



## **MODELO ESPECIAL CLONE**

Mexican Style Lager

In 2022 Modelo Especial became the best selling beer in America. This is a somewhat surprising feat given that this accomplishment is normally held by non-descript, almost flavorless American Light Lagers. While still being somewhat light in body, Modelo has more in common with its malty German ancestors than these Light American beers.

Our clone of Modelo Especial starts with a base of Vienna Malt making up 85% of the total grist. In true Mexican lager fashion we'll add 1 lb. of Flaked Corn, then a small amount of Munich Malt adds some color and malt character to finish things off. This gives us a malty flavorful beer, with the corn lightening up the body just a bit. 23 IBUs of bittering hops give our Modelo clone a bit of backbone, and a small dose of Saaz finishing hops lend a gentle aroma without taking the spotlight away from the malt. A significant amount of this beer's character comes from the Mexican Lager yeast which allows the malt to shine while still providing a crisp refreshing finish.

Modelo is a lager beer and requires fermentation temperature control. This makes it a better option for intermediate to advanced brewers. However, if you are able to ferment and lager on the colder side, this is a beer that will not disappoint! Coming in at 4.4% ABV it is equally happy after a hot day working in the yard, or a cool evening around the fire.

## MODELO ESPECIAL CLONE

**EXTRACT:** 1.0 lb. Pilsen Light Dry Malt Extract  
3.3 lb. Munich Liquid Malt Extract

**SPECIALTY GRAINS:** 1.0 lb. Weyermann Vienna Malt  
1.0 lb. Flaked Corn

**HOPS:** 0.75 oz. Perle 60 min  
0.5 oz. Saaz 15 min

**YEAST OPTIONS:** Imperial – L09 Que Bueno (2 packs)  
White Labs – Mexican Lager WLP940 (2 packs)

**OTHER:** 4 oz. Corn Sugar (to carbonate at bottling time)  
1 tsp. Irish Moss (to clarify - optional - see step 7)

### EXTRACT BREWING INSTRUCTIONS:

1. Bring 2 ½ - 3 gallons of water to 150 - 160 degrees. Take pot off burner.
2. Steep (soak) specialty grains in bag for about 45 min.
3. Rinse grains with 2 cups of 160 - 170 degree water and discard spent grains. (keep bag)
4. Pour liquid malt extract into mixture. Stir until dissolved.
5. Return pot to heat and bring to boil. (DO NOT BOIL OVER)
6. Boil for 60 minutes, while adding the hops at the recipe intervals.
7. Add 1 tsp. of Irish Moss or ½ Whirlfloc tablet (optional for clarity) for the last 20 minutes of the boil.
8. When 15 minutes remain in the boil remove kettle from heat, and add dry malt extract. Stir until dissolved, then bring back to boil for the final 15 minutes.
9. Sanitize all equipment that the wort will come into contact with after the boil.
10. Put 1 gallon cold water into 6 – 6 1/2 gallon fermentation vessel.
11. Add contents of boil pot leaving sediment behind. Fill to 5 gallon mark with cold water.
12. Refer to Lagering instructions for fermentation. If fermenting as an ale, continue with these instructions.
13. When wort has cooled to about 70 degrees pitch yeast and place lid on tight.

14. Install and fill airlock to the proper level with sanitizer or water. Store in area that will remain 65 - 70 degrees.
15. After fermentation has stopped (14 - 17 days) transfer to a bottling bucket, add corn sugar (4 oz.) dissolved in 1 cup water.
16. Fill leaving 1" to 1 1/4" space in neck of bottle and seal with caps.
17. Age beer for two - three weeks at 68 - 72 degrees, chill and enjoy.

**ALL GRAIN:** 7.75 lb. Weyermann Vienna Malt  
1.0 lb. Flaked Corn  
6.0 oz. Weyermann Munich Malt

**HOPS:** 0.75 oz. Perle 60 min  
0.5 oz. Saaz 15 min

**YEAST OPTIONS:** Imperial – L09 Que Bueno (2 packs)  
White Labs – Mexican Lager WLP940 (2 packs)

Mash at 152 degrees for 60 minutes. Estimated OG 1.044, FG 1.011  
Estimated IBU 23.1, SRM 4.5P, ABV 4.4%

### LAGERING INSTRUCTIONS:

1. After 48-52 degree primary fermentation has finished (12 - 14 days) transfer beer to secondary fermenter. Ideally warm fermentation to approx. 60 degrees for a few days as primary fermentation slows.
2. Slowly reduce temperature by 4-5 degrees per day, until lagering temperature of 34-38 degrees is reached.
3. Hold at a consistent temperature of 34-38 degrees for 4-8 weeks.
4. Bottle or keg as normal.

**Jon's Homebrew  
and Wine Supply**

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