbs. (6.6 kg) 2-row pale malt
1 lb. (0.45 kg) Briess crystal malt (15 °L)
36 AAU Magnum hops (90 min.)
(2.25 oz./64 g at 16% alpha acids)
16 AAU Centennial hops (0 min.)
(1.5 oz./43 g at 10.5% alpha acids)
6.5 AAU Chinook hops (0 min.)
(0.5 oz./14 g at 13% alpha acids)
2 oz. (57 g) Centennial whole hops (dry hop)
1 tsp. Irish moss (15 min.)
White Labs WLP002 (English Ale) or Wyeast 1968
(London ESB Ale) yeast (2 qt./2 L yeast starter)
7/8 cup (175 g) dextrose (for priming)

Step by Step

Mash your grains at 149 °F (65 °C) for 60 minutes. Mash out, vorlauf, and then sparge at 170 °F (77 °C) to collect enough wort to result in 5 gallons (19 L) after a 90-minute boil. Boil 90 minutes, adding hops at times indicated. At the end of the boil, remove the wort from heat and add the flameout hop addition. Stir the wort to create a whirlpool then let settle for 15 minutes or more before chilling. Ferment at 68 °F (20 °C). After primary fermentation is complete, add Centennial hops and dry hop for three to five days. Add priming sugar and bottle, or keg.

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

(5 gallons/19 L, extract with grains)
OG = 1.074 FG = 1.012
IBU = 100+ SRM = 6 ABV = 8.5%

Ingredients

7.75 lbs. (3.5 kg) light dried malt extract
1 lb. (0.45 kg) Briess crystal malt (15 °L)
36 AAU Magnum hops (90 min.)
(2.25 oz./64 g at 16% alpha acids)
16 AAU Centennial hops (0 min.)
(1.5 oz./43 g at 10.5% alpha acids)
6.5 AAU Chinook hops (0 min.)
(0.5 oz./14 g at 13% alpha acids)
2 oz. (57 g) Centennial whole hops (dry hop)
1 tsp. Irish moss (15 min.)
White Labs WLP002 (English Ale) or Wyeast 1968
(London ESB Ale) yeast (2 qt./2 L yeast starter)
7/8 cup (175 g) dextrose (for priming)

Step by Step

Place the crushed grain in a muslin bag. Steep in 6 gallons (23 L) of water as the water warms to a boil. Remove grains from wort once the temperature reaches about 160 °F (71 °C). Remove your brewpot from the burner and add malt extract. Return to burner and boil for 60 minutes, adding hops at the times indicated. Follow the remaining portion of the all-grain recipe.

**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 = 65 SRM = 63 ABV = 10.7%

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
20.8 AAU Warrior® hops (60 min.)
(1.3 oz/37 g at 16% alpha acids)
White Labs WLP002 (English Ale) yeast (3 qt./3 L yeast starter)
¾ cup corn sugar (for 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 = 65 SRM = 63 ABV = 10.7%

Ingredients

7.5 lbs. (3.4 kg) light dried malt extract
2 lbs. (0.91 kg) 2-row pale malt
2 lbs. (0.91 kg) amber malt
1.25 lbs. (0.57 kg) roast barley (500 °L)
1.25 lbs. (0.57 kg) black malt
20.8 AAU Warrior® hops (60 min.)
(1.3 oz/37 g at 16% alpha acids)
White Labs WLP002 (English Ale) yeast (3 qt./3 L yeast starter)
¾ cup corn sugar (for priming)

Step by Step

Place the grains in a large nylon bag. Partial mash the crushed grains in 2 gallons (7.7 L) of water at 150 °F (66 °C) for 45 minutes. Remove the grains and place in a large colander. Wash with 2 gallons hot wash. 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 recipe 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 = 42 ABV = 10.3%

Ingredients

15 lbs. (6.8 kg) 2-row malt
0.75 lb. (0.34 kg) Carapils® malt
0.75 lb. (0.34 kg) crystal malt (15 °L)
2 lbs. (0.91 kg) flaked oats
1 lb. (0.45 kg) chocolate malt
0.25 lb. (113 g) roasted barley
0.25 lb. (113 g) black malt
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./9.4 g at 12% alpha acids)
6.5 AAU Summit™ hops (60 min.)
(0.38 oz./11 g at 17% alpha acids)
3.25 oz. (92 g) cocoa powder (15 min.)
White Labs WLP002 (English Ale) or
Wyeast 1968 (London ESB Ale) yeast
¾ cup (150 g) dextrose (if priming)

Step by Step

This is a single infusion mash. Mash in 25 qts. (23.7 L) of strike water at 150 °F (66 °C) for 45 minutes then begin the lauter process. Sparge to collect about 7 gallons (26.5 L) wort. Boil for 90 minutes, adding hops, and cocoa at times indicated in the ingredient list. Once the boil is complete, Cool, aerate, and pitch yeast. Ferment at 66 °F (19 °C). After fermentation is complete, bottle or keg as usual.

**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 = 42 ABV = 10.3%

Ingredients

2 lbs. (0.91 kg) light dried malt extract
6.6 lbs. (3 kg) light liquid malt extract
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. (113 g) roasted barley
0.25 lb. (113 g) black malt
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./9.4 g at 12% alpha acids)
6.5 AAU Summit™ hops (60 min.)
(0.38 oz./11 g at 17% alpha acids)
3.25 oz. (92 g) cocoa powder (15 min.)
White Labs WLP002 (English Ale) or
Wyeast 1968 (London ESB Ale) yeast
¾ cup (150 g) dextrose (if priming)

Step by Step

Mash the 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 the liquid malt extract with 15 minutes remaining, and other ingredients as indicated. Follow the remaining portion of the all-grain recipe.

**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.