



Spotted Cow Clone (All Grain)

Spotted Cow Farmhouse Ale inspired from New Glarus Brewing Co. in New Glarus, WI

Brewed with flaked barley, barley malts, and flaked corn, a nod to farmers. This beer is a Wisconsin staple. While considered a Farmhouse Ale, it more closely resembles today's Cream Ales. This beer will be naturally cloudy if bottle conditioned which can enhance the fullness of flavors

Grain Bill

5.00 lbs.	Pilsen
2.00 lbs.	2-Row
1.50 lbs.	Flaked Corn
0.75 lbs.	Munich
0.50 lbs.	Flaked Barley
0.50 lbs.	Dextrin

Boil Additions

60 Min	Hop Pack
30 Min	Hop Pack
5 Min	Hop Pack

Fermentation

Yeast Options:	
Wyeast 2565	Imperial - G03
Omega OYL-044	Safale K-97

Specs:

Expected O.G. @ 72% Eff.	1.050
Expected F.G	1.012
IBU	20
Expected ABV	4.9%
SRM	4
Volume	5-5.25 Gal

Brewer: _____

Assistant: _____

Date: _____

Original Gravity: _____

Final Gravity: _____

Mash Schedule

Mash Schedule	Temp	Duration
Saccharification Rest	151-153 F°	60 Min
Mash Out	170 F°	10 Min

Instructions:

Mash with 3.5 - 4 gallons of water for 60 minutes or until starch conversion is complete

Mash out at 170 F° Vorlauf to clear wort, then sparge with 5.5-6.0 gallons of water. Collect approximately 6.5-7 gallons of wort and bring to a boil.

Add hops according to schedule on the left. You have some time after the first hop addition, we suggest a snack, perhaps some Wisconsin cheese?

After 60 minutes of boiling, chill wort, and transfer to a clean and sanitized fermentation vessel. (Approximately 5-5.25 gallons of wort) Aerate well and add chosen yeast starter.

Ferment within the temperature range of the selected yeast until fermentation subsides then rack to a secondary vessel (if desired)

After fermentation is complete rack to bottles or keg.

Brewer's Notes:

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Questions?
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