

BEERSMITH RECIPE

YETI CLONE VER 2.0 All-Grain

O.G: 1.090 READY: 3 - 4 MONTHS

FERMENTATION SCHEDULE

2 Weeks Primary

2-3 Months Secondary

2-4 Weeks Bottle Conditioning



This recipe was published on Beersmith.

Brew Builder takes the recipe you choose and converts it to an easy to purchase kit.

Each kit is made true to the exact specifications of the author.

Brew Builder kits are guaranteed fresh! Every all-grain kit is built on demand as orders are received.

Rest assured that you are getting the same high quality ingredients found in all Northern Brewer kits.

INGREDIENTS

BATCH VOLUME

5 gal

MASH

- 16.3 lbs. Rahr 2-row
- 0.69 lbs Caramel 120L
- 0.52 lbs Black Malt
- 0.52 lbs Chocolate Malt
- 0.52 lbs English Roasted Barley
- 0.52 lbs Flaked Rye
- 0.52 lbs Flaked Wheat

HOPS

- 2.1 oz Chinook
- 1.2 oz Centennial

YEAST

- White Labs WLP001 California Ale

*NOT INCLUDED

This kit doesn't include the items below. They are sold in bulk and many brewers have a supply on hand:

- 5 oz Priming Sugar *Save for Bottling Day*

SCHEDULE

SINGLE INFUSION MASH

Sacch' Rest: 152°F 60 min

BOIL ADDITIONS & TIMES

- 1.4 oz Chinook 60 min
- 0.7 oz Chinook 30 min
- 0.6 oz Centennial 15 min
- 0.6 oz Centennial 5 min

YEAST

- White Labs WLP001 California Ale
Optimum Temperature: 68°- 73°F