



DIY DOG

THE BREWDOG BACK CATALOGUE

BREWING FOR PUNKS

MARTIN AND I (JAMES) STARTED HOME BREWING BACK IN 2005. WE COULD NOT FIND ANY BEERS WE WANTED TO DRINK IN THE UK, SO DECIDED THE BEST THING TO DO WAS TO BREW OUR OWN. ARMED WITH SOME VERY OLD CASCADE HOPS AND A DESIRE TO RECREATE SIERRA NEVADA PALE ALE, OUR BREWING ADVENTURE STARTED.

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In 2007, we got a bank loan, bought some second-hand equipment and turned our home brewing hobby into our job as BrewDog officially came howling into the world.

Our original brewery in Fraserburgh was basically just a giant home brewing set up with plastic water tanks and completely manual controls.

Many of the classic BrewDog beers were developed during our early days and we still use a home brewing 50L system to develop new beers and new recipes here at BrewDog. Home brewing is very much ingrained in our DNA at BrewDog as so many of the world's great craft breweries can trace their origins back to home brewing.

With DIY Dog we wanted to do something that has never been done before as well as paying tribute to our home brewing roots. We wanted to take all of our recipes, every single last one, and give them all away for free, to the amazing global home brewing community.

We have always loved the sharing of knowledge, expertise and passion in the craft beer community and we wanted to take that spirit of collaboration to the next level.

So here it is. The keys to our kingdom. Every single BrewDog recipe, ever. So copy them, tear them to pieces, bastardise them, adapt them and most of all enjoy them.

They are well-travelled but with plenty of miles still left on the clock. Just remember to share your brews, and your results. Sharing is caring.

Oh, and if you are from one of the global beer mega corporations and you are reading this, your computer will spontaneously combust, James Bond style, any second now.

So leave the building immediately and seriously consider your life choices.

Love hops and live the dream.

James, Martin and the team x



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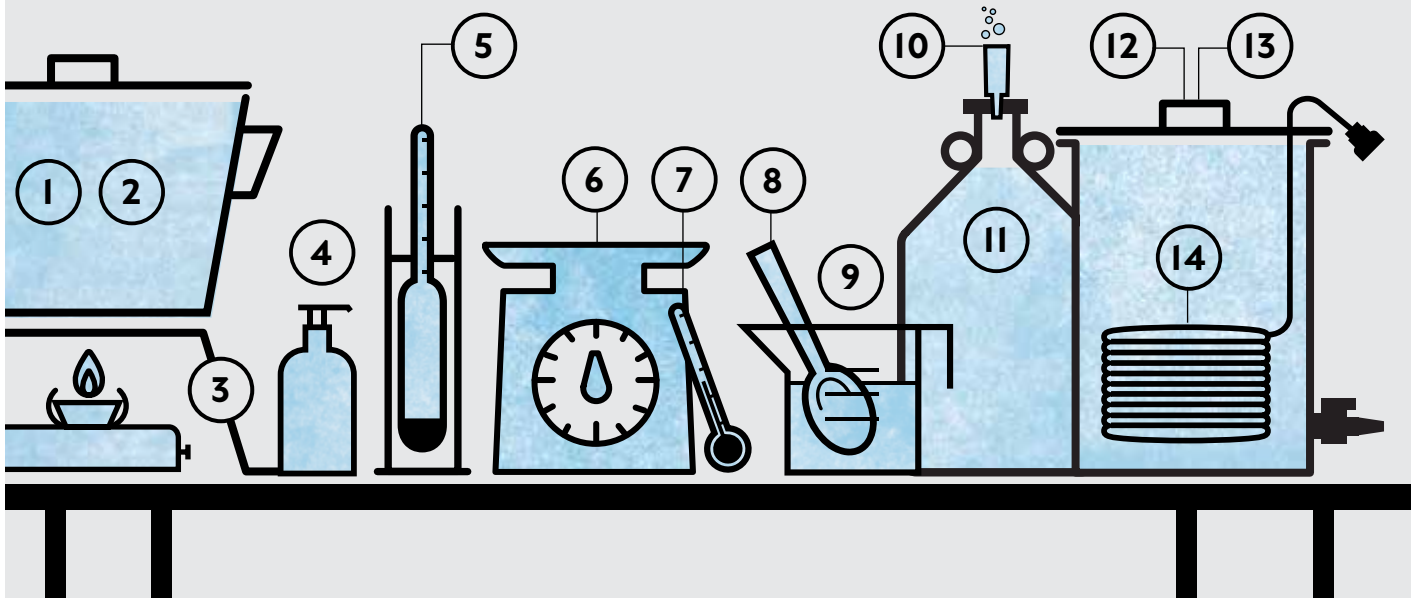
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HOME BREWING 101

TO HELP YOU ON YOUR WAY, HERE ARE SOME TOP HOME BREWING TIPS FROM OUR TEAM OF BREWERS. YOU MAY NEED SOME MORE IN-DEPTH ADVICE AND EXPERIENCE TO ANSWER SPECIFIC QUESTIONS, SO FEEL FREE TO VISIT OUR BLOG AND LEAVE A COMMENT OR DROP US A LINE ON TWITTER @BREWDOG TO SPEAK TO OUR EXPERTS!

BASIC ALL-GRAIN BREWING EQUIPMENT LIST



1. MASH TUN

Vessel in which wort is produced by combining water and grain, and holding at set temperature(s) for a period of time.

2. LAUTER TUN

Vessel used to separate the grain from sweet wort produced during the mash and where the grain can be sparged. Usually the same vessel as the mash tun.

3. HEAT SOURCE

Either gas or electric; equipment generally designed for one or the other.

4. SANITISER

Because if you aren't clean, you're screwed.

5. HYDROMETER

So you can pat yourself on the back for hitting OG, or berate yourself for being an idiot when you are 12 points under target.

6. SCALES

How else will you be able to accurately weigh out materials? Guesstimates don't work.

7. THERMOMETER

Something more sensitive than your elbow is required for critical temperature checks.

8. BIG SPOON

For all the stirring. Plastic or metal will do.

9. MEASURING JUG

Knowing the exact volume of water amongst other things is hugely helpful.

10. AIRLOCK OR BLOW OFF

To stop your fermenter going boom whilst not letting in any critters from the outside.

11. FERMENTER

A vessel to allow yeast to do its magic and convert that sugar into alcohol.

12. BREW KETTLE

Vessel in which sweet wort is boiled with hops.

13. HOT LIQUOR TANK

Vessel used to heat water for mashing and sparging.

14. WORT CHILLER

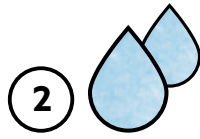
Be it a coil of copper pipe, a fancy heat exchanger or a bathtub full of ice, it's important to get your wort cool quick after boiling.

BASIC ALL-GRAIN BREWING



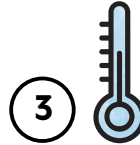
CLEAN & SANITISE

The main cause of failed homebrew is infection. If you aren't 100% sure something is totally sanitised, do it again.



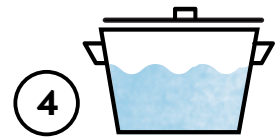
HEAT YOUR STRIKE WATER

There are free calculators online to determine at what temperature your strike water will need to be in order to hit your infusion target.



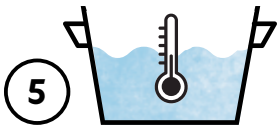
PRE-HEAT MASH TUN

Heat the tun to the required temperature for the recipe, then remove the water.



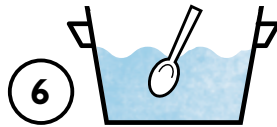
MASH IN

Add 2kg of grist to your mash tun and mix with 5 litres of water. Stir thoroughly to stop clumping and ensure all the grist is wetted. Avoid splashing as you stir so you do not aerate your mash. Repeat in these increments until all your grist has been added.



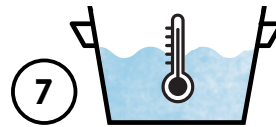
CHECK TEMPERATURE

Be sure to maintain the right temperature, and adjust if too low.



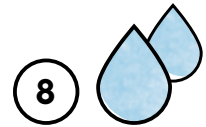
HOLD TEMPERATURE

Stir every 20 mins to ensure the mash has a uniform temperature, and hold it at the right level for the duration of the mash.



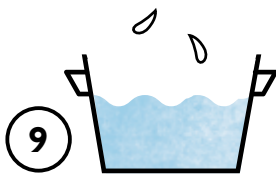
HEAT YOUR SPARGE

Aim for 75-78°C.



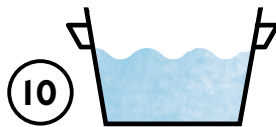
VORLAUF

Recirculate your wort until the wort runs clear.



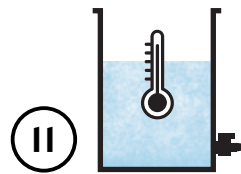
LAUTER

Run the sweet wort slowly out from the mash tun into your brew kettle, avoiding splashing and compacting the grain bed.



SPARGE

Add your sparge water to the mash tun, stir and allow to sit for 15 minutes. Vorlauf, then run off into the brew kettle.



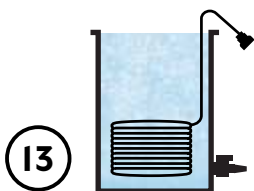
BOIL

Bring the sweet wort to a rolling, uncovered boil.



ADD HOPS!

Dose the hops as instructed by the recipe. We recommend a 60 minute boil for most ales and a 90 minute boil for most lagers.



COOL THE WORT

Reduce to pitching temperature as quickly as humanly possible.



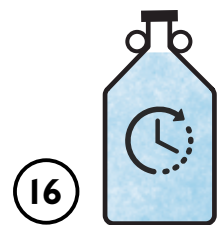
TRANSFER & AERATE

Move the wort to your fermenter and aerate by just by pouring the wort vigorously and agitating it once poured. Basically, shake it.



PITCH YEAST

Add the yeast and agitate once more.



SEAL

Do not disturb the beer for at least 3 days after pitching, no matter how tempting it is to take a peek!

HOW TO BREW LIKE A PRO



YOU'LL BE ABLE TO BREW PERFECTLY ACCEPTABLE BEER WITHOUT DOING THE FOLLOWING THINGS, THEY JUST MAKE IT BETTER...



ADJUST THE PH OF THE MASH.

Adjust your water or make acidic additions in order to hit a pH of 5.2 in your mash.



FLY SPARGE RATHER THAN BATCH SPARGE.

As described above, it's trickier but will improve your efficiency.



USE CARRAGEENAN (IRISH MOSS).

15 minutes from the end of the boil to help clear away the hot break (coagulated proteins and hop matter).



YEAST IS DEPENDENT ON OXYGEN TO GROW.

So to keep it as healthy as possible, aerate your wort using an air pump or injection of pure, food grade O₂.



CREATE A YEAST STARTER UP TO 3 DAYS BEFORE YOU PLAN TO BREW.

To get your yeast ready and raring to go, but remember to be absolutely fastidious about cleanliness to avoid infection.



REDUCE TEMPERATURE FLUCTUATIONS DURING FERMENTATIONS.

By directly controlling the temperature of the fermenter's surroundings or the vessel itself.



ADJUST THE RECIPE TO YOUR INGREDIENTS AND KIT.

Mountains can appear from very small mole hills, so adjust your quantities of raw materials and timings in order to hit the basic specifications of the beer to create the best clone possible.

GLOSSARY OF BREWING TERMS

ABV - ALCOHOL BY VOLUME

AERATION - EXPOSING BEER TO AIR OR OXYGEN

ALE - TOP/WARM FERMENTED BEER

ALPHA ACID - CONTAINED IN THE RESIN GLANDS OF HOP FLOWERS, CONVERTED TO ISO-ALPHA ACIDS DURING THE BOIL; THESE ARE THE MAIN SOURCE OF HOP BITTERNESS.

ATTENUATION - MEASUREMENT OF THE PERCENTAGE OF SUGARS CONVERTED TO ALCOHOL AND CO₂.

BOIL - STEP IN THE BREWING PROCESS WHERE SWEET WORT IS BOILED IN THE BREW KETTLE.

BOIL VOLUME - TARGET AMOUNT OF LIQUID TO BE COLLECTED THROUGH LAUTERING AND SPARGING TO THEN BE BOILED.

EBC° - MEASUREMENT OF COLOUR USED BY EUROPEAN BREWING CONVENTION

EXTRACTION - REMOVAL OF SOLUBLE PRODUCTS FROM GRAINS DURING LAUTERING AND SPARGING.

FERMENTATION - CONVERSION OF SUGAR TO ETHANOL ALCOHOL AND CO₂ BY YEAST.

FG - FINAL GRAVITY; MEASUREMENT OF RELATIVE DENSITY OF THE BEER AT END OF FERMENTATION.

GRIST - ALL THE MALTS FOR THE RECIPE MILLED AND MIXED TOGETHER.

IBU - INTERNATIONAL BITTERNESS UNITS; MEASUREMENT OF THE BITTERNESS OF BEER.

LAGER - BOTTOM/COLD FERMENTED BEER.

MASH - PROCESS OF COMBINING THE GRIST WITH WARM WATER.

OG - ORIGINAL GRAVITY; MEASUREMENT OF THE RELATIVE DENSITY OF THE WORT BEFORE FERMENTATION.

PITCHING - ADDITION OF YEAST TO THE FERMENTER.

PH - MEASUREMENT OF ACIDITY OR ALKALINITY

SPARGE - RUNNING HOT WATER THROUGH THE GRIST AFTER LAUTERING TO INCREASE EXTRACTION.

SPECIFIC GRAVITY - MEASUREMENT OF RELATIVE DENSITY COMPARED TO WATER. USED TO INFER SUGAR CONTENT OF WORT AND AS SUCH HOW FERMENTABLE IT IS. THE DIFFERENCE BETWEEN OG AND FG CAN BE USED TO CALCULATE THE ALCOHOL PERCENTAGE OF A BEER.

SRM° - MEASUREMENT OF COLOUR USED BY AMERICAN SOCIETY OF BREWING CHEMISTS.

STRIKE WATER - THE WATER ADDED TO THE GRIST TO BRING THE MASH TO THE CORRECT TEMPERATURE.

VOLUME - AMOUNT OF WORT AT THE END OF THE BREWING PROCESS TO BE FERMENTED.





#1

PUNK IPA 2007 - 2010

FIRST BREWED APRIL 2007

POST MODERN CLASSIC. SPIKY. TROPICAL. HOPPY.ABV
6%IBU
60OG
1056

THIS BEER IS

Our flagship beer that kick started the craft beer revolution. This is James and Martin's original take on an American IPA, subverted with punchy New Zealand hops. Layered with new world hops to create an all-out riot of grapefruit, pineapple and lychee before a spiky, mouth-puckering bitter finish.

BASICS

| | | |
|--------------------------|--------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 6% | |
| TARGET FG | 1010 | |
| TARGET OG | 1056 | |
| EBC | 17 | |
| SRM | 8.5 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 82.14% | |

METHOD / TIMINGS



MASH TEMP

65°C 150°F 75mins



FERMENTATION

19°C 66°F

INGREDIENTS



MALT

Extra Pale 5.3kg 11.7lb



HOPS

| | (g) | Add | Attribute |
|---------|------|--------|-----------|
| Ahtanum | 17.5 | Start | Bitter |
| Chinook | 15 | Start | Bitter |
| Crystal | 17.5 | Middle | Flavour |
| Chinook | 17.5 | Middle | Flavour |
| Ahtanum | 17.5 | End | Flavour |
| Chinook | 27.5 | End | Flavour |
| Crystal | 17.5 | End | Flavour |
| Motueka | 17.5 | End | Flavour |



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Spicy carne asada with a pico de gallo sauce

Shredded chicken tacos with a mango chilli lime salsa

Cheesecake with a passion fruit swirl sauce

PACKAGING



BREWER'S TIP



While it may surprise you, this version of Punk IPA isn't dry hopped but still packs a punch! To make the best of the aroma hops make sure they are fully submerged and add them just before knock out for an intense hop hit.



#2

PUNK IPA 2010 - CURRENT

FIRST BREWED OCTOBER 2010

POST MODERN CLASSIC. SPIKY. TROPICAL. HOPPY.| ABV
5.6%| IBU
40| OG
1053

THIS BEER IS

Punk IPA. Amplified. In 2010 we finally got our paws on the equipment we needed to dry hop our beers. We focused all our energy on dry hopping, amping up the aroma and flavour of our flagship beer to create a relentless explosion of tropical fruits, and adding a hint of Caramalt to balance out the insane amount of hops.

BASICS

| | | |
|--------------------------|------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 5.6% | |
| TARGET FG | 1011 | |
| TARGET OG | 1053 | |
| EBC | 15 | |
| SRM | 7.6 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 78% | |

METHOD / TIMINGS



MASH TEMP

66°C 152°F 75 mins



FERMENTATION

19°C 66°F

INGREDIENTS



MALT

| | | |
|------------|--------|--------|
| Extra Pale | 4.38kg | 9.6lb |
| Caramalt | 0.25kg | 0.55lb |



HOPS

| | (g) | Add | Attribute |
|---------------|------|---------|-----------|
| Chinook | 20 | Start | Bitter |
| Ahtanum | 12.5 | Start | Bitter |
| Chinook | 20 | Middle | Flavour |
| Ahtanum | 12.5 | Middle | Flavour |
| Chinook | 27.5 | End | Flavour |
| Ahtanum | 12.5 | End | Flavour |
| Simcoe | 12.5 | End | Flavour |
| Nelson Sauvin | 12.5 | End | Flavour |
| Chinook | 47.5 | Dry Hop | Aroma |
| Ahtanum | 37.5 | Dry Hop | Aroma |
| Simcoe | 37.5 | Dry Hop | Aroma |
| Nelson Sauvin | 20 | Dry Hop | Aroma |
| Cascade | 37.5 | Dry Hop | Aroma |
| Amarillo | 10 | Dry Hop | Aroma |



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Spicy carne asada with a pico de gallo sauce

Shredded chicken tacos with a mango chilli lime salsa

Cheesecake with a passion fruit swirl sauce

PACKAGING



BREWER'S TIP



To get the best possible profile from the dry hops we recommend dry hopping post fermentation for 5 days. Dry hops should be added at cellar temperature. We find 14°C results in the most aromatic dry hop profile.



