

# Arrogant Bastard Clone

OG: 1.065 FG 1.015 ABV 6.6%

## Extract Recipe:

7	lbs	Light Malt Extract	
2	lbs	Dry Light Malt Extract	
1	lb	Belgian Special-B Malt	
1/2	lb	Belgian CaraVienne Malt	
1/2	lb	Belgian CaraMunich Malt	
1/2	lb	Belgian Biscuit Malt	
2 1/2	oz	Chinook Hops 30 HBUs(Bittering)	60 min
2	oz	Columbus Hops (Flavoring)	20 min
2	oz	Cascade Hops (Aroma)	2 min

## Wyeast British Ale Yeast

1 tsp Amylase Enzyme

## For Bottling:

1 1/4 cup Dry Malt Extract Or 3/4 cup Corn sugar

- Add cracked grains in a steeping bag to 2 gals of cold water and bring to a boil.
- When boiling starts, remove the grain and shut off the heat.
- Add malt extract, and stir until fully dissolved.
- Return to heat and bring to a boil for 5 minutes, then add the boiling hops. (2 1/2 oz Chinook)
- Continue boiling for 40 mins then add 2 oz of Columbus hops.
- Continue to boil for 18 mins then add 2 oz of Cascade hops.
- Continue to boil for 2 mins.
- Fill your fermenter with 2 gals of cold water(40°).
- Remove and rinse(sparge) the hops with 1 quart of cold water into the fermenter.
- Add the wort to the fermenter with cold water to make 5 gals.
- Add yeast and Amylase Enzyme when the temp reaches 70°. Aerate the wort(shaking works well).
- Ferment at 65° to 70° for 1 week.
- Rack to a secondary fermenter. Let it age to clarity, then bottle or keg.

## All Grain Recipe:

14	lbs	2 Row Malt
1	lb	Belgian Special-B Malt
1/2	lb	Belgian CaraVienne Malt
1/2	lb	Belgian CaraMunich Malt
1/2	lb	Belgian Biscuit Malt

Infusion Mash at 152° for 1 hour. Sparge to 6.5 gals of wort. Boil for one hour using the hop schedule above. Remove hops and cool to 70°. Pitch the yeast and aerate. Follow the fermenting schedule above.