

Here's a basic recipe for a Spotted Cow clone:

Ingredients:

- 10 lbs (4.5 kg) Belgian Pilsner malt
- 1 lb (0.45 kg) Flaked Corn
- 0.5 lb (0.23 kg) Vienna malt
- 0.5 lb (0.23 kg) Caramel/Crystal 10L malt
- 0.25 lb (0.11 kg) Acidulated malt
- 1 oz (28 g) Hallertau hops (4% alpha acid) - for bittering
- 0.5 oz (14 g) Saaz hops (3% alpha acid) - for aroma
- Belgian ale yeast (such as Wyeast 3942 or White Labs WLP550)
- 5 oz (142 g) priming sugar for bottling

Instructions:

1. Prepare your brewing equipment, ensuring that it is clean and sanitized.

2. Mash:

- Heat 3.5 gallons (13 liters) of water to around 160°F (71°C) and add the crushed grains.
- Aim for a mash temperature of 150°F (66°C) and maintain it for 60 minutes.
- After the mash, sparge with hot water to collect around 6.5 gallons (25 liters) of wort.

3. Boil:

- Bring the wort to a boil and add the Hallertau hops for bittering.
- Boil for 60 minutes, following your usual hop addition schedule.
- During the last 5 minutes of the boil, add the Saaz hops for aroma.

4. Cooling and Fermentation:

- After the boil, cool the wort rapidly to around 70°F (21°C).
- Transfer the cooled wort to a sanitized fermenter, leaving behind any sediment or hops.
- Pitch the Belgian ale yeast into the fermenter, following the manufacturer's instructions.
- Seal the fermenter with an airlock and ferment at a temperature range of 68-72°F (20-22°C) for about two weeks or until fermentation is complete.

5. Bottling:

- Once fermentation is complete, transfer the beer to a bottling bucket.
- Dissolve the priming sugar in a small amount of boiling water and add it to the beer, stirring gently to ensure even distribution.
- Fill sanitized bottles with the beer and cap them securely.
- Allow the beer to bottle condition for approximately two weeks at room temperature.

After the two-week conditioning period, your Spotted Cow clone should be carbonated and ready to enjoy! Remember to refrigerate the bottles before serving to enhance their flavor and prolong their shelf life.

Please note that this recipe is an approximation and may not perfectly replicate the original Spotted Cow beer, as the exact recipe and brewing techniques used by New Glarus Brewing Company are proprietary.

If you prefer to use **malt extract** instead of all-grain brewing, here's a modified recipe for a 5-gallon batch of Spotted Cow clone using malt extract:

Ingredients:

- 6.6 lbs (3 kg) Pilsner malt extract syrup
- 1 lb (0.45 kg) Flaked Corn
- 0.5 lb (0.23 kg) Vienna malt
- 0.5 lb (0.23 kg) Caramel/Crystal 10L malt
- 0.25 lb (0.11 kg) Acidulated malt
- 1 oz (28 g) Hallertau hops (4% alpha acid) - for bittering
- 0.5 oz (14 g) Saaz hops (3% alpha acid) - for aroma
- Belgian ale yeast (such as Wyeast 3942 or White Labs WLP550)
- 5 oz (142 g) priming sugar for bottling

Instructions:

1. Prepare your brewing equipment, ensuring that it is clean and sanitized.

2. Steep:

- Heat 2.5 gallons (9.5 liters) of water to around 160°F (71°C) and add the flaked corn, Vienna malt, Caramel/Crystal 10L malt, and acidulated malt in a muslin bag.
- Steep the grains in the hot water for 30 minutes.

3. Boil:

- Remove the grain bag and bring the water to a boil.
- Turn off the heat and add the malt extract syrup, stirring until fully dissolved.
- Return the pot to the heat and bring the wort to a boil.
- Add the Hallertau hops for bittering and boil for 60 minutes.
- During the last 5 minutes of the boil, add the Saaz hops for aroma.

4. Cooling and Fermentation:

- After the boil, cool the wort rapidly to around 70°F (21°C).
- Transfer the cooled wort to a sanitized fermenter, leaving behind any sediment or hops.
- Pitch the Belgian ale yeast into the fermenter, following the manufacturer's instructions.
- Seal the fermenter with an airlock and ferment at a temperature range of 68-72°F (20-22°C) for about two weeks or until fermentation is complete.

5. Bottling:

- Once fermentation is complete, transfer the beer to a bottling bucket.
- Dissolve the priming sugar in a small amount of boiling water and add it to the beer, stirring gently to ensure even distribution.
- Fill sanitized bottles with the beer and cap them securely.
- Allow the beer to bottle condition for approximately two weeks at room temperature.

After the two-week conditioning period, your Spotted Cow clone using malt extract should be carbonated and ready to enjoy! Remember to refrigerate the bottles before serving to enhance their flavor and prolong their shelf life.