#3

THE PHYSICS

FIRST BREWED APRIL 2007

LAID BACK AMBER BEER.

ABV
5%IBU
47OG
1048.5

THIS BEER IS

A hoppy Amber Ale that won World's Best Amber Beer in the World Beer Awards 2007. Malt and hops are in perfect harmony in this incredibly balanced beer. Biscuity, bitter and packing a surprisingly hoppy punch, this beer ultimately morphed into 5AM Saint.

BASICS

| | | |
|--------------------------|-----|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | | 5% |
| TARGET FG | | 1010 |
| TARGET OG | | 1048.5 |
| EBC | | 65 |
| SRM | | 32.5 |
| PH | | 4.4 |
| ATTENUATION LEVEL | | 79.4% |

METHOD / TIMINGS



MASH TEMP

| | | |
|------|-------|-------|
| 65°C | 149°F | 75min |
|------|-------|-------|



FERMENTATION

| | |
|------|------|
| 19°C | 66°F |
|------|------|

INGREDIENTS



MALT

| | | |
|------------------|--------|--------|
| Extra Pale | 4.06kg | 8.95lb |
| Caramalt | 0.31kg | 0.69lb |
| Crystal 120 | 0.23kg | 0.5lb |
| Dark Crystal 350 | 0.94kg | 0.21lb |



HOPS

| | (g) | Add | Attribute |
|----------------|------|--------|-----------|
| Amarillo | 25 | Start | Bitter |
| Amarillo | 12.5 | Middle | Flavour |
| Bramling Cross | 12.5 | End | Flavour |
| Amarillo | 50 | End | Flavour |



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Barbecue pulled pork on sourdough bread

Roast turkey with a honey and herb marinade and roasted vegetables

Banana walnut loaf with chocolate chips

PACKAGING



BREWER'S TIP



Keep the fermentation temperature as close to 19°C as possible. This will ensure the yeast creates a more neutral flavour profile, allowing the hops to really shine through.



#4 RIPTIDE

FIRST BREWED APRIL 2007

TWISTED MERCILESS STOUT.

ABV
8%

IBU
45

OG
1075




THIS BEER IS

The original BrewDog, Bracken decided to make a beer that best reflected himself; this is the beer equivalent of the big, cute chocolate monster. Soft, smooth, dark, chocolatey and a force to be reckoned with. This gentle giant will never bite, but you'll still want to be on your best behaviour!

BASICS

| | | |
|-------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 8% | |
| TARGET FG | 1014 | |
| TARGET OG | 1075 | |
| EBC | 240 | |
| SRM | 120 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 81.3% | |

METHOD / TIMINGS

| | | | |
|--|-------|---------------------|--|
|  MASH TEMP | | | |
| 65°C | 149°F | 75 min | |
|  FERMENTATION | | | |
| 20°C | 68°F | | |
|  TWIST | | | |
| Dark muscavado sugar | 285g | 30mins pre boil end | |

INGREDIENTS



MALT

| | | |
|----------------------------|--------|--------|
| Extra Pale - Maris Otter | 5.36kg | 11.8lb |
| Dark Crystal 350-400 | 0.71kg | 1.6lb |
| Carafa Special Malt Type 3 | 0.18g | 0.4lb |
| Caramalt | 0.54kg | 1.2lb |
| Chocolate | 0.25kg | 0.6lb |
| Wheat | 0.36kg | 0.8lb |
| Flaked Oats | 0.54kg | 1.2lb |



HOPS

| | (g) | Add | Attribute |
|----------|------|-------|-----------|
| Columbus | 14.3 | Start | Bitter |
| Galena | 14.3 | Start | Bitter |
| Galena | 21.4 | Start | Bitter |
| Cascade | 21.4 | End | Flavour |
| Columbus | 21.4 | End | Flavour |



YEAST

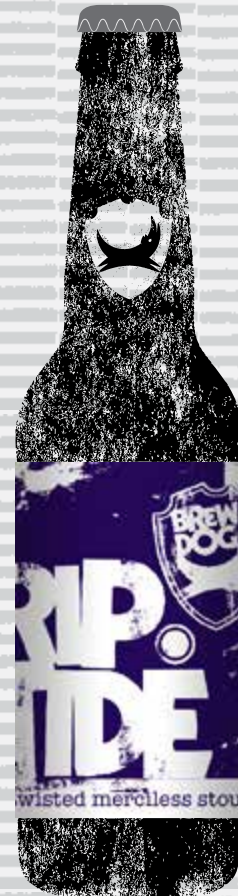
Wyeast 1272 - American Ale II™

FOOD PAIRING



- Searched scallops
- Pan seared venison with fruit salad side
- Caramelised apple pie with vanilla ice cream

PACKAGING



BREWER'S TIP



We recommend adding the chocolate malt at the start of the run off to ensure you extract the flavour and colour without imparting too much of the astringency of the malt into your wort. This will give the beer a really smooth mouthfeel, making this dangerously drinkable at 8% ABV.



#5

HOP ROCKER

FIRST BREWED APRIL 2007

HOPPY AGGRESSIVE LAGER.

| ABV
5.5%| IBU
40| OG
1052

THIS BEER IS

The first of our foray into lager beer, Hop Rocker is a high impact, hoppy behemoth made with 100% malt. Since 2007 we have been obsessive about quality, using only the best ingredients to ensure the flavour and craftsmanship of the beer in your glass. Hop Rocker is testament to that. The malt base gives this beer a sweet, balanced complexity while the combination of New Zealand and German hops merges new world tropical juiciness with old world peppery spice.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 5.5% | |
| TARGET FG | 1010 | |
| TARGET OG | 1052 | |
| EBC | 25 | |
| SRM | 12 | |
| PH | 4.2 | |
| ATTENUATION LEVEL | 80.7% | |

METHOD / TIMINGS



MASH TEMP

65°C 149°F 75mins



FERMENTATION

10°C 50°F

INGREDIENTS



MALT

| | | |
|------------------------|--------|-------|
| Extra Pale Maris Otter | 3.78kg | 8.3lb |
| Caramalt | 0.31kg | 0.7lb |
| Munich | 0.31kg | 0.7lb |



HOPS

| | (g) | Add | Attribute |
|---------|------|-------|-----------|
| Cascade | 12.5 | Start | Bitter |
| Saaz | 12.5 | Start | Bitter |
| Cascade | 25 | End | Flavour |
| Motueka | 12.5 | End | Flavour |
| Chinook | 25 | End | Flavour |



YEAST

Saflager S189

FOOD PAIRING

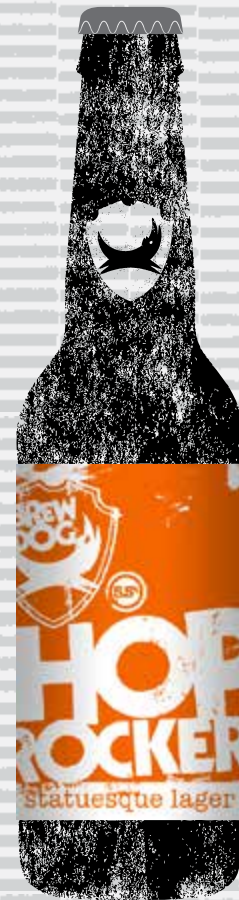


Cajun spiced chicken wings

Mild cheddar

Lemon tart

PACKAGING



BREWER'S TIP



After the fermentation has finished, chill the beer to below 5°C (if you can), wait 10 days and then rack the beer off the yeast into another bucket. The yeast left in suspension will carry on working its magic to create really clean, crisp lager flavours.



#6

PARADOX ISLAY

FIRST BREWED APRIL 2007

UBIQUITOUS IMPERIAL STOUT.

ABV
10%IBU
55OG
1090


THIS BEER IS

In 2006 James and Martin hijacked a beer dinner run by Michael Jackson, the acclaimed beer and whisky writer, and convinced him to taste one of their home brews. This was a defining moment in BrewDog prehistory, and that beer was the first incarnation of the ubiquitous Paradox. Aged in a variety of casks over the years, Paradox is dark, decadent and encapsulating. Can be enjoyed fresh; phenomenal when aged.

BASICS

| | | |
|-------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 10% | |
| TARGET FG | 1014 | |
| TARGET OG | 1090 | |
| EBC | 300 | |
| SRM | 152 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 84.4% | |

METHOD / TIMINGS

| | |
|---|------------------|
|  | MASH TEMP |
| 65°C | 149°F 90mins |

| | |
|---|---------------------|
|  | FERMENTATION |
| 21°C | 70°F |

| | |
|---|--------------|
|  | TWIST |
|---|--------------|

Try ageing on oak chips, infusing with rum raisins, or vanilla pods

INGREDIENTS



MALT

| | | |
|----------------------------|--------|-------|
| Extra Pale | 4.5kg | 10lb |
| Caramalt | 0.55kg | 1.2lb |
| Munich | 0.33kg | 0.7lb |
| Flaked Oats | 1.35kg | 3lb |
| Dark Crystal | 0.55kg | 1.2lb |
| Carafa Special Malt Type 1 | 0.18kg | 0.4lb |
| Carafa Special Malt Type 3 | 0.33kg | 0.7lb |



HOPS

| | (g) | Add | Attribute |
|------------|-----|--------|-----------|
| Columbus | 75 | Start | Bitter |
| Columbus | 25 | Middle | Flavour |
| Saaz | 25 | End | Flavour |
| First Gold | 25 | End | Flavour |



YEAST

Wyeast 1272 - American Ale II™

PACKAGING



BREWER'S TIP



The beauty of this beer is in how brilliantly it lends itself to infusing or ageing. Experiment with different additions when the beer is ageing, taste it regularly to gauge its progress, and make sure you package it at its peak.



#7

PARADOX JURA

FIRST BREWED JUNE 2010

UBIQUITOUS IMPERIAL STOUT.

| ABV
10%| IBU
55| OG
1128

THIS BEER IS

Paradox. Reloaded. In 2011 we put Paradox into high gear to create an Imperial Stout destined for ageing. Loaded with dark roasted malts for a full bodied, toasted background, an array of bitter, earthy and resinous hops, and brewed with oats for a bold mouthfeel. This beer is the perfect canvas for barrel ageing.

BASICS

| | | |
|--------------------------|------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 10% | |
| TARGET FG | 1014 | |
| TARGET OG | 1128 | |
| EBC | 300 | |
| SRM | 152 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 89% | |

METHOD / TIMINGS



MASH TEMP

65°C 149°F 90mins



FERMENTATION

21°C 70°F



TWIST

Try ageing on oak chips, infusing with rum raisins, or vanilla pods

INGREDIENTS



MALT

| | | |
|----------------------------|--------|--------|
| Extra Pale | 6.5kg | 14.3lb |
| Caramalt | 0.86kg | 1.9lb |
| Munich | 0.5kg | 1.1lb |
| Flaked Oats | 2kg | 4.4lb |
| Dark Crystal | 0.86kg | 1.9lb |
| Carafa Special Malt Type 1 | 0.25kg | 0.6lb |
| Carafa Special Malt Type 3 | 0.5kg | 1.1lb |



HOPS

| | (g) | Add | Attribute |
|------------|-----|--------|-----------|
| Columbus | 75 | Start | Bitter |
| Columbus | 25 | Middle | Flavour |
| Saaz | 25 | End | Flavour |
| First Gold | 25 | End | Flavour |



YEAST

Wyeast 1272 - American Ale II™

PACKAGING



FOOD PAIRING



Smoked cured beef

Smoked aubergine tapenade with rye bread

Beer affogato - 1/3 glass of Paradox with a scoop of vanilla ice cream

BREWER'S TIP



Allow the fermentation to go as far as possible. Soak oak chips in whisky to get the barrel aged characteristic.



#8

PEROXIDE PUNK

FIRST BREWED APRIL 2007

ZESTY PALE ALE.

| ABV
4%| IBU
40| OG
1039



THIS BEER IS

A trashy blonde concession for those who felt that our original 6% Punk IPA recipe was too hard hitting. This was also the first time we experimented with dry hopping our beers, giving Peroxide Punk a depth of flavour that belies its modest ABV. Zesty, aromatic and thirst quenching.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 4% | |
| TARGET FG | 1009 | |
| TARGET OG | 1039 | |
| EBC | 18 | |
| SRM | 9 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 76.9% | |

METHOD / TIMINGS

| | |
|---|---------------------|
|  | MASH TEMP |
| 65°C | 149°F 75mins |
|  | FERMENTATION |
| 19°C | 66°F |

INGREDIENTS



MALT

| | | |
|-------------|--------|-------|
| Maris Otter | 3.85kg | 8.5lb |
|-------------|--------|-------|



HOPS

| | (g) | Add | Attribute |
|----------|-----|---------|-----------|
| Amarillo | 25 | Start | Bitter |
| Simcoe | 20 | End | Flavour |
| Amarillo | 25 | End | Flavour |
| Crystal | 20 | End | Flavour |
| Liberty | 20 | End | Flavour |
| Simcoe | 50 | Dry Hop | Aroma |
| Amarillo | 50 | Dry Hop | Aroma |



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Sashimi
Pan roasted poussin with spring veg
Lemon and thyme panna cotta

PACKAGING

**KEG ONLY**

BREWER'S TIP



During the mashing process, try to mix the malt without 'turning' or splashing too much. This will cause more oxygen to be dissolved in the mash - and result in a beer that will taste a little like a cardboard box.

NEW ZEALAND PALE ALE.

ABV
4.1%

IBU
65

OG
1042

THIS BEER IS

A perfect pale ale showcase for the tropical profile of New Zealand hops and the intense citrus of US hops.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 4.1% | |
| TARGET FG | 1010 | |
| TARGET OG | 1042 | |
| EBC | 17 | |
| SRM | 8.5 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 76.2% | |

METHOD / TIMINGS



MASH TEMP

65°C 149°F 75mins



FERMENTATION

19°C 66°F

INGREDIENTS



MALT

Extra Pale Maris Otter 4.02kg 8.86lb



HOPS

| | (g) | Add | Attribute |
|---------------|-----|-------|-----------|
| Nelson Sauvin | 2 | Start | Bitter |
| Nelson Sauvin | 5 | End | Flavour |
| Amarillo | 2.5 | End | Flavour |



YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING



Quince cheese

Shredded chicken and mango salsa taquitos

Poached pear

PACKAGING



KEG ONLY

BREWER'S TIP



After the beer has fermented, leave it to rest for 2 - 3 days at the lowest temperature possible (ideally 0 - 2°C). This will allow the flavours to marry together, and will transform it into a balanced and amazing beer.

A REAL BITTER EXPERIENCE.

ABV
4.5%

IBU
60

OG
1044



THIS BEER IS

A light, crisp and bitter IPA brewed with English and American hops. A small batch brewed only once.




BASICS

| | | |
|--------------------------|------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 4.5% | |
| TARGET FG | 1010 | |
| TARGET OG | 1044 | |
| EBC | 20 | |
| SRM | 10 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 75% | |

METHOD / TIMINGS

| | |
|---|---------------------|
|  | MASH TEMP |
| 64°C | 147°F 75mins |
|  | FERMENTATION |
| 19°C | 66°F |

INGREDIENTS

| | |
|---|---------------------|
|  | MALT |
| Extra Pale - Maris Otter | 3.3kg 7.28lb |
| Caramalt | 0.2kg 0.44lb |
| Munich | 0.4kg 0.88lb |
|  | HOPS |
| | (g) Add Attribute |
| Fuggles | 25 Start Bitter |
| First Gold | 25 Start Bitter |
| Fuggles | 37.5 Middle Flavour |
| First Gold | 37.5 Middle Flavour |
| Cascade | 37.5 End Flavour |
|  | YEAST |
| Wyeast 1056 - American Ale II™ | |

FOOD PAIRING

| |
|---|
|  |
| Spicy chicken tikka masala |
| Grilled chicken quesadilla |
| Caramel toffee cake |

PACKAGING



KEG ONLY

BREWER'S TIP



The earthy and floral aromas from the hops can be overpowering. Drop a little Cascade in at the end of the boil to lift the profile with a bit of citrus.

DARK FULL-BODIED CASK ALE.

ABV
2.7%

IBU
36

OG
1033

THIS BEER IS

Low ABV, high flavour, this beer was brewed to show that a beer can have all the flavour without the drunken affects. Also this beer is one of BrewDog's original brews that made a rare appearance in cask. Spicy, malty biscuit and super drinkable.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 2.7% | |
| TARGET FG | 1010 | |
| TARGET OG | 1033 | |
| EBC | 57 | |
| SRM | 29 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 70.8% | |

METHOD / TIMINGS

MASH TEMP

65°C 149°F 75mins

FERMENTATION

19°C 66°F

INGREDIENTS

MALT

| | | |
|----------------|--------|--------|
| Extra Pale | 2.16kg | 4.76lb |
| Wheat | 0.63kg | 1.38lb |
| Crystal | 0.31kg | 0.67lb |
| Roasted Barley | 0.19kg | 0.41lb |
| CaraAroma | 0.13kg | 0.28lb |

HOPS

| | (g) | Add | Attribute |
|-------------------|------|--------|-----------|
| Pacific Hallertau | 15.5 | Start | Bitter |
| Pacific Hallertau | 10.2 | Start | Bitter |
| Motueka | 6.1 | Middle | Flavour |
| Pacific Hallertau | 12.5 | End | Flavour |
| Motueka | 25 | End | Flavour |
| Amarillo | 12.5 | End | Flavour |

YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Lamb and root vegetable stew

Warm goats cheese salad

Raisin rum cake

PACKAGING



CASK ONLY

BREWER'S TIP



Don't overcook the mash - 75 minutes only at 65°C to get the right amount of fermentable sugars. Leave it too long and the beer ends up really watery and unpleasant.



#12 STORM

FIRST BREWED DECEMBER 2007

ISLAY WHISKY AGED IPA.

ABV
8%

IBU
60

OG
1082

THIS BEER IS

Dark and powerful Islay magic infuses this tropical sensation of an IPA. Using the original Punk IPA as a base, we boosted the ABV to 8% giving it some extra backbone to stand up to the peated smoke imported directly from Islay.

