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## Jester King Homebrew Recipes, Part II

February 16, 2016

A little over a year ago, we published the homebrew recipes for Black Metal, Commercial Suicide, and Wytchmaker on our blog. We're always happy to help homebrewers out, and we continue to receive requests for other recipes. By popular demand, then, here are the recipes for Le Petit Prince, Boxer's Revenge, Ol' Oi, the Provenance series, RU55, and Das Uberkind, courtesy of our Head Brewer Garrett Crowell.

### Le Petit Prince Farmhouse Table Beer



**O.G.:** 1.021-1.024 (depending on yeast choice and attenuation)

**F.G.:** .997-1.002 (depending on yeast choice and attenuation)

**Grist:**

85% Pilsner

15% Malted wheat

**Hops:**

11 IBUs of Goldings at 60 minutes

3 IBUs of Fuggles at 10 minutes

Whirlpool/knockout addition of 50/50 Fuggles and Goldings. You will have to play with the percentages here as our commercial setup doesn't translate well for whirlpool hop additions for homebrewing. I'd suggest around 1/2oz of each per 5 gallons, or 1oz total. Dry hop will be identical to whirlpool addition.

**Fermentation:**

Mixed culture of yeast and bacteria.

**Boxer's Revenge Sour Barrel-Aged Strong Ale**

**O.G.:** 1.075

**F.G.:** 1.000

**Grist:**

46% Pilsner

42% Pale 2-Row

9% Malted Wheat

2% Caramunich II

**Hops:**

Various bittering hops to achieve 20 IBUs

**Fermentation:**

Mixed culture of yeast and bacteria.

We age these beers in oak barrels for 12-24 months. You can approximate barrel aging with oak cubes, chips, etc.

**O! Oi Barrel-Aged Sour Brown Ale**

**O.G.:** 1.051

**F.G.:** 1.003

**Grist:**

43% Pilsner

34% Dark Munich

10% Castle Abbey Malt

3% Caramunich

3% Chocolate Malt

3% Flaked Oats

3% Malted Wheat

**Hops:**

Various bittering hops to achieve 18 IBUs

**Fermentation:**

Mixed culture of yeast and bacteria.

**Provenance Farmhouse Ales with Citrus**

**O.G.:** 1.051

**F.G.:** 1.003

**Grist:**

75% Pilsner

25% Wheat

**Hops:**

13 IBUs of Goldings at 75 minutes

7 IBUs of Citra at Whirlpool

(For 5 gallons) – 1oz each of tangerine & clementine, or lemon & lime, or orange & grapefruit during whirlpool...depending on which beer in the series you're seeking to make.

**Fermentation:**

Mixed culture of yeast and bacteria.

**RU55 Barrel-Aged Sour Red Ale**



**O.G.:** 1.055

**F.G.:** ~ 1.002-1.005

**Grist:**

46% Munich II

21% Pale 2-row

20% Pilsner

3% Carared

3% Amber Malt

3% Crystal 120

3% Melanoidin

Just a pinch of roasted barley

**Hops:**

~12 IBUs of Goldings at 60 minutes

**Fermentation:**

Mixed culture of yeast and bacteria.

– Primary ~ 80F

– Secondary in oak ~ 60F

**Das Uberkind Vielle Saison**



Das Uberkind is our most used and versatile barrel-aged beer. We blend it with fresh, hoppy beer to make Das Wunderkind!. We use it as the base beer for most of our fruit refermentations, and we also package it as a standalone beer. It's a pretty simple recipe:

**O.G.:** 1.038

**F.G.:** 998-1.002

**SRM:** 2.5-4.5

**Mash-temp:** 154-158F

**Grist:**

84% Pale 2-Row, or Pilsner

8% Raw wheat

4% Munich II (dark munich)

4% Flaked Oats

The specialty malts like Munich, and then Flaked Oats rotate based on what we have around the brewery. Sometimes we'll use spelt, Maris Otter, or malted wheat, etc.

**Hops:**

10 – 15 IBUs

Always early kettle additions, at 60 minutes

Usually something like Goldings, or Fuggles

Lately, we've been adding aged hops for about 30% of our total hop volume with great results.

**Fermentation:**

Mixed culture of yeast and bacteria.

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Introducing Stillwater Artisanal / Jester King Audio Palette →  
← Averie Swanson Named Brewery Production Manager; Matt Piper Named Infrastructure &  
Operations Manager

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