



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 only)
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 = 22 ABV = 5.7%

Ingredients

8 lbs. (3.6 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)
⅓ oz. Stearns and Lehman Flavor-mate hazelnut flavoring
1 tsp. Irish moss
Wyeast 1764 (Rogue Pacman 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

1.5 lbs. (0.68 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)
⅓ 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 = 1.060 FG = 1.016
IBU = 60 SRM = 48 ABV = 5.8%

Ingredients

8.8 lbs. (4. kg) Great Western pale malt (2 °L)
1.34 lbs. (610 g) Briess chocolate malt (350 °L)
1.45 lbs. (660 g) crystal malt (150 °L)
1.34 lb. (610 g) flaked oats (2 °L)
3.17 oz. (90 g) black barley (500 °L)
12.8 AAU Cascade pellet hops (60 min.)
(2 oz./57 g at 6.4% alpha acids)
7.2 AAU Cascade pellet hops (15 min.)
(1.13 oz./32 g at 6.4% alpha acids)
Wyeast 1764 (Rogue Pacman) yeast or
Lallemand Nottingham Ale yeast
¾ 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 (PARTIAL MASH)

(5 gallons/19 L, partial mash)
OG = 1.060 FG = 1.016
IBU = 60 SRM = 48 ABV = 5.8%

Ingredients

4 lbs. (1.8 kg) extra light dried malt extract
1.33 lbs. (0.61 kg) Great Western pale malt (2 °L)
1.34 lbs. (610 g) Briess chocolate malt (350 °L)
1.45 lbs. (660 g) crystal malt (150 °L)
1.34 lb. (610 g) flaked oats (2 °L)
3.17 oz. (90 g) black barley (500 °L)
12.8 AAU Cascade pellet hops (60 min.)
(2 oz./57 g at 6.4% alpha acids)
7.2 AAU Cascade pellet hops (15 min.)
(1.13 oz./32 g at 6.4% alpha acids)
Wyeast 1764 (Rogue Pacman) yeast or
Lallemand Nottingham Ale yeast
¾ cup corn sugar (if priming)

Step by Step

Place the crushed pale malt and flaked oats in a large muslin bag. Mix in with 7 quarts (6.7 L) water. Hold the mash at 148 °F (64 °C) for 60 minutes. Place the crushed crystal and roasted grains in a second muslin bag and add to the mash for 15 minutes longer. Heat the mash up to 168 °F (76 °C), then remove the bags and wash the grains with 1 gallon (4 L) of hot water. Stir in the dried malt extract and add water until the pre-boil kettle volume is around 6 gallons (23 L) and the gravity is 1.050. Boil for 60 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'
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.

ROGUE ALES' HONEY KÖLSCH (ALL-GRAIN)

(5 gallons/19 L, all-grain)
OG = 1.048 FG = 1.010
IBU = 26 SRM = 3 ABV = 5%

Rogue's Honey Kölsch is a big time, award-winning honey beer (2016 & 2015 Honey Beer Competition – Gold & Best in Show, 2015 World Beer Championships – Gold, etc.) that represents a true labor of love. As the name suggests, Honey Kölsch benefits from the 100+ colonies of honey bees raised in Rogue Farms own apiary. In addition to the "Rogue Hopyard Honey" and "Rogue Wildflower Honey" used, the recipe also draws upon other ingredients grown on Rogue premises.

Ingredients

7 lbs. (3.2 kg) US 2-row pale malt
1 lb. (0.45 kg) white wheat malt
5 oz. (140 g) dextrine malt
4 oz. (113 g) acidulated malt
1 lb. (0.45 kg) raw wildflower honey (0 min.)
4.1 AAU German Hallertauer Hersbrucker pellet hops (60 min.) (1 oz./28 g at 4.1% alpha acids)
9.1 AAU German Hallertauer Hersbrucker pellet hops (10 min.) (1.5 oz./43 g at 4.1% alpha acids)
½ tsp. yeast nutrient (15 min.)
Whirfloc (15 min.)
Wyeast 2575 (Kolsch II) or White Labs WLP003 (German Ale II) yeast
¾ cup (150 g) corn sugar (if priming)

Step by Step

Mill the grains and mix with 3.5 gallons (13.25 L) of 163 °F (73 °C) strike water to reach an infusion mash temperature of 152 °F (67 °C). Hold at this temperature for 60 minutes. Vorlauf until your runnings are clear. Sparge the grains with 4 gallons (15 L) of 170 °F (72 °C) water until 7 gallons (26.5 L) of 1.035 SG wort is collected in your boil kettle.