BASICS

| | | |
|--------------------------|------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 8% | |
| TARGET FG | 1010 | |
| TARGET OG | 1082 | |
| EBC | 12 | |
| SRM | 6 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 86% | |

METHOD / TIMINGS



MASH TEMP

65°C 150°F 75mins



FERMENTATION

19°C 66°F



TWIST

Oak chips soaked in Islay whisky 50g

INGREDIENTS



MALT

Extra Pale 5.8kg 12.9lb



HOPS

| | (g) | Add | Attribute |
|---------|------|--------|-----------|
| Ahtanum | 17.5 | Start | Bitter |
| Chinook | 15 | Start | Bitter |
| Crystal | 17.5 | Middle | Flavour |
| Chinook | 17.5 | Middle | Flavour |
| Ahtanum | 17.5 | End | Flavour |
| Chinook | 27.5 | End | Flavour |
| Crystal | 17.5 | End | Flavour |
| Motueka | 17.5 | End | Flavour |



YEAST

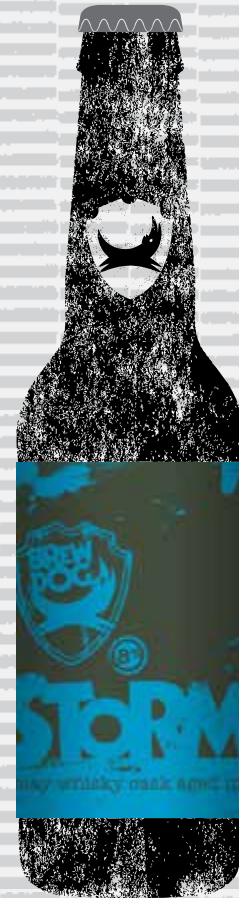
Wyeast 1056 American Ale™

FOOD PAIRING



Oysters
Hickory smoked ham
Rocky Road

PACKAGING



BREWER'S TIP



After primary fermentation is complete, rack off into a secondary fermenter and add the oak chips to replicate the authentic Islay barrel experience.



#13

CULT LAGER

FIRST BREWED APRIL 2008

US & NEW ZEALAND HOPPED LAGER.

ABV
5.4%IBU
50OG
1008

THIS BEER IS

A lager that actually tastes of something? You have to be kidding, right? Cult lager is made with 100% malt and whole leaf hops. Maybe we are crazy, so what? Taste our lager and we are pretty sure that you will agree that the fine line between insanity and genius has just become a little more blurred.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 5.4% | |
| TARGET FG | 1049 | |
| TARGET OG | 1008 | |
| EBC | 19 | |
| SRM | 8 | |
| PH | 4.1 | |
| ATTENUATION LEVEL | 83.7% | |

METHOD / TIMINGS

MASH TEMP

65°C 149°F 75mins

FERMENTATION

10°C 50°F

INGREDIENTS

MALT

Lager 4.66kg 10.27lb

HOPS

| | (g) | Add | Attribute |
|---------|------|-------|-----------|
| Saaz | 12.5 | Start | Bitter |
| Cascade | 12.5 | Start | Bitter |
| Cascade | 25 | End | Flavour |
| Chinook | 25 | End | Flavour |
| Motueka | 12.5 | End | Flavour |

YEAST

Safflager S189

FOOD PAIRING



Arrabiata pasta with grilled prawns

Mexican spiced chicken with hot sauce

Orange marmalade thumb print cookie

PACKAGING



BREWER'S TIP



When the fermentation is nearly complete, allow the temperature of the beer to rise. This will scrub some of the undesirable flavours out.



#14

TRASHY BLONDE

FIRST BREWED APRIL 2008

YOU KNOW YOU SHOULDN'T.| ABV
4.1%| IBU
41.5| OG
1041.7

THIS BEER IS

A titillating, neurotic, peroxide punk of a Pale Ale. Combining attitude, style, substance, and a little bit of low self esteem for good measure; what would your mother say?

The seductive lure of the sassy passion fruit hop proves too much to resist. All that is even before we get onto the fact that there are no additives, preservatives, pasteurization or strings attached. All wrapped up with the customary BrewDog bite and imaginative twist.

BASICS

| | | |
|--------------------------|--------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 4.1% | |
| TARGET FG | 1010 | |
| TARGET OG | 1041.7 | |
| EBC | 15 | |
| SRM | 7.5 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 76% | |

METHOD / TIMINGS



MASH TEMP

69°C 156°F



FERMENTATION

18°C 64°F

INGREDIENTS



MALT

| | | |
|--------------------------|--------|--------|
| Extra Pale - Maris Otter | 3.25kg | 7.16lb |
| Caramalt | 0.2kg | 0.44lb |
| Munich | 0.4kg | 0.88lb |



HOPS

| | (g) | Add | Attribute |
|----------|------|-------|-----------|
| Amarillo | 13.8 | Start | Bitter |
| Simcoe | 13.8 | Start | Bitter |
| Amarillo | 26.3 | End | Flavour |
| Motueka | 18.8 | End | Flavour |



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Fresh crab with lemon

Garlic butter dipping sauce

Goats cheese salad

Creamy lemon bar doused in powdered sugar

PACKAGING



BREWER'S TIP



Be careful not to collect too much wort from the mash. Once the sugars are all washed out there are some very unpleasant grainy tasting compounds that can be extracted into the wort.



#15

ORIGINAL DOGMA (NÉE SPEEDBALL)

FIRST BREWED JULY 2008

STRONG ALE WITH HONEY AND SPICES.ABV
7.8%IBU
60OG
1071.3

THIS BEER IS

A strong ale, brewed with guarana, Californian poppy, kola nut and Scottish heather honey. A conspiracy of trans-continental ingredients infused with some devastatingly BrewDog imaginative thinking.

BASICS

| | | |
|-------------------|--------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 7.8% | |
| TARGET FG | 1012 | |
| TARGET OG | 1071.3 | |
| EBC | 31 | |
| SRM | 15.5 | |
| PH | 4.3 | |
| ATTENUATION LEVEL | 83.2% | |

METHOD / TIMINGS



MASH TEMP

64°C 143°F 75mins



FERMENTATION

21°C 70°F



TWIST

Herb and honey addition

INGREDIENTS



MALT

| | | |
|--------------|--------|--------|
| Extra Pale | 4.5kg | 9.91lb |
| Munich | 0.5kg | 1.10lb |
| Amber | 0.05kg | 0.11lb |
| Dark Crystal | 0.08kg | 0.18lb |



HOPS

| | (g) | Add | Attribute |
|-----------------|-----|-------|-----------|
| Amarillo | 30 | Start | Bitter |
| Amarillo | 10 | End | Flavour |
| Bobek | 10 | End | Flavour |
| Guarana Powder | 6 | End | Flavour |
| Kola Nut Powder | 6 | End | Flavour |
| Poppy seed | 6 | End | Flavour |
| Heather Honey | 100 | End | Flavour |



YEAST

Safale US-05

FOOD PAIRING



Spicy seafood stew

French onion soup

Mexican wedding cake (cookies)

PACKAGING



BREWER'S TIP



Get really good quality heather honey, the more aromatic the better. Honey is 100% fermentable, but it does have a huge influence on the ester profile of the beer – in this case high floral esters.

BARREL-AGED IMPERIAL ALE.

ABV
10.5

IBU
14

OG
1093

THIS BEER IS

This Abstrakt started life as a simple imperial Ale, but upon the addition of fresh Scottish raspberries and strawberries, and left to mature for 2 years in Invergordon whisky casks that had held whisky for over 40 years, this beer transcended into something new.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 10.5% | |
| TARGET FG | 1013 | |
| TARGET OG | 1093 | |
| EBC | N/A | |
| SRM | N/A | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 80.0% | |

INGREDIENTS



MALT

Extra Pale 8kg 17.62lb



HOPS

(g) Add Attribute

Magnum 66.7 End Flavour



YEAST

Wyeast 1056 - American Ale II™

FOOD PAIRING



Haggis spring rolls

Honey glazed duck breast

Cranachan

PACKAGING



METHOD / TIMINGS



MASH TEMP

65°C 149°F 90mins



FERMENTATION

19°C 66°F



TWIST

Strawberries 1kg FV

Raspberries 1kg FV

Oak Chips 75g FV

BREWER'S TIP



Add your hops with five minutes of the boil left in a nod to the great lambic producers of Belgium.

ORGANIC BLACK LAGER.

ABV
4.9%

IBU
32

OG
1047.5

THIS BEER IS

Zeitgeist is an idiosyncratic alternative black lager. Its inspiration is found more than 200 years ago. Zeitgeist takes an age old classic, a forgotten masterpiece, and gives it relevance and an avant-garde edge.

BASICS

| | | |
|--------------------------|--------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 4.9% | |
| TARGET FG | 1010 | |
| TARGET OG | 1047.5 | |
| EBC | 120 | |
| SRM | 60 | |
| PH | 4.3 | |
| ATTENUATION LEVEL | 79% | |

METHOD / TIMINGS

MASH TEMP

65°C 149°F

FERMENTATION

15°C 59°F

INGREDIENTS

MALT

| | | |
|-------------------|--------|--------|
| Organic Lager | 1.13kg | 2.48lb |
| Organic Caramalt | 0.28kg | 0.62lb |
| Organic Munich | 2.7kg | 5.95lb |
| Organic Chocolate | 0.23kg | 0.5lb |

HOPS

| | (g) | Add | Attribute |
|---------|------|-------|-----------|
| Cascade | 27.2 | Start | Bitter |
| Cascade | 27.2 | End | Flavour |

YEAST

SI89 Yeast

FOOD PAIRING

Spicy cajun fried chicken

Pork dumplings with rich soy sauce

Cinnamon carrot cake with creamy cheese frosting

PACKAGING



BREWER'S TIP



Inspect the colour of the wort during boiling. If it is not quite dark enough, extend the boil by 10 - 15 mins and check again. The wort will darken during the boiling process.



#18 BAD PIXIE

FIRST BREWED OCTOBER 2008

SPICED WHEAT BEER.

ABV
4.7%

IBU
45

OG
1047

THIS BEER IS

2008 Prototype beer, a 4.7% wheat ale with crushed juniper berries and citrus peel.

BASICS

| | | |
|-------------------|------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 4.7% | |
| TARGET FG | 1010 | |
| TARGET OG | 1047 | |
| EBC | 8 | |
| SRM | 4 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 79% | |

METHOD / TIMINGS



MASH TEMP

67°C 153°F 75mins



FERMENTATION

19°C 66°F



TWIST

| | |
|-------------------------|-------|
| Crushed juniper berries | 12.5g |
| Lemon peel | 18.8g |

INGREDIENTS



MALT

| | | |
|------------|--------|--------|
| Wheat | 2.5kg | 5.51lb |
| Extra Pale | 2.06kg | 4.54lb |



HOPS

| | (g) | Add | Attribute |
|-------------|-------|-------|-----------|
| First Gold | 18.75 | Start | Bitter |
| First Gold | 25 | End | Flavour |
| Sorachi Ace | 16.25 | End | Flavour |



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



| |
|---------------------------------|
| Poached sole fillet with capers |
| Summer fruit salad |
| Banana split |

PACKAGING



BREWER'S TIP



Make sure you have plenty of room in the fermenter. Beers containing wheat can often foam aggressively during fermentation.

#19 CHAOS THEORY

FIRST BREWED OCTOBER 2008

PREDICTABLY RANDOM IPA.

ABV
7.1%

IBU
90

OG
1067

THIS BEER IS

Chaos Theory is the most underrated achievement of 20th Century science. This beer can only aspire to parallel to the mathematical use of the word chaos, which is at odds to the common parlance.

The purest showcase of the magnificent hop that is Nelson Sauvin; grapefruit, pineapple and caramel sing above the chaos of life.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 7.1% | |
| TARGET FG | 1013 | |
| TARGET OG | 1067 | |
| EBC | 15 | |
| SRM | 7.5 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 80.6% | |

METHOD / TIMINGS



MASH TEMP

65°C 149°F 75mins



FERMENTATION

19°C 66°F

INGREDIENTS



MALT

| | | |
|-------------|--------|---------|
| Pale Ale | 5kg | 11.01lb |
| Caramalt | 0.63kg | 1.38lb |
| Crystal 150 | 0.25kg | 0.55lb |



HOPS

| | (g) | Add | Attribute |
|---------------|------|--------|-----------|
| Nelson Sauvin | 12.5 | Start | Bitter |
| Nelson Sauvin | 25 | Middle | Flavour |
| Nelson Sauvin | 50 | End | Flavour |



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Spicy mexican meatball stew

Habenero and mango pulled pork tacos

Spiced pumpkin pie with chocolate whipped cream

PACKAGING



BREWER'S TIP



Get to know the guys in your local homebrew shop. They can give you a heads up when rare brewing materials - like Nelson Sauvin - are coming in.

THERE'S A STORM BREWING.

ABV
12.5%

IBU
125

OG
1087

THIS BEER IS

A 9.2% Double IPA aged for 21 months in a 1965 Invergordon cask with 30 kg of fresh highland strawberries. This beer is a riot of whisky, caramel and strawberry, all tempered by a toe curling bitterness enducing rapture in all who taste it. Who needs champagne?

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 9.2% | |
| TARGET FG | 1016 | |
| TARGET OG | 1087 | |
| EBC | 40 | |
| SRM | 20 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 81.2% | |

METHOD / TIMINGS



MASH TEMP

65°C 149°F 75mins



FERMENTATION

21°C 70°F



TWIST

Oak chips 15g

Fresh strawberries 3kg

INGREDIENTS



MALT

| | | |
|-------------|--------|---------|
| Extra Pale | 6.3kg | 16.31lb |
| Caramalt | 0.38kg | 0.85lb |
| Crystal 150 | 0.29kg | 0.64lb |



HOPS

| | (g) | Add | Attribute |
|------------------|-------|---------|-----------|
| Columbus Extract | 31 | Start | Bitter |
| Columbus | 19.5 | Star | Bitter |
| Columbus | 19.5 | Middle | Flavour |
| Centennial | 19.5 | Middle | Flavour |
| Simcoe | 19.5 | Middle | Flavour |
| Columbus | 19.5 | End | Flavour |
| Centennial | 19.5 | End | Flavour |
| Simcoe | 19.5 | End | Flavour |
| Centennial | 115.5 | Dry Hop | Aroma |
| Columbus | 96 | Dry Hop | Aroma |
| Simcoe | 96 | Dry Hop | Aroma |
| Amarillo | 77 | Dry Hop | Aroma |



YEAST

Wyeast American Ale II Strain 1272

FOOD PAIRING



Poached eggs and smoked salmon

Salt and pepper squid

Key Lime Pie

PACKAGING



BREWER'S TIP



Rack into a secondary fermenter and add your strawberries. Use a blow-off rather than an airlock as the fermentation can get pretty wild as the yeast starts using the sugar from the strawberries.



#21

COFFEE IMPERIAL STOUT

FIRST BREWED NOVEMBER 2008

BEATS A CUP OF JOE.| ABV
9%| IBU
65| OG
1080

THIS BEER IS

This beer was released as both as "Danish Beerhouse Coffee Imperial Stout" and "BrewDog Coffee Imperial Stout". Deep, dark, roasted flavours make this a perfect Sunday brunch beer.

BASICS

| | | |
|--------------------------|------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 9% | |
| TARGET FG | 1019 | |
| TARGET OG | 1080 | |
| EBC | 97 | |
| SRM | 49 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 76% | |

METHOD / TIMINGS



MASH TEMP

| | | |
|------|-------|--------|
| 64°C | 147°F | 90mins |
|------|-------|--------|



FERMENTATION

| | |
|------|------|
| 19°C | 66°F |
|------|------|



TWIST

Coffee added after boil. Aged on French oak chips.

| | | |
|----------------------|--------|--------|
| Dark muscovado sugar | 312.5g | 20mins |
|----------------------|--------|--------|

INGREDIENTS



MALT

| | | |
|--------------|--------|---------|
| Extra Pale | 7.5kg | 16.52lb |
| Dark Crystal | 0.63kg | 1.38lb |
| Chocolate | 0.31kg | 0.69lb |
| Roast Barley | 0.31kg | 0.69lb |



HOPS

| | (g) | Add | Attribute |
|------------|-----|---------|-----------|
| Chinook | 25 | Start | Bitter |
| Galena | 25 | Start | Bitter |
| Galena | 25 | End | Flavour |
| First Gold | 25 | End | Flavour |
| Coffee | 9.4 | End | Flavour |
| Coffee | 9.4 | Dry Hop | Aroma |



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Gooey chocolate brownies

Chicken fried steak with cheesy mash

Spicy chicken empanadas

PACKAGING



BREWER'S TIP



Grind the coffee as if making an espresso to really get the most out of it.



#22

DEVINE REBEL (W/MIKKELLER)

FIRST BREWED DECEMBER 2008

OAK-AGED BARLEY WINE.

| ABV
12.5%| IBU
100| OG
1093

THIS BEER IS

Two of Europe's most experimental, boundary-pushing brewers, BrewDog and Mikkeller, combined forces to produce a rebellious beer that combined their respective talents and brewing skills. The 12.5% Barley Wine fermented well, and the champagne yeast drew it ever closer to 12.5%. The beer was brewed with a single hop variety and was going to be partially aged in oak casks.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 12.5% | |
| TARGET FG | 1030 | |
| TARGET OG | 1093 | |
| EBC | 36 | |
| SRM | 18 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 68% | |

METHOD / TIMINGS



MASH TEMP

65°C 149°F 90mins



FERMENTATION

19°C 66°F



TWIST

Part-aged in oak barrels, finished with champagne yeast

INGREDIENTS



MALT

| | | |
|------------|--------|---------|
| Extra Pale | 10kg | 22.03lb |
| Caramalt | 1.88kg | 4.13lb |
| Munich | 1.25kg | 2.75lb |
| Amber | 0.63kg | 1.38lb |



HOPS

| | (g) | Add | Attribute |
|---------------|-----|-------|-----------|
| Nelson Sauvin | 100 | Start | Bitter |
| Nelson Sauvin | 100 | End | Flavour |



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Stilton on gingerbread biscuits.

Pot roasted artichokes

Lamb chops with caramelised figs

PACKAGING



BREWER'S TIP



Rack off to a secondary fermenter before pitching in some champagne.

#23 77 LAGER

FIRST BREWED DECEMBER 2008

ARTISAN REBEL PILSNER.

