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Jester King Homebrew Recipes

December 5, 2014

We love homebrewers here at Jester King. Most of us started out as homebrewers, and we always appreciated brewers who were generous enough to give out their recipes. We've been receiving a number of requests recently for several of our recipes, particularly those for Black Metal, Commercial Suicide, and Wytchmaker, and we're happy to pass them along, from Head Brewer Garrett Crowell.

Black Metal Imperial Stout

These are the percentages for Black Metal. Apply them how you would like to your homebrew set up!

OG: 1.085, FG: 1.010-1.015

77% Pale 2-Row
5% Roasted Barley
4% Chocolate Malt
4% Black Malt
2% Crystal 60L
2% Crystal 120L
2% Brown Malt
4% Carafa III

Hops: ~40 IBUs of Columbus @ 90mins

- 90 minute boil

- Primary fermentation with Wyeast 3711 (French Saison Yeast)

Also, **Funk Metal** is the same base beer so if you're into some experimentation here's the process for an approximate version of it:

Inoculate with either a sour blend from whitelabs/wyeast etc., or pitch your favorite unpasteurized sour beer bottle dregs after primary fermentation is finished. If you want more acidity, I'd recommend adding souring bacteria and yeast alongside the 3711 during primary fermentation.

Commercial Suicide Dark Mild

OG: 1.024, FG 1.000

72% Pilsner
7% Crisp Brown malt
7% Crystal 45L
6% Crisp Chocolate
6% Flaked Oats
3% Crisp Amber

Hops: 20 IBUs of goldings @ 60min.

Same fermentation schedule as Black Metal...3711 for a clean beer, or add sour beer bottle dregs for a funkier beer (highly recommended!)

Wytchmaker Rye IPA

OG 1.059, FG 1.000(with wild yeast)

85% Pale Two-Row
15% Weyermann Organic Rye

Hops: 55 IBUs total – you'll have to play with the additions, as they don't translate well from production to homebrew scale.

Goldings at 60min (most of your bittering addition)

Chinook at 10min

Falconer's Flight + Zythos (50/50) during whirlpool

Dry Hop: equal parts Falconer's Flight, Simcoe, Citra

This also receives the same fermentation schedule as the above two beers. Again, I prefer this beer fermented with a mixed culture of wild yeast and bacteria over single strain lab yeast... Maybe try both!

Introducing Jester King Bière de Blanc du Bois →

← Garrett Crowell & Adrienne Ballou on Mixed Culture Fermentation

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