



Recipe Suggestion

Guinness Draught (Clone)

Estimated Recipe Cost
\$39.00

Ingredient List:

Malts

- 1 lb Light Dried Malt Extract
- 3.3 lbs Muntons Light liquid malt extract (late addition)
- 1.5 lbs Pale Ale malt
- 1 lb Light Roasted Barley
- 10 oz Flaked Barley

Hops

- 2.5oz Goldings hops (60 mins)

Yeast and Adjuncts

- Wyeast 1084 (Irish ale)
- 3/4 cup corn sugar
- 1 tsp. Irish Moss or 1 Whirlfloc tablet

Instructions:

- Smash yeast pack at least 3 hrs (and up to one week) before assumed pitching time.
- Place crushed grains and flaked barley in a steeping bag.
- Heat 1.5 gallons of water to 161 degrees and submerge grain bag.
- Let grains steep for 1 hour at around 150 degrees.
- While grains are steeping, begin heating 2 gallons of water in your brewpot.
- When steep is over, remove 1.25 quarts of water from the brewpot and add to the “grain tea” in steeping pot.
- Place colander over brewpot and place steeping bag in it.
- Pour diluted grain tea through grain bag.
- Heat liquid in brewpot to a boil, then stir in dried malt extract and Golding hops and begin the 60 minute boil
- @ 45 minutes turn off heat and stir in liquid malt extract. Add Irish Moss or Whirlfloc tablet.
- Stir well to dissolve extract, then resume heating (keep the boil clock running while you stir).
- At the end of the boil, cool wort and transfer to fermenter.
- Add water to make 5 gallons, aerate wort and pitch yeast.
- Ferment at 72 degrees.
- Rack to secondary when fermentation is complete.
- Bottle when beer falls clear.

Resource: Best of Brew Magazine 150 Classic Clone Recipes