ABV
4.9%

IBU
30

OG
1047

THIS BEER IS

Think of everything you know about lagers. Then forget it all instantly. 77 will redefine the experience forever. A Lager that actually tastes of something? You have to be kidding, right? 77 lager is made with 100% malt and whole leaf hops. It contains no preservatives, additives, cheap substitutes or any other junk. Maybe we are crazy. So what? Taste 77 Lager and we are pretty sure you will agree that the fine line between genius and insanity has just become a little more blurred.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 4.9% | |
| TARGET FG | 1009 | |
| TARGET OG | 1047 | |
| EBC | 12 | |
| SRM | 6 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 80.7% | |

METHOD / TIMINGS



MASH TEMP

65°C 149°F 75mins



FERMENTATION

10°C 50°F

INGREDIENTS



MALT

| | | |
|------------|--------|--------|
| Extra Pale | 3.63kg | 7.98lb |
| Caramalt | 0.31kg | 0.69lb |
| Munich | 0.31kg | 0.69lb |



HOPS

| | (g) | Add | Attribute |
|------------------------|------|--------|-----------|
| Hallertauer Mittelfrüh | 37.5 | Start | Bitter |
| Hallertauer Mittelfrüh | 25 | Middle | Flavour |
| Tettnang | 37.5 | Middle | Flavour |
| Saaz | 25 | End | Flavour |



YEAST

Wyeast Pilsner Strain 2007™

FOOD PAIRING



Aromatic spicy red thai curry

Sticky spicy barbecue ribs with a strong blue cheese dipping sauce

Creamy warm baked goats cheese salad

PACKAGING



BREWER'S TIP



Watch out for collecting too much wort. Collecting too much liquid from run off (under 1008) may impart massive and undesired 'grainy' flavours into the beer.



#24

ATLANTIC IPA ALE

FIRST BREWED DECEMBER 2008

IPA OF YESTERYEAR.

ABV
8%

IBU
80

OG
1074

THIS BEER IS

Like IPA historically would have been. Part of this beer was aged on a fishing boat in an oak cask and released as "Atlantic IPA".

BASICS

| | | |
|--------------------------|------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 8% | |
| TARGET FG | 1013 | |
| TARGET OG | 1074 | |
| EBC | 55 | |
| SRM | 13 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 82% | |

METHOD / TIMINGS



MASH TEMP

65°C 149°F 75min



FERMENTATION

19°C 66°F

INGREDIENTS



MALT

| | | |
|------------|--------|---------|
| Extra Pale | 5.73kg | 12.62lb |
| Amber | 0.52kg | 1.147lb |
| Crystal | 0.52kg | 1.147lb |



HOPS

| | (g) | Add | Attribute |
|--------------------|------|---------|-----------|
| First Gold | 146 | Start | Bitter |
| East Kent Goldings | 47 | Middle | Flavour |
| Fuggles | 46 | Middle | Flavour |
| Bramling Cross | 62.5 | End | Flavour |
| Goldings | 104 | Dry Hop | Aroma |



YEAST

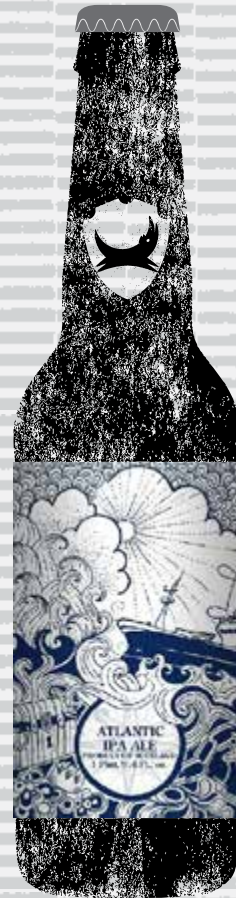
US-05

FOOD PAIRING



- Smoked venison sausage
- Very mature Cheddar
- Fettucine alfredo

PACKAGING



BREWER'S TIP



Ensure you aerate the wort to get a nice clean fermentation and really get the best out of the UK hops.



#25

HOW TO DISAPPEAR COMPLETELY

FIRST BREWED APRIL 2009

FAKE FIX DOUBLE IPA.

ABV
3.5%IBU
198OG
1037

THIS BEER IS

Jam-packed with two of our favourite hops - Columbus and Centennial, it has 198 (yes one hundred and ninety eight) theoretical IBUs. We use a lot of caramalt, some amber malt and some chocolate malt to give the little beer as much body and mouthfeel as possible and the ability to handle all the hops we threw at it. We think this beer is the world's first ever Imperial Mild. Imperial in terms of hop profile. An Imperially Hopped Mild. BrewDog's Imperial Mild. How to Disappear Completely.

BASICS

| | | |
|--------------------------|------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 3.5% | |
| TARGET FG | 1010 | |
| TARGET OG | 1037 | |
| EBC | 37 | |
| SRM | 19 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 73% | |

METHOD / TIMINGS



MASH TEMP

65°C 149°F 75mins



FERMENTATION

19°C 66°C

INGREDIENTS



MALT

| | | |
|------------------|---------|--------|
| Extra Pale | 2kg | 4.4lb |
| Wheat Malt | 0.31kg | 0.69lb |
| Munich | 0.31kg | 0.69lb |
| Caramalt | 0.63kg | 1.38lb |
| Pale Crystal 60 | 0.31kg | 0.69lb |
| Crystal 120 | 0.13kg | 0.28lb |
| Dark Crystal 350 | 0.081kg | 0.18lb |
| Amber | 0.081kg | 0.18lb |
| Chocolate | 0.081kg | 0.18lb |



HOPS

| | (g) | Add | Attribute |
|------------|------|--------|-----------|
| Centennial | 75 | Start | Bitter |
| Centennial | 25 | Middle | Flavour |
| Columbus | 25 | Middle | Flavour |
| Centennial | 18.8 | End | Flavour |
| Columbus | 18.8 | End | Flavour |
| Galena | 18.8 | End | Flavour |
| Simcoe | 18.8 | End | Flavour |



YEAST

Wyeast 3522 - Ardennes™

PACKAGING



BREWER'S TIP



Dry Hopping: Columbus 37.5g, Centennial 37.5g, Galena 37.5g, Horizon 37.5g

FOOD PAIRING



Spicy pork sausages with red potato mash

Turnip beef stew with crusty fresh baked bread

Summer berry cheesecake



#26 5AM SAINT

FIRST BREWED JUNE 2009

BITTERSWEET CHAOS. MALTY. FRUITY. BITE.

ABV
5%

IBU
30

OG
1050

THIS BEER IS

Out of order and stability comes the rush of the pack. Berry and caramel riding alongside marmalade and chocolate. Spice and toast jostle with lychee and biscuit.

The needle flicks to all points of the compass. It drives you towards the horizon, towards the vanishing point. And it keeps going...

BASICS

| | | |
|--------------------------|------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 5% | |
| TARGET FG | 1012 | |
| TARGET OG | 1050 | |
| EBC | 60 | |
| SRM | 30.5 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 76% | |

METHOD / TIMINGS



MASH TEMP

62°C 144°F 75mins



FERMENTATION

19°C 66°F

INGREDIENTS



MALT

| | | |
|--------------|--------|--------|
| Extra Pale | 2.56kg | 5.6lb |
| Caramalt | 0.88kg | 1.9lb |
| Munich | 0.63kg | 1.4lb |
| Crystal 150 | 0.38kg | 0.83lb |
| Dark Crystal | 0.13kg | 0.28lb |



HOPS

| | (g) | Add | Attribute |
|---------------|------|---------|-----------|
| Cascade | 2.5 | Start | Bitter |
| Amarillo | 2.5 | Start | Bitter |
| Nelson Sauvin | 2.5 | Middle | Flavour |
| Amarillo | 12.5 | End | Flavour |
| Nelson Sauvin | 12.5 | End | Flavour |
| Simcoe | 25 | Dry Hop | Aroma |
| Cascade | 50 | Dry Hop | Aroma |
| Ahtanum | 25 | Dry Hop | Aroma |
| Nelson Sauvin | 12.5 | Dry Hop | Aroma |
| Centennial | 50 | Dry Hop | Aroma |
| Amarillo | 25 | Dry Hop | Aroma |



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Cheddar cheese melt on crisp rye toast

Moroccan chicken tagine

Cheesecake topped with kiwi

PACKAGING



BREWER'S TIP



Go easy on the crystal and dark crystal malt. Too much will skew the flavour profile away from lychees and citrus towards dried fruit.



#27

TOKYO RISING SUN - HIGHLAND

FIRST BREWED JUNE 2009

A BEAUTIFUL ACCIDENT.

 ABV
13.2%

 IBU
85

 OG
1125




THIS BEER IS

A forgotten gem in the deepest, darkest corner of the warehouse. Aged in a Highland whisky cask resulting in a viscous slow motion roller coaster of powdered cacao, hints of burning pirate ships, salted caramel, sharp berries and toasted marshmallow.


BASICS


| | | |
|--------------------------|--------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 13.2% | |
| TARGET FG | 1023 | |
| TARGET OG | 1125 | |
| EBC | 140 | |
| SRM | 71 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 82.17% | |


METHOD / TIMINGS

| | | |
|---|------------------------------------|-------------|
|  MASH TEMP | 65°C | 149°F |
|  FERMENTATION | 21°C | 70°F |
|  TWIST | Cranberry | 25g End |
| | Jasmine | 25g End |
| | Muscovado sugar | 300g Start |
| | Oak chips soaked in lowland whisky | 15g Dry hop |

INGREDIENTS

|  MALT | | |
|--|--------|---------|
| Extra Pale | 7.6kg | 16.76lb |
| Dark Crystal | 1.75kg | 3.85lb |
| Chocolate | 0.5kg | 1.1lb |
| Roasted Barley | 0.5kg | 1.1lb |

|  HOPS | | | |
|--|------|--------|-----------|
| | (g) | Add | Attribute |
| Chinook | 37.5 | Start | Bitter |
| Galena | 37.5 | Start | Bitter |
| Chinook | 37.5 | Middle | Bitter |
| Galena | 25 | Middle | Bitter |
| Galena | 25 | Middle | Bitter |
| First Goldings | 25 | End | Flavour |
| Chinook | 25 | End | Flavour |

|  YEAST | |
|---|--|
| WLP099 Super High Gravity Ale | |

FOOD PAIRING

|  |
|---|
| Chorizo cooked in red wine |
| Rib eye steak with a compound butter |
| Baked Alaska |

PACKAGING



BREWER'S TIP



Leave on wood for as long as you dare. If possible forget about it for four years.



#28

TOKYO RISING SUN - LOWLAND

FIRST BREWED JUNE 2009

A BEAUTIFUL ACCIDENT.

| | |
|-----|-------|
| ABV | 13.2% |
|-----|-------|

| | |
|-----|----|
| IBU | 85 |
|-----|----|

| | |
|----|------|
| OG | 1125 |
|----|------|

THIS BEER IS

A forgotten gem in the deepest, darkest corner of the warehouse. Aged in a Lowland whisky cask resulting in decadent chocolate, toasted vanilla, indulgent spiced fruit, a mesmerizingly hypnotic mouthfeel and new layers that emerge on every sip.

BASICS

| | | |
|--------------------------|--------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 13.2% | |
| TARGET FG | 1023 | |
| TARGET OG | 1125 | |
| EBC | 140 | |
| SRM | 71 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 82.17% | |

METHOD / TIMINGS



MASH TEMP

| | |
|------|-------|
| 65°C | 149°F |
|------|-------|



FERMENTATION

| | |
|------|------|
| 21°C | 70°F |
|------|------|



TWIST

| | | |
|------------------------------------|------|---------|
| Cranberry | 25g | End |
| Jasmine | 25g | End |
| Muscovado sugar | 300g | Start |
| Oak chips soaked in lowland whisky | 15g | Dry hop |

INGREDIENTS



MALT

| | | |
|----------------|--------|---------|
| Extra Pale | 7.6kg | 16.76lb |
| Dark Crystal | 1.75kg | 3.85lb |
| Chocolate | 0.5kg | 1.1lb |
| Roasted Barley | 0.5kg | 1.1lb |



HOPS

| | (g) | Add | Attribute |
|----------------|------|--------|-----------|
| Chinook | 37.5 | Start | Bitter |
| Galena | 37.5 | Start | Bitter |
| Chinook | 37.5 | Middle | Bitter |
| Galena | 37.5 | Middle | Bitter |
| Galena | 25 | End | Flavour |
| First Goldings | 25 | End | Flavour |
| Chinook | 25 | End | Flavour |



YEAST

WLP099 Super High Gravity Ale

FOOD PAIRING



Duck liver paté

Mutton stew

Kirsch chocolate truffles

PACKAGING



BREWER'S TIP



Leave on wood for as long as you dare. If possible forget about it for four years.

INTERGALACTIC STOUT. RICH. SMOKY. FRUITY.

ABV
16.5%

IBU
85

OG
1157




THIS BEER IS

Our most involved beer, Tokyo* is an Imperial Stout brewed with copious amounts of specialty malts, jasmine and cranberries, dry-hopped with a bucket-load of our favourite hops and then carefully aged on toasted French oak chips. It's all about moderation. Everything in moderation, including moderation itself..

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 16.5% | |
| TARGET FG | 1028 | |
| TARGET OG | 1157 | |
| EBC | 250 | |
| SRM | 127 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 82.2% | |

METHOD / TIMINGS

| | |
|---|---------------------|
|  | MASH TEMP |
| 65°C | 149°F |
|  | FERMENTATION |
| 21°C | 70°F |
|  | TWIST |
| Cranberry | 25g End |
| Jasmine | 25g End |
| Muscovado | 300g Middle |
| Oak Chips | 15g FV |

INGREDIENTS



MALT

| | | |
|----------------|---------|---------|
| Extra Pale | 11.25kg | 24.78lb |
| Dark Crystal | 1.75kg | 3.85lb |
| Chocolate | 0.5kg | 1.1lb |
| Roasted Barley | 0.5kg | 1.1lb |



HOPS

| | (g) | Add | Attribute |
|----------------|------|--------|-----------|
| Chinook | 37.5 | Start | Bitter |
| Galena | 37.5 | Start | Bitter |
| Chinook | 37.5 | Middle | Bitter |
| Galena | 37.5 | Middle | Bitter |
| Galena | 25 | End | Flavour |
| First Goldings | 25 | End | Flavour |
| Chinook | 25 | End | Flavour |



YEAST

WLP099 Super High Gravity Ale

FOOD PAIRING



Herbal roast beef with a cranberry jus

Baked honey glazed ham with dark fruit sauce

Dark fruit cake

PACKAGING



BREWER'S TIP



If in doubt, just split the malt bill in two and do a double mash. Mash and collect, clean out and mash and collect again. Don't even bother sparging – you don't want any more water in there. Keep the fermentation a little warmer than usual 21 - 23°C, and don't panic if it takes a month to ferment...



#30 PUNK MONK

FIRST BREWED JULY 2009

WHO ORDERED THE BELGIAN YEAST?

ABV
6%

IBU
60

OG
1056

THIS BEER IS

Old world meets new in this trans-atlantic mash up of brewing ingredients. Belgian funk incorporates itself into the pithy, resin and grapefruit, with pineapple and banana rounding out a rambunctious avalanche of fruity hops.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 6.0% | |
| TARGET FG | 1010 | |
| TARGET OG | 1056 | |
| TARGET EBC WORT | 17 | |
| SRM | 8.5 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 82.1% | |

METHOD / TIMINGS



MASH TEMP

65°C 150°F 75mins



FERMENTATION

19°C 66°F

INGREDIENTS



MALT

Extra Pale 5.3kg 11.7lb



HOPS

| | (g) | Add | Attribute |
|---------|------|---------|-----------|
| Ahtanum | 17.5 | Start | Bitter |
| Chinook | 15 | Start | Bitter |
| Crystal | 17.5 | Middle | Flavour |
| Chinook | 17.5 | Middle | Flavour |
| Ahtanum | 17.5 | End | Flavour |
| Chinook | 27.5 | End | Flavour |
| Crystal | 17.5 | End | Flavour |
| Motueka | 17.5 | End | Flavour |
| Chinook | 30 | Dry Hop | Aroma |



YEAST

Wyeast-Ardennes 3522

FOOD PAIRING



Moules frites

Thai green curry

Lemon posset

PACKAGING



KEG ONLY

BREWER'S TIP



Bottle condition and prime with a little bit more sugar than usual to attain those authentic fine Belgian bubbles.



#31

BASHAH (W/STONE BREWING CO)

FIRST BREWED AUGUST 2009

BLACK BELGIAN DOUBLE IPA.

ABV
9.7%IBU
100+OG
1088



THIS BEER IS

Brewed when our good friends from Stone visited in 2009. Black As Sin, Hoppy As Hell - no other beer name has quite hit the nail so squarely on the head. Dark roasted malt makes a beautiful canvas for the savage hop bitterness, pine needles and orange zest.

BASICS

| | | |
|--------------------------|------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 9.7% | |
| TARGET FG | 1015 | |
| TARGET OG | 1088 | |
| EBC | 30 | |
| SRM | 15.3 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 83% | |

METHOD / TIMINGS

| |
|---|
|  MASH TEMP |
| 65°C 149°F 175mins |
|  FERMENTATION |
| 19°C 66°C |

INGREDIENTS



MALT

| | | |
|------------|--------|--------|
| Extra Pale | 8.13kg | 17.9lb |
| Chocolate | 0.16kg | 0.34lb |
| Carafa 3 | 0.48kg | 1lb |



HOPS

| | (g) | Add | Attribute |
|------------|------|--------|-----------|
| Hercules | 31.3 | Start | Bitter |
| Magnum | 12.5 | Start | Bitter |
| Magnum | 12.5 | Middle | Bitter |
| Hercules | 12.5 | End | Flavour |
| Centennial | 25 | End | Flavour |
| Amarillo | 25 | End | Flavour |



YEAST

Wyeast 3522- Ardennes™

FOOD PAIRING

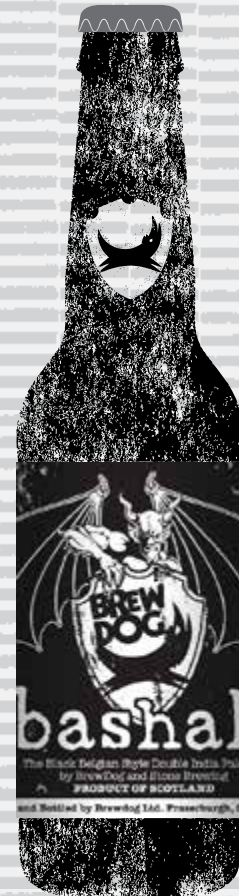


Chocolate crème brûlée with raspberries

Thyme, rosemary and black pepper rubbed roast beef served with fried green beans

Angus beef cheeseburger

PACKAGING



BREWER'S TIP



We also produced two separate barrel-aged versions of this beer; Bashah 2009 Highland Park and Black Raspberry Reserve, and Bashah 2009 Imperial and Tayberry Reserve were two barrel aged versions of the beer. Try ageing this beer on oak or with fruit to make your own reserve.



