

Copper Ale – All Grain Recipe

Here are pictures of our brew 3/22/2015 – after a one month rest (keg in a fridge at 36F)... first 2 pics are from artificial light and last 2 from natural window light.

If you want the color darker – increase your Chocolate malt...



after about 5 weeks the beer will clear up completely and show its true Copper color along with achieving its overall profile:



This is a Copper Ale, 5 gallon all grain recipe. Double everything for a 10 gallon batch.

This one should end up at around 7% ABV, 15 IBU, 14 SRM..

We did a Copper Ale using a different recipe a few years back – use the Search window to find all variations, trying a new one this time...

weight (in lbs) type of grain:

- 11 lb // domestic 2-row
- 1 lb // Munich malt
- 0.45 lb // Victory malt
- 0.09 lb // Chocolate malt 350L

Hop Schedule:

Northern Brewer hops (6.0% Alpha Acid) // 25 grams – add all of the hops as soon as boil starts, boil for 60 minutes. Add irish moss in the last 15 ~ 20 minutes of boil.

Wyeast American 1056 yeast should do nicely or use your house strain.

details of our 10 gallon brew on 2/28/2015..

- total water used (mash and sparge) 15.5 gallons
- we rounded the hops and added 2 ounces total (or 1 ounce per the original 5gal recipie)
- we added irish-moss 20 minutes prior to end of boil
- we made a starter 24 hours before...
- we start re-circulation 15 minutes before mash-out, to clear up the beer from particles
- OG was 1.062
- brew house efficiency (coming up...)

video of circulation (20 min prior to mash-out):

Final mash-out:

End-of-Boil, in this video I cool my wort and employ the re-circulation pump to remove cooling time as this help to remove the heat faster! Wort needs to be cooled to the recommended temp. range on the yeast packet – read the specs!

and the final stage, transfer beer to Fermentor – beer that is 10 gallons is to heavy to lift, you need to get a pump at this stage – unless you want to break your back. You can get away without a pump with 5 gallon batches, but not really with 10+

pitch yeast and wait...

clean up equipment, relax and drink beer, jump into a hot tub!

Brasserie Dieu du Ciel Rosee d'hibiscus (clone) all-grain Ale



This recipe comes from a Brew Your Own magazine, January-February 2015 issue, page 40. We are planning to tweak it a little bit and change it around especially for the yeast and grains that we have access locally from our brew supply store. This is the all-grain version, they also had a extract only recipe.

Stay tuned!

- Mash at 152F for 60 minutes – for a dry crisp Ale
- follow with a 90 minute boil

We will update once we brew it and finalize our recipe and results :-)

5 gallon recipe.

- 5.2 lb Belgian Pilsner malt – substitute for what you can get
- 4 lb Wheat malt
- 1 lb light candi sugar – add in last 5 minutes of boil

Hops schedule:

- 1/4 oz or 7 grams of Nelson Sauvin hops at 40 minutes after boil starts
- 0.4 oz or 11 grams of Nelson Sauvin hops at 10 minutes from end of boil

Other ingredients:

- 2 to 4 ounces of dried hibiscus – last 5 minutes of boil / the more the more pinkish it will be
- 1/2 ounce coriander seed – end of boil (crush these before using with a roller of some kind or a beer bottle), let it soak for 5 minutes before starting to cool and chill the wort

Yeast:

We plan to use a 1214 Belgian Abbey yeast here, but original recipe calls for a WLP400 (Belgian Wit Ale) or a Fermentis Safbrew T-58 yeast...

Carbonate to 2-2.5 volume of co2.