Boil for 60 minutes adding hops, yeast nutrient, and kettle finings according to the ingredients list. After the boil, turn off the heat and add the final hop addition and honey. Whirlpool the kettle by gently stirring with a mash paddle for 2 minutes and then let rest for an addition 13 minutes to achieve a 15-minute flameout steep. Chill the wort to 60 °F (16 °C), aerate, and pitch yeast. Ferment at 60 °F (16 °C) for the first 48 hours and then free rise up to 64 °F (18 °C) and hold at that temperature until you reach terminal gravity. Crash cool at 33 °F (1 °C) for the better part of a week and then package. Carbonate to between 2.4 and 2.6 volumes of Co2 then enjoy!

ROGUE ALES' HONEY KÖLSCH (EXTRACT WITH GRAINS)

(5 gallons/19 L, extract with grains)
OG = 1.048 FG = 1.010
IBU = 26 SRM = 3 ABV = 5%

Ingredients

5 lbs. (3.2 kg) Briess golden light liquid malt extract,
1 lb. (0.45 kg) Muntons wheat dried malt extract
1 tsp. (5 mL) 88% lactic acid.
1 lb. (0.45 kg) raw wildflower honey (0 min.)
4.1 AAU German Hallertauer Hersbrucker pellet hops (60 min.) (1 oz./28 g at 4.1% alpha acids)
9.1 AAU German Hallertauer Hersbrucker pellet hops (10 min.) (1.5 oz./43 g at 4.1% alpha acids)
½ tsp. yeast nutrient (15 min.)
Whirfloc (15 min.)
Wyeast 2575 (Kolsch II) or White Labs WLP003 (German Ale II) yeast
¾ cup (150 g) corn sugar (if priming)

Step by Step

Substitute the grains in the all-grain recipe with 5 lbs. (3.2 kg) Briess golden light liquid malt extract, 1 lb. (0.45 kg) Muntons wheat dried malt extract, and 1 tsp. (5 mL) 88% lactic acid.

Bring 6.5 gallons (24.6 L) of water up to a boil, adding the lactic acid and malt extract during the heating process. The target pre-boil gravity is 1.035.

Boil for 60 minutes adding hops, yeast nutrient, and kettle finings according to the ingredients list. After the boil, turn off the heat and add the final hop addition and honey. Whirlpool the kettle by gently stirring with a mash paddle for 2 minutes and then let rest for an addition 13 minutes to achieve a 15-minute flameout steep. Chill the wort to 60 °F (16 °C), aerate, and pitch yeast. Ferment at 60 °F (16 °C) for the first 48 hours and then free rise up to 64 °F (18 °C) and hold at that temperature until you reach terminal gravity. Crash cool at 33 °F (1 °C) for the better part of a week and then package. Carbonate to between 2.4 and 2.6 volumes of Co2 then enjoy!

ROGUE ALES' MARIONBERRY BRAGGOT (ALL-GRAIN)

(5 gallons/19 L, all-grain)
OG = 1.110 FG = 1.025
IBU = 17 SRM = 23 ABV = 12.5%

Rogue's Marionberry Braggot draws big from the proprietary ingredients being produced at Rogue Farms. Two proprietary honeys, more than a handful of Rogue Farms Malts, Rogue Farms Rebel hops, and (of course) lots of Rogue Farms Marionberries are jam packed into this flavorful honey-forward beverage. Marionberry Braggot is a sipper to be shared responsibly amongst friends!

Ingredients

10.5 lbs. (4.77 kg) US 2-row pale malt
11 oz. (308 g) Munich malt
11 oz. (308 g) caramel malt (15 °L)
10 oz. (280 g) caramel malt (40 °L)
5.5 oz. (154 g) caramel malt (120 °L)
5.5 oz. (154 g) flaked rye
5.5 oz. (154 g) chocolate malt
6.5 lbs. (3 kg) wildflower honey
8 fl. oz. (237 mL) pasteurized marionberry concentrate (fermenter)
8.25 AAU Cascade pellet hops (60 min.)
(1.5 oz./43 g at 5.5% alpha acids)
4.1 AAU Cascade pellet hops (0 min.)
(0.75 oz./21 g at 5.5% alpha acids)
½ tsp. yeast nutrient (15 min.)
Whirfloc (15 min.)
Wyeast 1764 (Pacman) or Wyeast 1272 (American Ale II)
or White Labs WLP051 (California Ale V) yeast
¾ cup (150 g) dextrose (if priming)