#32 NANNY STATE

FIRST BREWED AUGUST 2009

ALCOHOL FREE HOPPY ALE.

ABV
0.5%

IBU
55

OG
1007

THIS BEER IS

Brewing a full flavoured craft beer at 0.5% is no easy task.

Packed with loads of Centennial, Amarillo, Columbus, Cascade and Simcoe hops, dry hopped to the brink and back and sitting at 55 IBUs, Nanny State is a force to be reckoned with.

With a backbone of 8 different specialty malts, Nanny State will tantalise your taste buds and leave you yearning for more.

BASICS

| | | |
|-------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 0.5% | |
| TARGET FG | 1005 | |
| TARGET OG | 1007 | |
| EBC | 30 | |
| SRM | 15 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 28.6% | |

METHOD / TIMINGS



MASH TEMP

65°C 149°F 30mins



FERMENTATION

19°C 66°F

INGREDIENTS



MALT

| | | |
|--------------|--------|--------|
| Munich | 0.13kg | 0.28lb |
| Caramalt | 0.19kg | 0.41lb |
| Crystal 150 | 0.06kg | 0.14lb |
| Amber | 0.03kg | 0.07lb |
| Dark Crystal | 0.13kg | 0.28lb |
| Chocolate | 0.06kg | 0.14lb |
| Wheat | 0.06kg | 0.14lb |
| Rye | 0.13kg | 0.28lb |



HOPS

| | (g) | Add | Attribute |
|------------|------|---------|-----------|
| Amarillo | 6.3 | Start | Bitter |
| Simcoe | 5 | Start | Bitter |
| Centennial | 6.3 | Start | Bitter |
| Amarillo | 6.3 | Middle | Flavour |
| Simcoe | 2.5 | Middle | Flavour |
| Centennial | 6.3 | Middle | Flavour |
| Amarillo | 5 | End | Flavour |
| Simcoe | 5 | End | Flavour |
| Cascade | 12.5 | End | Flavour |
| Ahtanum | 12.5 | End | Flavour |
| Centennial | 50 | Dry Hop | Aroma |
| Cascade | 50 | Dry Hop | Aroma |
| Ahtanum | 25 | Dry Hop | Aroma |
| Simcoe | 25 | Dry Hop | Aroma |
| Columbus | 37.5 | Dry Hop | Aroma |



YEAST

Wyeast 1056 - American Ale™

PACKAGING



FOOD PAIRING



Earthy mushroom pasta.

BREWER'S TIP



Get hops in every stage of the brewing process - mash, run off boil and flame off. There's not too much malt body, so the more hops the better.



#33

TACTICAL NUCLEAR PENGUIN

FIRST BREWED SEPTEMBER 2009

UBER IMPERIAL STOUT.| ABV
32%| OG
1157

THIS BEER IS

This beer is about pushing the boundaries, it is about taking innovation in beer to a whole new level.

Dark and decadent, plum, treacle and roast coffee are amplified beyond any stout you've had before.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 32% | |
| TARGET FG | 1028 | |
| TARGET OG | 1157 | |
| EBC | 250 | |
| SRM | 127 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 82.2% | |

METHOD / TIMINGS



MASH TEMP

65°C 149°F



FERMENTATION

21°C 70°F



TWIST

| | | |
|-----------------|------|-------|
| Cranberry | 25g | End |
| Jasmine | 25g | End |
| Muscovado sugar | 300g | Start |
| Oak chips | 15g | FV |

INGREDIENTS



MALT

| | | |
|----------------|---------|---------|
| Extra Pale | 11.25kg | 24.78lb |
| Dark Crystal | 1.75kg | 3.85lb |
| Chocolate | 0.5kg | 1.1lb |
| Roasted Barley | 0.5kg | 1.1lb |



HOPS

| | (g) | Add | Attribute |
|----------------|------|--------|-----------|
| Chinook | 37.5 | Start | Bitter |
| Galena | 37.5 | Start | Bitter |
| Chinook | 37.5 | Middle | Bitter |
| Galena | 37.5 | Middle | Bitter |
| Galena | 25 | End | Flavour |
| First Goldings | 25 | End | Flavour |
| Chinook | 25 | End | Flavour |



YEAST

WLP099 Super High Gravity Ale

PACKAGING



FOOD PAIRING



Lobster thermidor

Pan fried Foie Gras

Vanilla bean white chocolate

BREWER'S TIP



This level of alcohol can be achieved using a domestic freezer. Use a container with a tap close to the bottom so you can run the un-frozen, concentrated beer from under the ice on top. You may have to do this three or four times.



#34 EUOTRASH

FIRST BREWED OCTOBER 2009

BELGIAN BLONDE.

ABV
4.1%

IBU
52

OG
1041

THIS BEER IS

Trashy Blonde with a Belgian Twist. Clove oil, red apples and a drier mouthfeel set this beer apart from its older sister.

BASICS

| | | |
|--------------------------|------|------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6 |
| ABV | 4.1% | |
| TARGET FG | 1010 | |
| TARGET OG | 1041 | |
| EBC | 17 | |
| SRM | 8.5 | |
| PH | 5.2 | |
| ATTENUATION LEVEL | 76% | |

METHOD / TIMINGS



MASH TEMP

66°C 151°F 90mins



FERMENTATION

19°C 66°F



TWIST

Fermented with Belgian yeast for signature character

INGREDIENTS



MALT

| | | |
|------------|--------|--------|
| Extra Pale | 3.25kg | 7.16lb |
| Caramalt | 0.25kg | 0.55lb |
| Munich | 0.38kg | 0.83lb |



HOPS

| | (g) | Add | Attribute |
|----------|------|---------|-----------|
| Simcoe | 5 | Start | Bitter |
| Amarillo | 6.3 | Start | Bitter |
| Simcoe | 2.5 | Middle | Flavour |
| Amarillo | 5 | Middle | Flavour |
| Motueka | 5 | Middle | Flavour |
| Simcoe | 12.5 | End | Flavour |
| Amarillo | 12.5 | End | Flavour |
| Motueka | 12.5 | End | Flavour |
| Simcoe | 12.5 | Dry Hop | Aroma |
| Amarillo | 12.5 | Dry Hop | Aroma |
| Motueka | 12.5 | Dry Hop | Aroma |



YEAST

Wyeast 3522 - Belgian Ardennes™

FOOD PAIRING



Grilled fish salad
Angelfood cake
Pad Thai

PACKAGING



KEG ONLY

BREWER'S TIP



Don't be scared to let the fermentation temperature climb up another couple of degrees to really emphasize the Belgian character.



#35 MOVEMBER

FIRST BREWED NOVEMBER 2009

MOUSTACHE-WORTHY BEER.

ABV
4.5%

IBU
50

OG
1047

THIS BEER IS

A deliciously robust, black malted beer with a decadent dark, dry cocoa flavour that provides an enticing backdrop to the Cascade hops.

BASICS

| | | |
|-------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 4.5% | |
| TARGET FG | 1012 | |
| TARGET OG | 1047 | |
| EBC | 140 | |
| SRM | 70 | |
| PH | 5.2 | |
| ATTENUATION LEVEL | 74.5% | |

METHOD / TIMINGS

| | | | |
|------|--------------|--------|--|
| | MASH TEMP | | |
| 68°C | 154°F | 50mins | |
| | FERMENTATION | | |
| 19°C | 66°F | | |

INGREDIENTS



MALT

| | | |
|----------------------------|--------|--------|
| Extra Pale - Maris Otter | 3.44kg | 7.57lb |
| Caramalt | 0.63kg | 1.38lb |
| Crystal 150 | 0.31kg | 0.69lb |
| Carafa Special Malt Type 1 | 0.31kg | 0.69lb |
| Carafa Special Malt Type 3 | 0.31kg | 0.69lb |



HOPS

| | (g) | Add | Attribute |
|---------|------|---------|-----------|
| Cascade | 43.8 | Start | Bitter |
| Cascade | 81.3 | End | Flavour |
| Cascade | 250 | Dry Hop | Aroma |



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



- Vegetable egg scramble
- Margherita pizza
- Fresh berry crisp tart

PACKAGING



BREWER'S TIP



If you can't find really fresh cascade, substitute it for Amarillo or Ahtanum.



#36 BLACK DOG

FIRST BREWED NOVEMBER 2009

HOPPY BLACK WHEAT STOUT.

ABV
5.5%

IBU
60

OG
1062

THIS BEER IS

We thought it would be great if Jeremy Moynier from Stone Brewing Co. brewed his own beer while he was here, with Jeremy deciding everything right down to the name! The result is a special 20HL batch of BlackDog, a 5.5% dark wheat stout with Columbus, Simcoe and Chinook and of course plenty of dry hopping action.

BASICS

| | | |
|-------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 5.5% | |
| TARGET FG | 1020 | |
| TARGET OG | 1062 | |
| EBC | 230 | |
| SRM | 115 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 67.7% | |

METHOD / TIMINGS



MASH TEMP

68°C 154°F 90mins



FERMENTATION

19°C 66°F

INGREDIENTS



MALT

| | | |
|-------------------------|--------|--------|
| Extra Pale Spring Blend | 4.15kg | 9.15lb |
| Caramalt | 1.12kg | 2.46lb |
| Crystal 150 | 0.56kg | 1.22lb |
| Chocolate Malt | 0.38kg | 0.82lb |
| Roasted Barley | 0.31kg | 0.68lb |
| Wheat Malt | 0.63kg | 1.37lb |



HOPS

| | (g) | Add | Attribute |
|----------|------|---------|-----------|
| Columbus | 31.3 | Start | Bitter |
| Columbus | 12.5 | Middle | Flavour |
| Simcoe | 12.5 | Middle | Flavour |
| Chinook | 12.5 | Middle | Flavour |
| Columbus | 25 | End | Flavour |
| Simcoe | 25 | End | Flavour |
| Chinook | 25 | End | Flavour |
| Columbus | 87.5 | Dry Hop | Aroma |
| Simcoe | 87.5 | Dry Hop | Aroma |
| Chinook | 75 | Dry Hop | Aroma |



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Spicy chicken and chilli verde sauce enchiladas

Smoked chorizo and strong cheese board

PACKAGING



KEG ONLY

BREWER'S TIP



By soaking some oak chips in bourbon, then steeping in the beer, you not only get an authentic bourbon taste - the beer will also gain ABV! Add salt to taste but beware - too much will totally ruin the balance of the beer.



#37

HARDCORE IPA

FIRST BREWED DECEMBER 2009

EXPLICIT IMPERIAL ALE. CITRUSY. RESINOUS. INTENSE.ABV
9.2%IBU
125OG
1085

THIS BEER IS

Pounding a triple payload of the biggest North American hops humanity has devised, braced by a backbone of caramel malt, this beer is deep, astringent and resinous, pushing to the extremes of lupulin thresholds.

There's nothing inscrutable going on; no mystery in the backstory. It doesn't seek to be understood. A beer incapable of empathy; only hop overload.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 9.2% | |
| TARGET FG | 1016 | |
| TARGET OG | 1085 | |
| EBC | 40 | |
| SRM | 20 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 81.2% | |

METHOD / TIMINGS



MASH TEMP

65°C | 149°F | 75mins



FERMENTATION

21°C | 70°F

INGREDIENTS



MALT

| | | |
|-------------|--------|---------|
| Extra Pale | 7.4kg | 16.31lb |
| Caramalt | 0.38kg | 0.85lb |
| Crystal 150 | 0.29kg | 0.64lb |



HOPS

| | (g) | Add | Attribute |
|------------------|-------|---------|-----------|
| Columbus Extract | 30.8 | Start | Bitter |
| Columbus | 19.2 | Start | Bitter |
| Columbus | 19.2 | Middle | Flavour |
| Centennial | 19.2 | Middle | Flavour |
| Simcoe | 19.2 | Middle | Flavour |
| Columbus | 19.2 | End | Flavour |
| Centennial | 19.2 | End | Flavour |
| Simcoe | 19.2 | End | Flavour |
| Centennial | 115.4 | Dry Hop | Aroma |
| Columbus | 96.2 | Dry Hop | Aroma |
| Simcoe | 96.2 | Dry Hop | Aroma |
| Amarillo | 76.9 | Dry Hop | Aroma |



YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING



Spicy wings with blue cheese dip

Pan seared scallops with a chilli sauce

Creamy chocolate and caramel cheesecake

PACKAGING



BREWER'S TIP



There are so much hops in this beer it may break your gear! Watch out for the end of casting (or knockout for our American brethren), you don't want to pull too much trub into the fermenter.



#38

SINK THE BISMARCK!

FIRST BREWED DECEMBER 2009

IPA FOR THE DEDICATED.| ABV
41%| OG
1085

THIS BEER IS

This is IPA amplified, the most evocative style of the craft beer resistance with the volume cranked off the scale. Kettle hopped, dry hopped then freeze hopped for a deep fruit, resinous and spicy aroma. A full on attack on your taste buds ensues as the incredibly smooth liquid delivers a crescendo of malt, sweet honey, hop oils and a torpedo of hop bitterness that lasts and lasts.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 9.2% | |
| TARGET FG | 1016 | |
| TARGET OG | 1085 | |
| EBC | 40 | |
| SRM | 20 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 81.2% | |

METHOD / TIMINGS



MASH TEMP

65°C 149°F 75mins



FERMENTATION

21°C 70°F

INGREDIENTS



MALT

| | | |
|-------------|--------|---------|
| Extra Pale | 7.4kg | 16.31lb |
| Caramalt | 0.38kg | 0.85lb |
| Crystal 150 | 0.29kg | 0.64lb |



HOPS

| | (g) | Add | Attribute |
|------------------|-------|---------|-----------|
| Columbus Extract | 30.8 | Start | Bitter |
| Columbus | 19.2 | Start | Bitter |
| Columbus | 19.2 | Middle | Flavour |
| Centennial | 19.2 | Middle | Flavour |
| Simcoe | 19.2 | Middle | Flavour |
| Columbus | 19.2 | End | Flavour |
| Centennial | 19.2 | End | Flavour |
| Simcoe | 19.2 | End | Flavour |
| Centennial | 115.4 | Dry Hop | Aroma |
| Columbus | 96.2 | Dry Hop | Aroma |
| Simcoe | 96.2 | Dry Hop | Aroma |
| Amarillo | 76.9 | Dry Hop | Aroma |



YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING



Charred apricot salad

Whole baked reblochon

Salted caramel crème brûlée

PACKAGING



BREWER'S TIP



Some serious investment in equipment will be required here to get the beer down to -40°C in order to remove enough water. Steep the final beer with a handful of your favourite American hops for 12 hours before bottling.



#39 ALPHA DOG

FIRST BREWED FEBRUARY 2010

EXISTENTIAL RED ALE.

ABV
4.5%

IBU
42

OG
1046



THIS BEER IS

A fusion of caramel malt flavours and punchy New Zealand hops. A session beer you can get your teeth into.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 4.5% | |
| TARGET FG | 10125 | |
| TARGET OG | 1046 | |
| EBC | 62 | |
| SRM | 31 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 72.8% | |

METHOD / TIMINGS

| | | | |
|---|---------------------|--------|--|
|  | MASH TEMP | | |
| 65°C | 149°F | 25mins | |
|  | FERMENTATION | | |
| 22°C | 72°F | | |

INGREDIENTS



MALT

| | | |
|--------------------------|--------|--------|
| Extra Pale - Maris Otter | 2.5kg | 5.5lb |
| Caramalt | 1.25kg | 2.76lb |
| Munich | 0.61kg | 1.34lb |
| Crystal 150 | 0.28kg | 0.61lb |
| Dark Crystal 350-400 | 0.2kg | 0.43lb |



HOPS

| | (g) | Add | Attribute |
|---------------|-----|-------|-----------|
| Nelson Sauvin | 15 | Start | Bitter |
| Amarillo | 10 | End | Flavour |
| Nelson Sauvin | 30 | End | Flavour |



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Pastrami
Swiss and horseradish sandwich
Sharp cheddar cheese and onion/raisin chutney
Peanut brittle

PACKAGING



BREWER'S TIP



Crush the malt as close to brewing time as possible. The fresher the malt, the more intense caramel flavours will be released in the wort.

#40 SKULL CANDY

FIRST BREWED FEBRUARY 2010

PACIFIC HOPPED AMBER BITTER.

ABV
3.5%

IBU
33

OG
1038



THIS BEER IS

The first beer that we brewed on our newly commissioned 5000 litre brewhouse in Fraserburgh 2009. A beer with the malt and body of an English bitter, but the heart and soul of vibrant citrus US hops.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 3.5% | |
| TARGET FG | 1012 | |
| TARGET OG | 1038 | |
| EBC | 50 | |
| SRM | 25 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 68.4% | |

METHOD / TIMINGS

| |
|---|
|  MASH TEMP |
| 65°C 149°F 75mins |
|  FERMENTATION |
| 19°C 66°C |

INGREDIENTS



MALT

| | | |
|-------------|--------|--------|
| Extra Pale | 2.81kg | 6.19lb |
| Caramalt | 0.63kg | 1.38lb |
| Crystal 120 | 0.31kg | 0.69lb |



HOPS

| | (g) | Add | Attribute |
|-----------|------|-------|-----------|
| Cascade | 25 | Start | Bitter |
| Cascade | 18.8 | End | Flavour |
| Centenial | 18.8 | End | Flavour |
| Amarillo | 25 | End | Flavour |
| Simcoe | 31.3 | End | Flavour |



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Haggis bon bons
Rosemary and lemon roast chicken
Oatmeal and cranberry cookies

PACKAGING



KEG ONLY

BREWER'S TIP



Make sure your hops are well broken up and mixed in when added to the kettle for aroma additions. The wort is not boiling so is not agitating the hops to allow mixing. If the hops aren't steeped properly in the wort you won't get the maximum flavour impact.

VANILLA BEAN INFUSED BELGIAN QUAD.

