

## [Jester King Homebrew Recipes, Part II](#)

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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' Oj](#), 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.

## Ol' 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.

## 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!