Step by Step

Mill the grains and mix with 5.5 gallons (21 L) of 159 °F (71 °C) strike water to reach an infusion mash temperature of 148 °F (64 °C). Hold at this temperature for 60 minutes. Vorlauf until your runnings are clear. Sparge the grains with 4 gallons (15 L) of 170 °F (72 °C) water until 6.5 gallons (24.6 L) of 1.049 SG wort is collected in your boil kettle. Boil for 60 minutes adding hops, yeast nutrient, and kettle finings according to the ingredients list. After the boil, turn off the heat and add the final hop addition and honey. Whirlpool the kettle by gently stirring with a mash paddle for 2 minutes and then let rest for an addition 18 minutes to achieve a 20-minute flameout steep. Chill to 68 °F (20 °C) and transfer into a clean and sanitized fermenter that already contains the pasteurized marionberry concentrate. Aerate with pure oxygen, pitch yeast, and ferment at 70 °F (21 °C) until you reach full attenuation. Due to the high gravity and large honey addition, consider oxygenating again (and possibly adding additional yeast nutrient that has been dissolved in a small amount of boiling water and cooled to room temperature) around 18 hours after initial yeast pitch. Crash cool at 33 °F (1 °C) for the better part of a week and then package. Carbonate to between 2.2 and 2.6 volumes of CO₂.

ROGUE ALES' MARIONBERRY BRAGGOT (PARTIAL MASH)

(5 gallons/19 L, partial mash)
OG = 1.110 FG = 1.025
IBU = 17 SRM = 23 ABV = 12.5%

Ingredients

7 lbs. (3.2 kg) pale liquid malt extract
11 oz. (308 g) Munich malt
11 oz. (308 g) caramel malt (15 °L)
10 oz. (280 g) caramel malt (40 °L)
5.5 oz. (154 g) caramel malt (120 °L)
5.5 oz. (154 g) flaked rye
5.5 oz. (154 g) chocolate malt
6.5 lbs. (3 kg) wildflower honey
8 fl. oz. (237 mL) pasteurized marionberry concentrate (fermenter)
8.25 AAU Cascade pellet hops (60 min.)
(1.5 oz./43 g at 5.5% alpha acids)
4.1 AAU Cascade pellet hops (0 min.)
(0.75 oz./21 g at 5.5% alpha acids)
½ tsp. yeast nutrient (15 min.)
Whirfloc (15 min.)
Wyeast 1764 (Pacman) or Wyeast 1272 (American Ale II)
or White Labs WLP051 (California Ale V) yeast
¾ cup (150 g) dextrose (if priming)

Step by Step

Mix the crushed Munich malt and flaked rye with 1.25 gallons (4.7 L) of 158 °F (70 °C) strike water to reach an infusion mash temperature of 148 °F (64 °C). Hold at this temperature for 45 minutes, then add the crushed caramel and chocolate malts to the mash. Steep an additional 15 minutes. Remove all the grains and wash with 1 gallon (4 L) of 170 °F (72 °C) water. Add the liquid malt extract and stir until completely dissolved then top off until there is 6.5 gallons (24.6 L) of 1.049 SG wort in your boil kettle.

Boil for 60 minutes adding hops, yeast nutrient, and kettle finings according to the ingredients list. After the boil, turn off the heat and add the final hop addition and honey. Whirlpool the kettle by gently stirring with a mash paddle for 2 minutes and then let rest for an addition 18 minutes to achieve a 20-minute flameout steep. Chill to 68 °F (20 °C) and transfer into a clean and sanitized fermenter that already contains the pasteurized marionberry concentrate. Aerate with pure oxygen, pitch yeast, and ferment at 70 °F (21 °C) until you reach full attenuation. Due to the high gravity and large honey addition, consider oxygenating again (and possibly adding additional yeast nutrient that has been dissolved in a small amount of boiling water and cooled to room temperature) around 18 hours after initial yeast pitch. Crash cool at 33 °F (1 °C) for the better part of a week and then package. Carbonate to between 2.2 and 2.6 volumes of CO₂.