ABV
10.2%

IBU
20

OG
1095




THIS BEER IS

Made with the yeast from a bottle of Westvleteren 12, aged with vanilla beans. Only available in 375ml bottles. Limited to 3200 bottles. The first in our Abstrakt series.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 10.2% | |
| TARGET FG | 1018 | |
| TARGET OG | 1095 | |
| EBC | 16 | |
| SRM | 8 | |
| PH | 4.1 | |
| ATTENUATION LEVEL | 81% | |


METHOD / TIMINGS

| |
|---|
|  MASH TEMP |
| 63°C 145°F 90mins |
|  FERMENTATION |
| 22°C 72°F |
|  TWIST |
| Two split vanilla pods in cold conditioning |


INGREDIENTS

 **MALT**

| | | |
|------------|--------|---------|
| Extra Pale | 7.75kg | 17.07lb |
| Wheat | 0.5kg | 1.10lb |
| Munich | 0.5kg | 1.10lb |


 **HOPS**

| | (g) | Add | Attribute |
|------------------|-----|-------|-----------|
| Saaz | 25 | Start | Bitter |
| Saaz | 15 | End | Flavour |
| Styrian Goldings | 15 | End | Flavour |

 **YEAST**

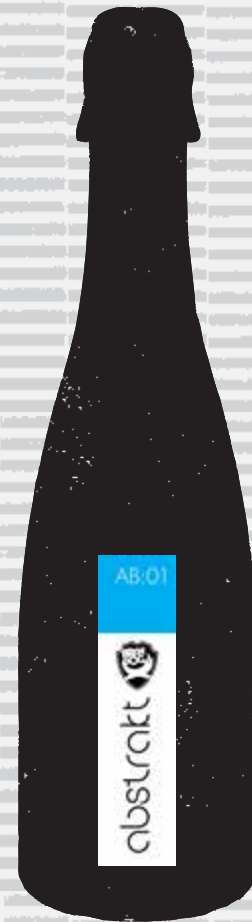
Westvleteren 12 (recovered from a bottle)

FOOD PAIRING



| |
|----------------------------|
| Baked brown butter lobster |
| Apple crumble and custard |
| Coffee carrot cake |

PACKAGING



BREWER'S TIP



To capture yeast from another bottle conditioned beer, simply make up a starter with some wort and grow the yeast up. Once it goes through a fermentation at 1 litre it can go straight into your wort to start the main fermentation.

WHISKY CASK-AGED SCOTCH ALE.

| | | |
|-------|-----|------|
| ABV | IBU | OG |
| 12.5% | 30 | 1106 |




THIS BEER IS

Whisky cask-aged imperial scotch ale. Beer perfect for when the rain is coming sideways. Liquorice, plum and raisin temper the warming alcohol, producing a beer capable of holding back the Scottish chill.

BASICS


| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 12.5% | |
| TARGET FG | 1020 | |
| TARGET OG | 1106 | |
| EBC | 84 | |
| SRM | 42 | |
| PH | 5.6 | |
| ATTENUATION LEVEL | 83% | |


METHOD / TIMINGS

| | | | |
|---|------------------------|-------|---------|
|  MASH TEMP | 65°C | 149°F | 105mins |
|  FERMENTATION | 11°C | 52°F | |
|  TWIST | Scottish Heather Honey | 62.5g | Middle |
| Add honey during the boil. After fermentation, age in a Scottish whisky cask | | | |


INGREDIENTS

|  MALT | | |
|--|--------|---------|
| Munich | 5.63kg | 12.39lb |
| Oats | 1.88kg | 4.13lb |
| Wheat | 1.88kg | 4.13lb |
| Caramalt | 1.25kg | 2.75lb |
| Crystal | 0.63kg | 1.38lb |
| Dark Crystal | 0.63kg | 1.38lb |
| Chocolate | 0.31kg | 0.69lb |
| Peated malt | 0.13kg | 0.28lb |
| Amber | 0.13kg | 0.28lb |
| Brown | 0.13kg | 0.28lb |

|  HOPS | (g) | Add | Attribute |
|--|------|-------|-----------|
| Saaz | 25 | Start | Bitter |
| First Gold | 31.3 | Start | Bitter |

|  YEAST | |
|---|--|
| Saflager S189 | |


FOOD PAIRING

| |
|---|
|  |
| Kedgeree |
| Scotch broth with sourdough bread |
| Cloutie dumpling |

PACKAGING



BREWER'S TIP

 Authentic heather honey adds a beautiful floral top note that is unachievable any other way.



#43 PROTOTYPE 27

FIRST BREWED APRIL 2010

VIBRANT SMOKY PINK IPA.

ABV
9.2%

IBU
149

OG
1083

THIS BEER IS

Hardcore IPA with raspberries aged in Caol Ila casks.

Full-bodied and compelling, the robust malt base provides an initial layer of honey, cinnamon and biscuity malt sweetness. Soon the Scottish berries are in on the act, a dominating tug of war between sweet and tart with an overbearing zest. As the beer slips back across your tongue the hops demand and definitely get your attention. At 100 IBUs the bitterness smashes into the back of your throat as the resinous, spiced orange peel flavours add depth to the berry fruitiness.

BASICS

| | | |
|-------------------|------|------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6 |
| ABV | 9.2% | |
| TARGET FG | 1014 | |
| TARGET OG | 1083 | |
| EBC | 19.5 | |
| SRM | 9.8 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 83% | |

METHOD / TIMINGS

MASH TEMP

65°C 149°F 90mins

FERMENTATION

19°C 66°F

INGREDIENTS

MALT

| | | |
|------------------|--------|---------|
| Pale Ale Malt | 8.13kg | 17.90lb |
| Crystal Malt 150 | 0.28kg | 0.62lb |
| Caramalt | 0.56kg | 1.24lb |

HOPS

| | (g) | Add | Attribute |
|------------|------|--------|-----------|
| Columbus | 50 | Start | Bitter |
| Centennial | 50 | Start | Bitter |
| Columbus | 12.5 | Middle | Flavour |
| Centennial | 12.5 | Middle | Flavour |
| Columbus | 37.5 | End | Flavour |
| Centennial | 37.5 | End | Flavour |
| Simcoe | 37.5 | End | Flavour |

YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING



Strong blue cheese

Cranachan

Chicago style hot links

PACKAGING



BREWER'S TIP



Soak some oak chips in Caol Ila whisky to get barrel character. Freeze raspberries before adding them to secondary.

LIQUID ART.

ABV
5.5%

IBU
20

OG
1048

THIS BEER IS

Brewed for the Tate Modern's 10th Anniversary. A saison style beer brewed with ginger and orange peel. Very limited batch of 4000 cork and caged bottles with a silk screened label designed by Johanna Basford. Only available at the Tate Modern.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 5.5% | |
| TARGET FG | 1005 | |
| TARGET OG | 1048 | |
| EBC | 14 | |
| SRM | 7 | |
| PH | 4.2 | |
| ATTENUATION LEVEL | 89.6% | |

METHOD / TIMINGS



MASH TEMP

63°C 145°F



FERMENTATION

22°C 72°F

INGREDIENTS



MALT

Pale Ale Malt 5.3kg 11.70lb



HOPS

| | (g) | Add | Attribute |
|-------------|------|--------|-----------|
| Bobek | 25 | Start | Bitter |
| Bobek | 25 | Middle | Flavour |
| Bobek | 25 | End | Flavour |
| Ginger | 12.5 | End | Flavour |
| Orange Peel | 12.5 | End | Flavour |



YEAST

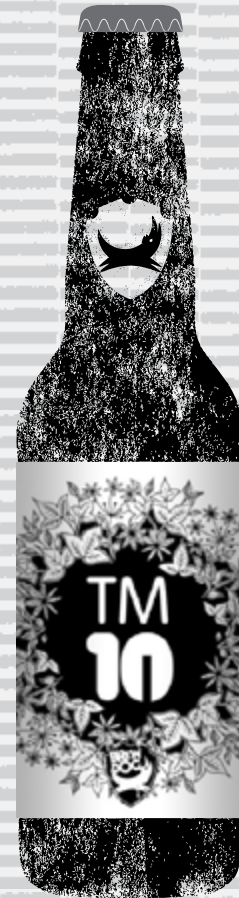
Wyeast 3711 - French Saison™

FOOD PAIRING



Tom yum soup
Andhra chicken pickle curry
Butterscotch tart

PACKAGING



BREWER'S TIP



For a fresh and fiery hit, put some ginger into the cold conditioning phase as well.

TRIPLE DRY HOPPED IMPERIAL RED ALE.

ABV
18%

IBU
70

OG
1150

THIS BEER IS

The second installation in the Abstrakt Concept beer line up. All the benefits of a malty biscuited red ale, layered with tons of hops. We recommend ageing this beer for 6 months. Try one now, and one for later.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 18% | |
| TARGET FG | 1010 | |
| TARGET OG | 1150 | |
| EBC | 57 | |
| SRM | 28.5 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 93.3% | |

METHOD / TIMINGS



MASH TEMP

65°C 149°F



FERMENTATION

22°C 72°F



TWIST

Add white sugar to the fermentation to keep the yeast fermenting and produce more alcohol

INGREDIENTS



MALT

| | | |
|------------------------|---------|---------|
| Maris Otter Extra Pale | 11.25kg | 24.78lb |
| Caramalt | 0.31kg | 0.69lb |
| Crystal 150 | 0.63kg | 1.38lb |
| Dark Crystal | 0.44kg | 0.96lb |



HOPS

| | (g) | Add | Attribute |
|------------|------|---------|-----------|
| Chinook | 18.8 | Start | Bitter |
| Centennial | 18.8 | Start | Bitter |
| Chinook | 12.5 | Middle | Bitter |
| Centennial | 12.5 | Middle | Bitter |
| Chinook | 62.5 | End | Flavour |
| Centennial | 62.5 | End | Flavour |
| Ahtanum | 62.5 | End | Flavour |
| Chinook | 175 | Dry Hop | Aroma |
| Centennial | 175 | Dry Hop | Aroma |
| Ahtanum | 150 | Dry Hop | Aroma |



YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING



Strong gorgonzola endive salad
Sirloin steak with fresh salad
Cinnamon poached pears

PACKAGING



BREWER'S TIP



Leaving a large amount of hops in contact with the beer for extended periods will create some undesirable off flavours in the beer. If in doubt rack out to another vessel - then add more dry hops. Keep adding sugar until you hit the ABV.



#46

HARDKOGT IPA

FIRST BREWED JUNE 2010

A SPECIAL DOUBLE IPA FOR OUR DANISH FRIENDS.

ABV
7.6%

IBU
175

OG
1072

THIS BEER IS

Brewed for the beer maniacs in Denmark, this Double IPA quivered with kumquat, kiwi and orange pith all held together with a honeycomb malt body.

BASICS

| | | |
|-------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 7.6% | |
| TARGET FG | 1014 | |
| TARGET OG | 1072 | |
| EBC | 40 | |
| SRM | 20 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 80.6% | |

METHOD / TIMINGS



MASH TEMP

63°C 145°F 90mins



FERMENTATION

21°C 70°F

INGREDIENTS



MALT

| | | |
|-------------|--------|--------|
| Extra Pale | 6.25kg | 13.7lb |
| Crystal 150 | 0.25kg | 0.55lb |
| Caramalt | 0.46kg | 1.01lb |



HOPS

| | (g) | Add | Attribute |
|------------|-----|---------|-----------|
| Columbus | 30 | Start | Bitter |
| Columbus | 40 | Middle | Flavour |
| Centennial | 40 | Middle | Flavour |
| Simcoe | 40 | Middle | Flavour |
| Columbus | 40 | End | Flavour |
| Centennial | 40 | End | Flavour |
| Simcoe | 40 | End | Flavour |
| Columbus | 60 | Dry Hop | Aroma |
| Centennial | 70 | Dry Hop | Aroma |
| Simcoe | 70 | Dry Hop | Aroma |



YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING



Thick cut salami pieces on tiger bread

Chilli spiced pork pie

Poached pear and blue cheese crumble

PACKAGING



BREWER'S TIP



It's better to over-pitch your yeast here to ensure the beer ferments out.

IMPERIAL STOUT WITH COFFEE, LOADS OF COCOA AND CHILLI.

ABV
15%

IBU
80

OG
1113




THIS BEER IS

Imperial Stout brewed with coffee, cocoa, Naga chillies (the hottest in the world), and champagne yeast. Possibly our most acclaimed Abstrakt yet.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 15% | |
| TARGET FG | 1018 | |
| TARGET OG | 1113 | |
| EBC | 400 | |
| SRM | 200 | |
| PH | 4.0 | |
| ATTENUATION LEVEL | 84.1% | |

METHOD / TIMINGS

| |
|---|
|  MASH TEMP |
| 63°C 154°F 90mins |
|  FERMENTATION |
| 21°C 70°F |
|  TWIST |
| Add chillies, cocoa and naga chillies to the cold conditioning |

INGREDIENTS



MALT

| | | |
|------------------|--------|---------|
| Pale Ale Malt | 10kg | 22.03lb |
| Wheat Malt | 0.94kg | 2.06lb |
| Flaked oat Malt | 1.88kg | 4.13lb |
| Dark Crystal 350 | 1.25kg | 2.75lb |
| Chocolate | 0.94kg | 2.06lb |
| Black Patent | 0.94kg | 2.06lb |



HOPS

| | (g) | Add | Attribute |
|--------------|------|-------|-----------|
| First Gold | 75 | Start | Bitter |
| Fuggles | 75 | Start | Bitter |
| Fuggles | 62.5 | End | Flavour |
| Coffee Beans | 37.5 | End | Flavour |



YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING



- Beef mahaca on corn tortillas
- Chilli and dark chocolate tart
- Epoisses cheese

PACKAGING



BREWER'S TIP



Make sure you can get the coffee, cocoa and chillies out of the beer when the flavours are right.



#48

ALICE PORTER

FIRST BREWED SEPTEMBER 2010

ENIGMATIC DARK ALCHEMY.

| ABV
5.2%| IBU
55| OG
1053

THIS BEER IS

First brewed in 2010, Alice Porter returned as a seasonal in 2015. The beer was originally created and brewed for (real life) Alice Porter's impending nuptials to the Beer King of Leeds, Matt Gorecki.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 5.2% | |
| TARGET FG | 1013 | |
| TARGET OG | 1053 | |
| EBC | 165 | |
| SRM | 82.5 | |
| PH | 5.2 | |
| ATTENUATION LEVEL | 75.5% | |

METHOD / TIMINGS



MASH TEMP

65°C 149°F



FERMENTATION

19°C 66°F

INGREDIENTS



MALT

| | | |
|-----------------|--------|--------|
| Extra Pale | 2.63kg | 5.78lb |
| Munich | 0.88kg | 1.93lb |
| Crystal 150 | 0.38kg | 0.83lb |
| Special W | 0.31kg | 0.69lb |
| Carafa I | 0.44kg | 0.96lb |
| Flaked Oats | 0.38kg | 0.83lb |
| Torrified Wheat | 0.31kg | 0.69lb |



HOPS

| | (g) | Add | Attribute |
|-------------|-----|--------|-----------|
| Magnum | 5 | Start | Bitter |
| First Gold | 25 | Middle | Flavour |
| First Gold | 25 | End | Flavour |
| Sorachi Ace | 25 | End | Flavour |



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Applewood cheddar bacon beef burger

Roasted garlic camembert

Parmesan truffles

PACKAGING



BREWER'S TIP



The Sorachi Ace hop addition at the end of the boil gives the beer a subtle vanilla flavour that helps to lighten the beer.



#49 SANTA PAWS

FIRST BREWED OCTOBER 2010

CHRISTMAS SCOTCH ALE.

ABV
4.5%

IBU
35

OG
1048

THIS BEER IS

A 4.5% decadent scotch ale brewed with Scottish heather honey.

A robust malty beer packed with flavour, at a strength you can drink all (Christmas) day long.

Santa Paws is our antidote to the chaos of the festive season. All the flavours of Christmas pudding in liquid form.

BASICS

| | | |
|-------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 4.5% | |
| TARGET FG | 1013 | |
| TARGET OG | 1048 | |
| EBC | 44 | |
| SRM | 22 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 72.9% | |

METHOD / TIMINGS



MASH TEMP

66°C 150°F 75mins



FERMENTATION

19°C 66°F



TWIST

Honey 75g FV

INGREDIENTS



MALT

| | | |
|----------------------------|--------|--------|
| Extra Pale | 1.75kg | 3.85lb |
| Munich | 0.44kg | 0.96lb |
| Dark Crystal | 0.5kg | 1.10lb |
| Wheat | 0.56kg | 1.24lb |
| Flaked Oats | 0.56kg | 1.24lb |
| Carafa Special Malt Type 3 | 0.13kg | 0.28lb |
| Amber | 0.25kg | 0.55lb |
| Weyermann Beech Smoked | 0.63kg | 0.14lb |



HOPS

| | (g) | Add | Attribute |
|------------------------|------|-------|-----------|
| First Gold | 18.5 | Start | Bitter |
| Willamette | 12.5 | Start | Bitter |
| Hallertauer Mittelfruh | 6.5 | Start | Bitter |



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



French onion soup

Braised pheasant

Caramel sauce and hot fudge

PACKAGING



BREWER'S TIP



The addition of Weyermann Beech Smoked malt creates a beer with a delicate smoke character.

CRANACHAN IMPERIAL STOUT.

ABV
11.6%

IBU
77

OG
1110

THIS BEER IS

This Cranachan Imperial Stout was inspired by the famous Scottish dessert, and brewed with a mountain of dark malts, loads of oats, Scottish heather honey and local raspberries. The beer was then transferred to oak casks to mature for 6 months.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 11.6% | |
| TARGET FG | 1022 | |
| TARGET OG | 1110 | |
| EBC | 265 | |
| SRM | 132.5 | |
| PH | 5.2 | |
| ATTENUATION LEVEL | 80% | |

METHOD / TIMINGS

MASH TEMP

65°C 149°F 90mins

FERMENTATION

19°C 66°F

TWIST

Lactose 125g

Scottish Heather Honey 125g

Raspberries 187.5g

INGREDIENTS

MALT

Maris Otter Extra Pale 10kg 22.03lb

Carafa Spec Malt I 1.88kg 4.13lb

Flaked oats 1.88kg 4.13lb

Crystal 150 0.94kg 2.06lb

Dark Crystal 350-400 0.94kg 2.06lb

HOPS

| | (g) | Add | Attribute |
|---------|------|-------|-----------|
| Fuggles | 125 | Start | Bitter |
| Fuggles | 37.5 | End | Flavour |

YEAST

Champagne

FOOD PAIRING

Aged cheddar with honey and raspberry chutney

Rich beef stew with winter vegetables and a dash of honey

Scottish raspberry cranachan parfait

PACKAGING



BREWER'S TIP



Lactose - or milk sugar - is un-fermentable. It adds a creamy mouthfeel to the beer. Experiment by using different types of honey for altered flavour profiles.



