

2026 OFFICIAL BIG BREW RECIPE

Monk's Ration Trappist-Style Single



May 2, 2026

Phil LaFleur of Loveland, Colorado, won a gold medal in Category 24: Belgian Ale in the 2023 National Homebrew Competition Final Round in San Diego. LaFleur's Trappist Single earned gold out of 114 entries.

Batch volume: 2.5 U.S. gal. (9.5 L)

Original gravity: 1.054 (13.3°P)

Final gravity: 1.012 (3.1°P)

Efficiency: 75%

Color: 4 SRM

Bitterness: 40 IBU

Alcohol: 5.6% by volume



INGREDIENTS

Malts & Adjuncts

- 4 lb. (1.81 kg) Root Shoot Pilsner malt
- 6 oz. (170 g) Cane sugar (in boil)
- 3 oz. (85 g) Briess Aromatic malt
- 2 oz. (57 g) Briess Carapils

Hops

- 0.35 oz. (10 g) Magnum, 12% a.a. @ 60 min
- 0.65 oz. (18 g) Czech Saaz, 3% a.a. @ 15 min
- 0.5 oz. (14 g) Czech Saaz, 3% a.a. @ 5 min

Yeast

- 1 pack Lallemand Abbaye

Water

- Ca 24 ppm, Mg 4 ppm, Na 16 ppm, Cl 40 ppm, SO4 40 ppm, HCO3 16 ppm

Additional Items

- ½ tablet Whirlfloc @ 5 min
- 1 tsp. Bentonite, in primary
- ¼ tsp. Gelatin, 2 days before bottling
- 3 oz. (85 g) Corn sugar at bottling

BREWING NOTES

Mash 40 min. at 122°F (50°C), 40 min. at 156°F (69°C), and 15 min. at 168°F (76°C). Boil 60 min., adding hops as indicated. Chill to 65°F (18°C), oxygenate 60 seconds, add bentonite, and pitch yeast. Conduct an open fermentation (foil loosely covering the top of the carboy) at 65°F (18°C) without temperature control. On day 5, replace foil cover with "brewloon lock." Bulk age in primary an additional 23 days. Bottle condition to 3.3 vol. (6.6 g/L) CO2 with corn sugar.

Extract Version

Substitute 3 lb. (1.36 kg) of Pilsner malt extract syrup for the Pilsner malt, omit Carapils, and increase cane sugar to 8 oz (227 g). Steep the 3 oz. of crushed aromatic malt in 155°F (68°C) water for 30 minutes. Remove grains and add resulting wort to kettle. Dissolve extract and sugar in hot brewing liquor and add to kettle. Top up to desired preboil volume and proceed with boil as specified in all-grain recipe.



For more recipes and to join the AHA, visit HomebrewersAssociation.org.

2026 OFFICIAL BIG BREW RECIPE

George and Aaron's Pre-Prohibition Porter



May 2, 2026

George Schwab IV of Conway, Arkansas, won a gold medal in Category 14: American Porter and Stout during the 2018 National Homebrew Competition Final Round in Portland, Oregon, with the help of Aaron McFarland. Schwab and McFarland's pre-Prohibition porter was chosen as the best among 288 entries in the category.

Regarding the pre-Prohibition Porter style, the [Beer Judge Certification Program](#) states: "Commercially brewed in Philadelphia during the revolutionary period, the beer gained wide acceptance in the newly formed mid-Atlantic states and was endorsed by President George Washington."

Batch volume: 10.5 U.S. gallons (39.7 L)

Original gravity: 1.056 (13.8° P)

Final gravity: 1.014 (3.7° P)

Efficiency: 75%

Color: 31 SRM

Bitterness: 25 IBU

Alcohol: 5.6% by volume



INGREDIENTS

Malts & Adjuncts

- 18 lb. (8.16 kg) U.S. two-row pale malt
- 1.5 lb. (680 g) 300° L roasted barley
- 1 lb. (454 g) Rye malt
- 1 lb. (454 g) 120° L crystal malt
- 1 lb. (454 g) 350° L chocolate malt
- 4 oz. (113 g) acidulated malt

Hops

- 1 oz. (28 g) Chinook, 12% a.a. @ 60 min
- 1 oz. (28 g) Willamette, 5% a.a. @ 30 min

Yeast

- Lallemand Diamond Lager Yeast

Additional Items

- Gypsum
- Calcium chloride
- Yeast nutrient

BREWING NOTES

Mash at 152°F (67°C) for 60 minutes using full-wort brew-in-a-bag with no sparge. Boil 60 minutes. Ferment at 54°F (12°C) until activity slows, and then warm to 64°F (18°C) for a diacetyl rest. Rack to a keg and lager for 2 weeks before serving.

Extract Version

Substitute 13.5 lb. (6.12 kg) of pale malt extract syrup for the pale malt. Steep the remaining malts in 155°F (68°C) water for 30 minutes. Remove the grains, rinse them, and add the resulting wort to the kettle. Dissolve the extract in hot brewing liquor and add to the kettle. Top up to desired preboil volume and proceed with boil as specified in all-grain recipe.



2026 OFFICIAL BIG BREW RECIPE

Dark Cellar Imperial Stout



May 2, 2026

Joel McGormley of Zionsville, Indiana, won a gold medal in Category 22: Imperial Porter & Stout in the 2024 National Homebrew Competition Final Round. McGormley's Russian-style imperial stout earned gold out of 80 entries.

McGormley shares the following about Dark Cellar: "Boozy Russian Imperial Stout with big roast, chocolate, and pitch-black darkness like the old farm cellar with the doors closed and when you can't find the pull chain."

Batch volume: 5 U.S. gal. (18.93 L)

Original gravity: 1.110 (26°P)

Final gravity: 1.035 (8.7°P)

Efficiency: 49%

Color: 102 SRM

Bitterness: 62 IBU

Alcohol: 9.9% by volume



INGREDIENTS

Malts & Adjuncts

- 25 lb. (11.34 kg) American 2-row pale malt
- 2 lb. (907 g) Chocolate malt
- 2 lb. (907 g) Roast barley
- 1.62 lb. (735 g) Carafla III
- 1 lb. (454 g) Caramel 60
- 1 lb. (454 g) Coffee malt
- 1 lb. (454 g) Oats
- 4 oz. (113 g) Black patent malt

Hops

- 1.5 oz. (43 g) Warrior, 15% a.a., @ 60 min
- 2 oz. (57 g) Willamette, 5.5% a.a., @ 30 min
- 2 oz. (57 g) Willamette, 5.5% a.a., @ 5 min

Yeast

- 2L starter Wyeast 1056 American ale yeast

Water

- Zionsville, Ind. water

Additional Items

- 1 tsp. Irish moss @ 15 min

BREWING NOTES

1 hour mash at 155°F (68°C). 1 hour boil. Decant and pitch yeast starter. Fit fermenter with blow-off device. Ferment at 65°F (18°C).

Extract Version

Substitute 10 lb. (4.54 kg) of pale malt extract syrup for the pale malt. Mill the remaining grains and steep them in 160°F (71°C) water for 30 minutes. Remove grains, rinse, and add the resulting wort to the kettle. Dissolve the extract in hot brewing liquor and add to the kettle. Top up to the desired pre-boil volume and proceed with the boil as specified in the all-grain recipe.



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