



Johnny Utah Clone

American Pale Ale

Johnny Utah from Georgetown Brewing has been one of the most popular beers in the northwest for some time now. It was the Gold medal winner at the 2019 Great American Beer Festival, and is representative of the modern, slightly hazy, style of pale ale.

Our clone recipe of Johnny Utah starts with a base of 2-row pale malt with a bit of Munich malt added for character and a little color. This keeps the malt character subtle and allows the hops to shine. Citra and Mosaic hops are the featured element in this beer and shine they do. Bittering is moderate at 47 IBU, with a significant hop charge in a cool whirlpool, and some also added during active fermentation. This gives our clone some of the hazy bio-transformation character, while still having less hop presence than you'd find in an IPA. As with our other Georgetown recipes the yeast is the Thames Valley strain which we carry as White Labs WLP023 Burton Ale. At 5.6% ABV this is an easy drinking pale ale, perfect for a warm summer evening.or whenever you'd love a great beer!

This beer is easily brewed with either All Grain, or Extract with specialty grains methods.

JOHNNY UTAH CLONE

EXTRACT: 6.0 lb. Pilsen Light Dry Malt Extract

SPECIALTY GRAINS: 1.25 lb. Munich 10L

HOPS:

0.5 oz.	Citra	60 min
1.0 oz.	Cryo Citra	Whirlpool Below 180°
1.0 oz.	Cryo Mosaic	Whirlpool Below 180°
1.5 oz.	Citra	Dry Hop High Krausen
1.0 oz.	Mosaic	Dry Hop High Krausen

YEAST: White Labs – WLP023 Burton Ale
Imperial - A01 House
(or) Dry Yeast – Lallemend Windsor

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

INSTRUCTIONS:

1. Bring 2 ½ - 3 gallons of water to 155 - 165 degrees. Take pot off burner.
2. Steep (soak) specialty grains in bag for 45 - 60 min.
3. Rinse grains with 2 cups of 160 - 170 degree water and discard spent grains. (keep bag)
4. Pour 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. Sanitize all equipment that the wort will come into contact with after the boil.
9. Put 1 gallon cold water into 6 1/2 – 7 gallon fermentation vessel.
10. Add contents of boil pot, fill to 5 gallon mark with cold water.
11. When wort has cooled to about 70 degrees pitch yeast and place lid on tight.

12. Install and fill airlock to the proper level with sanitizer or water. Store in area that will remain 65 - 70 degrees.
13. After fermentation has stopped (about 10 days) transfer to a secondary fermenting bucket. Add dry hops 2 days before bottling
14. When dry hop is finished, transfer to a bottling bucket, adding corn sugar dissolved in 1 cup water.
15. Fill leaving 1" to 1 1/4" space in neck of bottle and seal with caps.
16. Age beer for two - three weeks at 65 - 70 degrees, chill and enjoy.

ALL GRAIN: 10.0 lb. Pale Malt
1.25 lb. Munich 10L

HOPS:

0.5 oz.	Citra	60 min
1.0 oz.	Cryo Citra	Whirlpool Below 180°
1.0 oz.	Cryo Mosaic	Whirlpool Below 180°
1.5 oz.	Citra	Dry Hop High Krausen
1.0 oz.	Mosaic	Dry Hop High Krausen

YEAST: White Labs – WLP023 Burton Ale
Imperial - A01 House
(or) Dry Yeast – Lallemend Windsor

Mash at 150 degrees for 60 minutes. Estimated OG 1.054, FG 1.011.
Estimated IBU 47.8, Estimated SRM 5.0, Estimated ABV 5.6%

**Jon's Homebrew
and Wine Supply**

1430 East Main Ave #1430-C, Puyallup WA • 253-286-7607