#51

FIRST BREWED DECEMBER 2010

BLACK TOKYO HORIZON (W/NØGNE Ø & MIKKELLER)

IMPERIAL STOUT COLLABORATION.| ABV
17.2%| IBU
75| OG
1156**THIS BEER IS**

Special Collaboration between Nøgne, Mikkeller and BrewDog which is a recipe based on all three brewers' big stouts; Nøgne Ø Dark Horizon, Mikkeller Black and BrewDog Tokyo*.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 17.2% | |
| TARGET FG | 1030 | |
| TARGET OG | 1156 | |
| EBC | 128 | |
| SRM | 64 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 80.8% | |

METHOD / TIMINGS

| |
|---|
|  MASH TEMP |
| 65°C 149°F 120mins |
|  FERMENTATION |
| 21°C 70°F |

INGREDIENTS**MALT**

| | | |
|----------------------------|--------|--------|
| Extra Pale | 11.2kg | 9.64lb |
| Carafa Special Malt Type I | 1.5kg | 3.30lb |
| Flaked Oats | 0.56kg | 1.24lb |
| Smoked | 0.25kg | 0.55lb |
| Crystal I50 | 0.25kg | 0.55lb |

**HOPS**

| | (g) | Add | Attribute |
|-------------|------|--------|-----------|
| Columbus | 37.5 | Start | Bitter |
| Columbus | 37.5 | Middle | Flavour |
| First Gold | 18.5 | Middle | Flavour |
| Motueka | 12.5 | Middle | Flavour |
| Hersbrucker | 12.5 | Middle | Flavour |
| First Gold | 18.5 | End | Flavour |
| Motueka | 12.5 | End | Flavour |
| Hersbrucker | 12.5 | End | Flavour |

**YEAST**

Wyeast 1272 - American Ale II™

PACKAGING**BREWER'S TIP**

Extend the mash time as much as possible to create maximum fermentable sugars. Boil for longer in the kettle to help evaporate off the water, and make the sugar concentration stronger.

FOOD PAIRING

Truffle oil filet mignon
Sweet sticky beef brisket
Chocolate and dark cherry fondant

BELGIAN IMPERIAL STOUT.

| | | |
|-------|-----|------|
| ABV | IBU | OG |
| 12.5% | 40 | 1126 |

THIS BEER IS

Belgian Imperial Stout aged on toasted coconut and cacao. The Belgian yeast strain introduces a whole new dimension to the Imperial Stout style resulting in a beer that resembles a marshmallow toasted on a smouldering barbeque then smothered in dark chocolate. Massively seductive and encapsulating this blacker than midnight beer pours with coffee brown head so thick you could almost stand on it, and with an epic lacing on your glass.

BASICS

| | | |
|-------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 12.5% | |
| TARGET FG | 1030 | |
| TARGET OG | 1126 | |
| EBC | 180 | |
| SRM | 90 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 76% | |

METHOD / TIMINGS



MASH TEMP

65°C 149°F 90mins



FERMENTATION

19°C 66°F



TWIST

Toasted coconut flakes 75g

Cacao Nibs 25g

INGREDIENTS



MALT

| | | |
|----------------------------|--------|---------|
| Extra Pale | 10kg | 22.03lb |
| Carafa Special Malt Type 1 | 0.94kg | 2.06lb |
| Carafa Special Malt Type 3 | 0.94kg | 2.06lb |
| Flaked Oats | 1.88kg | 4.13lb |
| Pale Crystal | 1.25kg | 2.75lb |
| Dark Crystal | 0.63kg | 1.38lb |



HOPS

| | (g) | Add | Attribute |
|------------|-----|-------|-----------|
| First Gold | 50 | Start | Bitter |
| First Gold | 50 | End | Flavour |



YEAST

Wyeast 3522 - Belgian Ardennes™

FOOD PAIRING



Venison with cacao nibs

Apple upside-down cake

Toffee marshmallow pie

PACKAGING



BREWER'S TIP



Add the coconut and cacao nibs after primary fermentation and let infuse for at least 6 months at a low temperature.



#53

HELLO MY NAME IS INGRID

FIRST BREWED DECEMBER 2010

SOPHISTICATED BERGMANESQUE BEER.

ABV
8.2%IBU
42OG
1078

THIS BEER IS

A Double IPA with cloudberrries added to the conditioning tank. One thing is certain – this Swedish inspired Double IPA is not as innocent as she first appears. A seductive body of rich malts and a buxom amount of Citra, Nelson Sauvin and Bramling Cross hops have been added to fresh Scandinavian cloudberrries to deliver this beer's tart finish.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 8.2% | |
| TARGET FG | 1013 | |
| TARGET OG | 1078 | |
| EBC | 70 | |
| SRM | 35 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 83.3% | |

METHOD / TIMINGS



MASH TEMP

65°C 149°F



FERMENTATION

22°C 70°F



TWIST

Cloudberrries 1kg

INGREDIENTS



MALT

| | | |
|------------------------|--------|---------|
| Maris Otter Extra Pale | 6.86kg | 15.10lb |
| Caramalt | 0.93kg | 2.05lb |



HOPS

| | (g) | Add | Attribute |
|----------------------------|------|---------|-----------|
| Columbus | 25 | Start | Bitter |
| Centennial | 25 | Start | Bitter |
| Columbus | 12.5 | End | Flavour |
| Centennial | 12.5 | End | Flavour |
| Nelson Sauvin | 25 | End | Flavour |
| Bramling Cross/ First Gold | 37.5 | End | Flavour |
| NZ Nelson Sauvin | 71.5 | Dry Hop | Aroma |
| Bramling X | 71.5 | Dry Hop | Aroma |
| Simcoe | 71.5 | Dry Hop | Aroma |



YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING



Crayfish with a chilli, coriander infused butter dip

Smörgås with cream topping

Cardamom cake with powder sugar and cloudberry jam

PACKAGING



BREWER'S TIP



Add the cloudberrries to your beer when racking the beer after primary fermentation. Grind them into a paste to allow maximum flavour extraction.



#54 BRAMLING X

FIRST BREWED JANUARY 2011

IPA IS DEAD

SINGLE HOP IPA SERIES - 2011.

ABV
7.5%

IBU
75

OG
1068

THIS BEER IS

Good old Bramling Cross is elegant, refined, assured, (boring) and understated. Understated that is unless you hop the living daylights out of a beer with it. This is Bramling Cross re-invented and re-imagined, and shows just what can be done with English hops if you use enough of them. Poor Bramling Cross normally gets lost in a woeful stream of conformist brown ales made by sleepy cask ale brewers. But not anymore. This beer shows that British hops do have some soul, and is a fruity riot of blackberries, pears, and plums. Reminds me of the bramble, apple and ginger jam my grandmother used to make.

BASICS

| | | |
|-------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 7.5% | |
| TARGET FG | 1013 | |
| TARGET OG | 1068 | |
| EBC | 22 | |
| SRM | 11 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 80.9% | |

METHOD / TIMINGS

MASH TEMP

65°C 149°F 75mins

FERMENTATION

19°C 66°F

INGREDIENTS

MALT

| | | |
|-------------|--------|---------|
| Extra Pale | 6.38kg | 14.04lb |
| Crystal 150 | 0.13kg | 0.28lb |
| Caramalt | 0.25kg | 0.55lb |

HOPS

| | (g) | Add | Attribute |
|----------------|-----|-------|-----------|
| Bramling Cross | 60 | Start | Bitter |
| Bramling Cross | 50 | End | Flavour |

YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



- Warm blackberry pie
- Vinegar doused fish and chips
- Aromatic korma curry with lemon and garlic naan

PACKAGING



BREWER'S TIP



Getting good Bramling Cross is key. Most English hops are in leaf form (not pelletised), so getting fresh hops close to harvest (September) will give this beer the right amount of dark berry intensity.



#55 CITRA

FIRST BREWED JANUARY 2011
IPA IS DEAD

SINGLE HOP IPA SERIES – 2011.

ABV
7.5%

IBU
70

OG
1068

THIS BEER IS

The Pacific North West of America is home to the Citra hop. America is not just about cheer leaders, a silly version of football, elastic top jeans and cheeseburgers. They grow remarkable hops and Citra is a killer example of this, embodying all that is good about American hops and then some. Fearfully hard to resist, this beer is loaded with brash citrus, grapefruit, orange, hints of resinous pine and touches of blackcurrant. Devilishly moreish.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 7.5% | |
| TARGET FG | 1013 | |
| TARGET OG | 1068 | |
| EBC | 30 | |
| SRM | 15 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 82.1% | |

METHOD / TIMINGS



MASH TEMP

65°C 149°F



FERMENTATION

19°C 66°C

INGREDIENTS



MALT

| | | |
|-------------|--------|---------|
| Xpale | 6.38kg | 14.04lb |
| Crystal 150 | 0.13kg | 0.28lb |
| Caramalt | 0.25kg | 0.55lb |



HOPS

| | (g) | Add | Attribute |
|-------|------|--------|-----------|
| Citra | 2.5 | Start | Bitter |
| Citra | 10 | Middle | Flavour |
| Citra | 37.5 | End | Flavour |



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Lemon and herb salmon

Sharp cheddar with mango chutney

Shredded chicken tacos with pico de gallo

PACKAGING



BREWER'S TIP



Another hop to be treated with respect. Too much in the kettle or dry hop will turn the beer into a garlicky disaster.



#56 NELSON SAUVIN

FIRST BREWED JANUARY 2011

IPA IS DEAD

SINGLE HOP IPA SERIES – 2011.

ABV
7.5%

IBU
75

OG
1068

THIS BEER IS

Nelson is a love it or hate it kinda hop. We are cool with that, if we wanted to keep everyone happy we would be brewing Fosters anyway. Sharp as a razor, this New Zealand hop slices its way through your taste buds and is brutally resinous, almost scraping the intense flavours of passion fruit along your poor tongue. There is a huge depth of tropical fruit flavour with astringent gooseberry balanced against the robust malt base. Throw another shrimp on the barbie mate and you are all set. New Zealand is near Austria, right?

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 7.5% | |
| TARGET FG | 1013 | |
| TARGET OG | 1068 | |
| EBC | 30 | |
| SRM | 15 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 82.1% | |

METHOD / TIMINGS

 **MASH TEMP**
65°C 149°F

 **FERMENTATION**
19°C 66°C

INGREDIENTS

MALT

| | | |
|-------------|--------|---------|
| Xpale | 6.38kg | 14.04lb |
| Crystal 150 | 0.13kg | 0.28lb |
| Caramalt | 0.25kg | 0.55lb |

HOPS

| | (g) | Add | Attribute |
|---------------|------|-------|-----------|
| Nelson Sauvín | 37.5 | Start | Bitter |
| Nelson Sauvín | 50 | End | Flavour |

YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Grilled halloumi salad with orange and pomegranate vinaigrette
Baked Camembert with smoked garlic, and salt and pepper wheat crackers
Crab cakes with lemon cream and herb dipping sauce.

PACKAGING



BREWER'S TIP



Nelson is an amazing hop in the correct proportions. Too much and the beer will start to taste like onions and garlic.



#57

SORACHI ACE

FIRST BREWED JANUARY 2011

IPA IS DEAD

SINGLE HOP IPA SERIES - 2011.

ABV
7.5%

IBU
75

OG
1068

THIS BEER IS

A hop that tastes of bubble gum? Seriously? No, we did not believe it either. But it does!

This is one unique, son of a bitch of a hop. Lemony, deep, musty with a smoothness that belies its power. This hop is lemony like a lemon who was angry earlier but is now tired because of all the rage. This hop of Japanese origin is best enjoyed trying to make sushi from your gold fish, or trying to persuade your girlfriend (or boyfriend maybe) to dress up as a Geisha for Valentine's Day.

BASICS

| | | |
|-------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 7.5% | |
| TARGET FG | 1013 | |
| TARGET OG | 1068 | |
| EBC | 30 | |
| SRM | 15 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 82.1% | |

INGREDIENTS



MALT

| | | |
|-------------|--------|---------|
| Xpale | 6.38kg | 14.04lb |
| Crystal 150 | 0.13kg | 0.28lb |
| Caramalt | 0.25kg | 0.55lb |



HOPS

| | (g) | Add | Attribute |
|-------------|------|-------|-----------|
| Sorachi Ace | 14.5 | Start | Bitter |
| Sorachi Ace | 20 | End | Flavour |



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Sashimi

Grilled salmon with a herb and citrus infused butter

Basil, lemon and pine nut angel hair pasta with grilled chicken.

PACKAGING



BREWER'S TIP



Sorachi Ace is hop best handled with care. Too much and your beer may taste like dill pickle and lemons.

METHOD / TIMINGS



MASH TEMP

65°C 149°F



FERMENTATION

19°C 66°C



#58

AVERY BROWN DREDGE

FIRST BREWED FEBRUARY 2011

BLOGGERS' IMPERIAL PILSNER.

ABV
7.2%

IBU
59

OG
1069

THIS BEER IS

An Imperial Pilsner in collaboration with beer writers. Tradition. Homage. Revolution. We wanted to showcase the awesome backbone of the Czech brewing tradition, the noble Saaz hop, and also tip our hats to the modern beers that rock our world, and the people who make them.

BASICS

| | | |
|-------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 7.2% | |
| TARGET FG | 1.027 | |
| TARGET OG | 1069 | |
| EBC | 10 | |
| SRM | 5 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 67.0% | |

METHOD / TIMINGS



MASH TEMP

66°C 151°F 70mins



FERMENTATION

10°C 50°F

INGREDIENTS



MALT

| | | |
|------------|--------|---------|
| Lager malt | 6.63kg | 14.59lb |
| Wheat | 0.38kg | 0.86lb |



HOPS

| | (g) | Add | Attribute |
|------|-----|--------|-----------|
| Saaz | 60 | Start | Bitter |
| Saaz | 60 | Middle | Flavour |
| Saaz | 60 | End | Flavour |



YEAST

Wyeast Pilsner Lager 2007™

FOOD PAIRING



- Vietnamese squid salad
- Chargrilled corn on the cob with paprika butter
- Strawberry and rhubarb pie

PACKAGING



BREWER'S TIP



Make sure you have a big enough yeast starter to ferment through the OG and lager successfully.

#59 GROWLER

FIRST BREWED MARCH 2011

CITRA HOPPED PILSNER.

ABV
4.5%

IBU
38

OG
1042.9

THIS BEER IS

Brewed by Pivovar Group at BrewDog, specifically for their bars, Pivo in Leeds, Sheffield Tap in Sheffield, and Euston Tap in Euston. It was then lagered for 2 months and dry hopped with citra.

BASICS

| | | |
|--------------------------|--------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 4.5% | |
| TARGET FG | 1008 | |
| TARGET OG | 1042.9 | |
| EBC | 18 | |
| SRM | 9 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 81% | |

METHOD / TIMINGS

| | |
|---|------------------|
|  | MASH TEMP |
| 65°C | 149°F |

| | |
|---|---------------------|
|  | FERMENTATION |
| 10°C | 50°F |

INGREDIENTS



MALT

| | | |
|-------------|--------|--------|
| Pale malt | 4kg | 8.81lb |
| Caramalt | 0.25kg | 0.55lb |
| Crystal 150 | 0.13kg | 0.27lb |



HOPS

| | (g) | Add | Attribute |
|-------|------|---------|-----------|
| Citra | 8.5 | Start | Bitter |
| Citra | 62.5 | End | Flavour |
| Citra | 31.5 | Dry Hop | Aroma |



YEAST

Wyeast 2007 - Pilsner™

FOOD PAIRING



Havarti cheese
Cajun spiced fried chicken
Lemon squares

PACKAGING



KEG ONLY

BREWER'S TIP



Dry hop three days before you intend to package to get the freshest hop flavour possible.



#60 RABIATOR

FIRST BREWED MARCH 2011

IMPERIAL WHEAT BEER.

ABV
10.27%

IBU
26

OG
1092

THIS BEER IS

Imperial Wheat beer / Weizenbock brewed by a homesick German in leather trousers. Think banana bread, bubble gum and David Hasselhoff.

BASICS

| | | |
|--------------------------|--------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 10.27% | |
| TARGET FG | 1014 | |
| TARGET OG | 1092 | |
| EBC | 24 | |
| SRM | 12 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 85% | |

METHOD / TIMINGS

MASH TEMP

64°C 147°F 60mins

FERMENTATION

21°C 70°F

INGREDIENTS

MALT

| | | |
|------------|--------|---------|
| Extra Pale | 5.63kg | 12.39lb |
| Wheat | 6.9kg | 15.14lb |
| Crystal | 0.63kg | 1.37lb |

HOPS

| | (g) | Add | Attribute |
|-------------|------|--------|-----------|
| Columbus | 12.5 | Start | Bitter |
| Hersbrucker | 12.5 | Middle | Flavour |

YEAST

Wyeast 3333 German Wheat™

FOOD PAIRING



Grilled portabello mushroom burger
Chicken sausages with creamy mash
Caramel and banana meringue pie

PACKAGING



KEG ONLY

BREWER'S TIP



If you are struggling to get that authentic head retention increase your mash temperature to about 70°C.

IMPERIAL BLACK IPA.

