

	Edited by Mark Stevens and Karl Lutzen	Group 9
	Scotch, Belgian, Brown, Other Ales	

Previous ◀	Next ▶	Contents ▲	Converter	About...
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Pete's Wicked Clone

Classification: *brown ale, Pete's Wicked Ale, extract*

Source: *Richard H. Clark (richard@tis.com), r.c.b., 3/6/95*

(Commented that a previously posted recipe from Home Sweet Homebrew was not even close to duplicating the taste of Pete's Wicked Ale....suggested this as an alternative. ---Ed.)

I just brewed one very similar to this, and it came out remarkably like Pete's, but better, of course! Mostly because I wanted something along the same lines, but don't particularly care for Pete's. I left out the toasted barley, and swapped the Northern Brewer for Chinook (my fav!), and used Wyeast 1728 Scottish instead of the 2112. I used Morgan's dark, and Cooper's light extracts.

Ingredients:

- ☐ 3.5 lb unhopped dark extract (Morgans)
- ☐ 1.75 lb unhopped light extract (Coopers)
- ☐ 2 oz toasted barley (yes, toasted, for that bitter burnt taste!)
- ☐ 8 oz chocolate malt (for brown head!)
- ☐ 1 oz Northern Brewer bittering (Boil 1 hour!)
- ☐ 1.5 oz Cascade (last 10 minutes)
- ☐ Wyeast 2112 California

Procedure:

Notes: FERMENT WARM - 70F !

Ferment only about a week.

Bottle for 2 weeks.

Done!