ABV
11.2%

IBU
150

OG
1098



THIS BEER IS

Our sixth Abstrakt, this imperial black IPA combined dark malts with a monumental triple dry-hop, using an all-star team of some of our favourite American hops. Roasty and resinous.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 11.2% | |
| TARGET FG | 1013 | |
| TARGET OG | 1098 | |
| EBC | 70 | |
| SRM | 35 | |
| PH | | |
| ATTENUATION LEVEL | 87% | |

METHOD / TIMINGS

| | | | |
|---|------------|-------|--------------|
|  MASH TEMP | 65°C | 149°F | 90mins |
|  FERMENTATION | 17°C | 63°F | |
|  TWIST | White cane | 150g | Middle sugar |

INGREDIENTS



MALT

| | | |
|----------------------------|--------|---------|
| Pale Ale Malt | 6.13kg | 13.49lb |
| Crystal 150 | 0.25kg | 0.55lb |
| Caramalt | 0.38kg | 0.83lb |
| Carafa Special Malt Type 1 | 0.13kg | 0.28lb |
| Carafa Special Malt Type 3 | 0.13kg | 0.28lb |



HOPS

| | (g) | Add | Attribute |
|-------------|-----|---------|-----------|
| Hop Extract | 20 | Start | Bitter |
| Amarillo | 25 | Start | Bitter |
| Chinook | 25 | End | Flavour |
| Cascade | 25 | End | Flavour |
| Centennial | 25 | End | Flavour |
| Columbus | 25 | End | Flavour |
| Chinook | 25 | Dry Hop | Aroma |
| Cascade | 25 | Dry Hop | Aroma |
| Centennial | 25 | Dry Hop | Aroma |
| Columbus | 25 | Dry Hop | Aroma |
| Amarillo | 25 | Dry Hop | Aroma |



YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING



Coffee dusted venison loin
 Memphis-style beef short ribs
 Chocolate orange brownies

PACKAGING



BREWER'S TIP



Boil down to desired OG (about 17 litres).



#62

JUNIPER WHEAT BEER

FIRST BREWED JUNE 2011

AMERICAN STYLE WHEAT ALE WITH JUNIPER BERRIES.| **ABV**
5%| **IBU**
40| **OG**
1047

THIS BEER IS

A variant on the 2008 release of Bad Pixie, but hoppier. Substituting the lemon peel for Ahtanum provided a vibrant floral and lemon citrus hit, balancing the slight tartness from the wheat. This dry, effervescent brew is perfect on Scotland's one day of summer.

BASICS

| | | |
|--------------------------|-----|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | | 5% |
| TARGET FG | | 1008 |
| TARGET OG | | 1047 |
| EBC | | 15 |
| SRM | | 7.5 |
| PH | | 4.1 |
| ATTENUATION LEVEL | | 83% |

METHOD / TIMINGS



MASH TEMP

64°C 147°F 75mins



FERMENTATION

17°C 63°F

INGREDIENTS



MALT

| | | |
|---------------|--------|--------|
| Pale Ale Malt | 2.75kg | 6.06lb |
| Wheat | 2.13kg | 4.68lb |



HOPS

| | (g) | Add | Attribute |
|-----------------|-------|---------|-----------|
| Ahtanum | 31.25 | Start | Bitter |
| Ahtanum | 31.25 | End | Flavour |
| Juniper Berries | 25 | Dry hop | Aroma |



YEAST

Wyeast 1010 - American Wheat™

FOOD PAIRING



Herring rollmops

Chicken schnitzel

Gin & elderflower jelly

PACKAGING

**KEG ONLY**

BREWER'S TIP



Give the juniper berries a quick blast in a food processor to break them up - otherwise they can jam up your fermenter.



#63

THE END OF HISTORY

FIRST BREWED JUNE 2011

THE WORLD'S STRONGEST BEER.**ABV
55%**

THIS BEER IS

The End of History: The name derives from the famous work of philosopher Francis Fukuyama, this is to beer what democracy is to history.

Complexity defined. Floral, grapefruit, caramel and cloves are intensified by boozy heat.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 16.5% | |
| TARGET FG | 1000 | |
| TARGET OG | 1112 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 100% | |

METHOD / TIMINGS



MASH TEMP

| | | |
|------|-------|--------|
| 65°C | 149°F | 75mins |
|------|-------|--------|



FERMENTATION

| | |
|------|------|
| 20°C | 68°F |
|------|------|



TWIST

| | | |
|---------|-----|-----|
| Nettles | 25g | End |
| Juniper | 25g | End |

INGREDIENTS



MALT

| | | |
|------------|---------|---------|
| Extra Pale | 12.50kg | 27.53lb |
|------------|---------|---------|



HOPS

| | (g) | Add | Attribute |
|---------------|------|-------|-----------|
| Nelson Sauvin | 6.25 | Start | Bitter |
| Centennial | 12.5 | Start | Bitter |
| Nelson Sauvin | 12.5 | End | Flavour |
| Amarillo | 12.5 | End | Flavour |
| Centennial | 12.5 | End | Flavour |



YEAST

Wyeast-Ardennes 3522™

FOOD PAIRING



Roasted wood pigeon with black pudding

Pan seared venison fillet with juniper sauce

Apricot coconut cake

PACKAGING



BREWER'S TIP



You'll have to get this one all the way down to -70°C. Taxidermy is not optional.



#64

HOPS KILL NAZIS

FIRST BREWED AUGUST 2011

IMPERIAL RED ALE.

| ABV
7.6%| IBU
70| OG
1073

THIS BEER IS

5AM Saint's big brother. Dry-hopping with Chinook gave Hops Kill Nazis a full-on, instantly recognisable US hop character - huge resinous aromas (think giant redwood) with a bitter grapefruit edge. The caramel malts bring flavours of toffee and burnt sugar, which gave Hops Kill Nazis a big, complex malt base supporting the intense hopping.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 7.6% | |
| TARGET FG | 1015 | |
| TARGET OG | 1073 | |
| EBC | 59 | |
| SRM | 29.5 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 79.5% | |

METHOD / TIMINGS



MASH TEMP

68°C 154°F



FERMENTATION

20°C 68°F

INGREDIENTS



MALT

| | | |
|------------------------|--------|---------|
| Maris Otter Extra Pale | 4.82kg | 10.62lb |
| Caramalt | 2.5kg | 5.51lb |
| Crystal 150 | 0.96kg | 2.12lb |



HOPS

| | (g) | Add | Attribute |
|------------|------|---------|-----------|
| Chinook | 40 | Start | Bitter |
| Chinook | 62.5 | End | Flavour |
| Centennial | 62.5 | End | Flavour |
| Chinook | 178 | Dry Hop | Aroma |



YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING



Candied almond and blue cheese rocket salad

Chicken Tikka Madras

Pecan pie

PACKAGING



BREWER'S TIP



A red colour is a difficult hue to achieve in beer. Experiment with different amounts of Crystal malt to fine tune the colour.



#65

MR. MIYAGI'S WASABI STOUT

FIRST BREWED SEPTEMBER 2011

SPICY STOUT BREWED BY ABERDEEN BAR STAFF.

ABV
7.5%IBU
90OG
1072

THIS BEER IS

Invented by and brewed by Dan Bloxham, no matter what anyone else says. A medium bodied, bitter, US style stout, with a wasabi warmth, a subtle earthiness and a hint of soy sauce.

BASICS

| | | |
|-------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 7.5% | |
| TARGET FG | 1015 | |
| TARGET OG | 1072 | |
| EBC | 200 | |
| SRM | 102 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 79.2% | |

INGREDIENTS



MALT

| | | |
|------------------------|--------|---------|
| Maris Otter Extra Pale | 6kg | 13.22lb |
| Chocolate Malt | 0.5kg | 1.1lb |
| Flaked Oats | 0.5kg | 1.1lb |
| Crystal Malt | 0.5kg | 1.1lb |
| Black Malt | 0.25kg | 0.55lb |
| Roasted Malt | 0.25kg | 0.55lb |



HOPS

| | (g) | Add | Attribute |
|-------------|-------|-------|-----------|
| Chinook | 81.25 | Start | Bitter |
| Sorachi Ace | 62.5 | End | Flavour |



YEAST

Wyeast 1272 - American Ale II™

PACKAGING



KEG ONLY

METHOD / TIMINGS



MASH TEMP

65°C 149°F



FERMENTATION

21°C 70°F



TWIST

| | | |
|---------------|-----|-----|
| Wasabi Powder | 45g | End |
| Wasabi Paste | 75g | End |

FOOD PAIRING



California sushi rolls with fresh crab and wasabi infused soy sauce

Spicy chilli and coriander Thai beef stew

Carrot and coriander rich cake

BREWER'S TIP



During mashing in use only pale malts, add flaked oats during the second half of the mashing process. If you can't get real wasabi, substitute for some horseradish to get the peppery heat in the beer.



#66 SUNK PUNK

FIRST BREWED SEPTEMBER 2011

OCEAN FERMENTED LAGER.

ABV
7.1%

IBU
68

OG
1056

THIS BEER IS

It's rumoured just a drop can calm the fiercest of storms. A balance of sweet, salt and savoury, citrus, spruce and caramel. Fermented at the bottom of the North Sea, which just so happens to be the perfect temperature for lagers to ferment.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 7.1% | |
| TARGET FG | 1010 | |
| TARGET OG | 1056 | |
| EBC | 14 | |
| SRM | 7 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 82.1% | |

INGREDIENTS



MALT

Extra Pale 5.31kg 11.7lb



HOPS

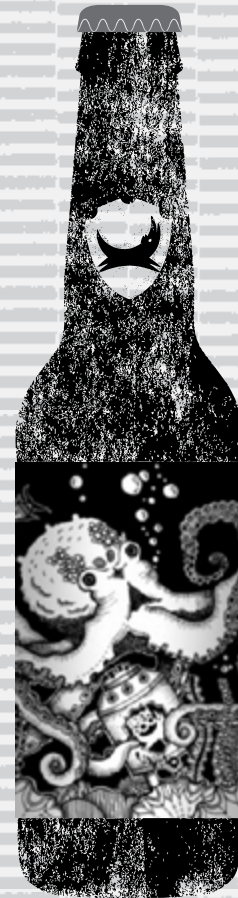
| | (g) | Add | Attribute |
|---------------|------|--------|-----------|
| Chinook | 20 | Start | Bitter |
| Ahtanum | 12.5 | Start | Bitter |
| Chinook | 20 | Middle | Flavour |
| Ahtanum | 12.5 | Middle | Flavour |
| Chinook | 30 | End | Flavour |
| Ahtanum | 12.5 | End | Flavour |
| Simcoe | 12.5 | End | Flavour |
| Nelson Sauvin | 140 | End | Flavour |



YEAST

Wyeast 2007 - Pilsner™

PACKAGING



METHOD / TIMINGS



MASH TEMP

65°C 149°F 75mins



FERMENTATION

10°C 50°F



TWIST

| | | |
|--------------|------|--------|
| Seabuckthorn | 25g | End |
| Sea Salt | 20g | Middle |
| Rum | 25ml | End |

FOOD PAIRING



Salt baked cod with lemon and dill butter

Beef, oyster and ale pie

Apple and rosemary tart

BREWER'S TIP



Keep the fermentation temperature as steady as possible to allow the lager yeast to do its thing.

IMPERIAL BROWN ALE AGED IN SPANISH RED WINE BARRELS. | ABV 11.5% | IBU 80 | OG 1096


THIS BEER IS

A decadent, robust and encapsulating Imperial Ale. A rollercoaster of devilish berries, smooth vanilla, toasted marshmallow and wine gums; caramel malt balanced with moderate bitterness and a roasty edge.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 11.5% | |
| TARGET FG | 1020 | |
| TARGET OG | 1096 | |
| EBC | 115 | |
| SRM | 57.5 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 79.2% | |

METHOD / TIMINGS


| | |
|---|------------------|
|  | MASH TEMP |
| 69°C | 156°F 45mins |


| | |
|---|---------------------|
|  | FERMENTATION |
| 20°C | 68°F |

| | |
|---|--------------|
|  | TWIST |
| Age in red wine barrels | |


INGREDIENTS

| | |
|---|----------------|
|  | MALT |
| Extra Pale - Spring Blend | 8.75kg 19.27lb |
| Caramalt | 0.94kg 2.06lb |
| Dark Crystal | 0.44kg 0.96lb |
| Carafa Spec T1 | 0.11kg 0.25lb |
| Chocolate | 0.11kg 0.25lb |
| Brown | 0.37kg 0.83lb |
| Flaked Oats | 0.94kg 2.06lb |

| | |
|--|-------------------|
|  | HOPS |
| | (g) Add Attribute |
| Galena | 37.5 Start Bitter |
| Willamette | 50 End Flavour |
| First Gold | 25 End Flavour |

| | |
|---|--------------|
|  | YEAST |
| Wyeast 1272 - American Ale II™ | |


FOOD PAIRING

| | |
|---|---------------------------------|
|  | Calves' liver with onion relish |
| | Coq au vin |
| | S'mores |

PACKAGING



BREWER'S TIP

 Be careful of sticking the run-off. There are a lot of specialty malts in this mash that can prove problematic if pulled onto the run-off plates.

IMPERIAL BROWN ALE AGED IN RUM CASKS.

ABV
11.8%

IBU
80

OG
1096

THIS BEER IS

AB:18 began life as an Imperial Brown Ale before we bombarded it with Scottish tayberries and Purple raspberries and locked it away in rum barrels for two years, infusing rich dark fruit flavours and oaky warmth into the mix.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 11.8% | |
| TARGET FG | 1020 | |
| TARGET OG | 1096 | |
| EBC | 115 | |
| SRM | 57.5 | |
| PH | 5.2 | |
| ATTENUATION LEVEL | 79.2% | |

METHOD / TIMINGS



MASH TEMP

69°C 156°F 45mins



FERMENTATION

20°C 68°F



TWIST

Age in rum barrels

Tayberries 500g

Purple Raspberries 500g

INGREDIENTS



MALT

| | | |
|----------------------------|--------|---------|
| Extra Pale - Spring Blend | 8.75kg | 19.27lb |
| Caramalt | 0.93kg | 2.06lb |
| Dark Crystal | 0.44kg | 0.96lb |
| Carafa Special Malt Type I | 0.11kg | 0.25lb |
| Chocolate | 0.11kg | 0.25lb |
| Brown | 0.38kg | 0.83lb |
| Flaked Oats | 0.94kg | 2.06lb |



HOPS

| | (g) | (min) | Attribute |
|------------|------|-------|-----------|
| Galena | 37.5 | Start | Bitter |
| Wilamette | 50 | End | Bitter |
| First Gold | 25 | End | Flavour |



YEAST

Wyeast American Ale II Strain 1272

FOOD PAIRING



Kippers and poached eggs

Slow cooked lamb shoulder with mint sauce

Apple and blackcurrant cobbler

PACKAGING



BREWER'S TIP



Blend aged beer with a fresh brewed black ale in a 70-30 ratio to add bursts of blackcurrant and citrus.



#69

OLD WORLD INDIA PALE ALE

FIRST BREWED OCTOBER 2011

ENGLISH INDIA PALE ALE.| ABV
7.5%| IBU
80| OG
1069

THIS BEER IS

This recreated the epic IPAs that were sent on monumental ocean voyages from England to India by sea in the 1800s. Medium bodied with a complex malt profile, backed up with intense bitterness and a woody, earthy rich English hop character.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 7.5% | |
| TARGET FG | 1012 | |
| TARGET OG | 1069 | |
| EBC | 50 | |
| SRM | 25 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 82.6% | |

METHOD / TIMINGS



MASH TEMP

65°C 149°F



FERMENTATION

22°C 72°F

INGREDIENTS



MALT

| | | |
|--------------------------|--------|---------|
| Extra pale - Maris Otter | 6.25kg | 13.77lb |
| Amber | 0.25kg | 0.55lb |
| Crystal 150 | 0.25kg | 0.55lb |



HOPS

| | (g) | Add | Attribute |
|----------------|------|-------|-----------|
| Bramling Cross | 62.5 | Start | Bitter |
| First Gold | 50 | End | Flavour |
| Bramling Cross | 50 | End | Flavour |



YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING



Honey glazed ham with spicy roasted carrots

Mature cheddar with spicy chutney

Peach cobbler

PACKAGING



BREWER'S TIP



In beers like this with a hefty malt bill, it pays to check a spoonful of the mash with some iodine solution. This will indicate if the mash has converted all of the starch into fermentable sugars. If the colour is very dark, just extend the mash rest by 10 mins and check again.



#70

OLD WORLD RUSSIAN IMPERIAL STOUT

FIRST BREWED OCTOBER 2011

RUSSIAN IMPERIAL STOUT.

| | | |
|------|-----|------|
| ABV | IBU | OG |
| 9.5% | 80 | 1075 |

THIS BEER IS

This Old World Stout perfectly recreates the export stouts of years gone by; brewed to imperial strength to avoid freezing during its journey across the Baltic Sea to snowy Moscow. Full bodied with huge chocolate, coffee and roast flavours, this imperial stout employs a variety of hops to add enough bitterness and hop complexity to balance the huge malt sweetness and rich mocha and molasses flavours.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 9.5% | |
| TARGET FG | 1014 | |
| TARGET OG | 1075 | |
| EBC | 195 | |
| SRM | 97.5 | |
| PH | 4.5 | |
| ATTENUATION LEVEL | 81.3% | |

INGREDIENTS



MALT

| | | |
|------------------|--------|---------|
| Extra Pale | 6.56kg | 14.45lb |
| Dark Crystal 350 | 0.66kg | 1.45lb |
| Carafa Special 3 | 0.31kg | 0.69lb |
| Caramalt | 0.31kg | 0.69lb |
| Chocolate | 0.07kg | 0.15lb |



HOPS

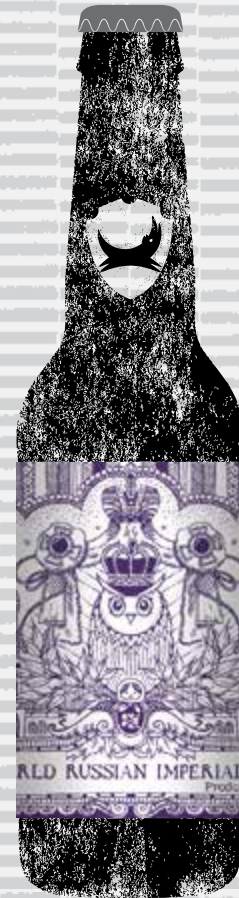
| | (g) | Add | Attribute |
|----------|------|--------|-----------|
| Magnum | 12.5 | Start | Bitter |
| Galena | 12.5 | Start | Bitter |
| Hercules | 12.5 | Start | Bitter |
| Magnum | 6.25 | Middle | Bitter |
| Galena | 6.25 | Middle | Bitter |
| Cascade | 25 | End | Flavour |
| Galena | 25 | End | Flavour |



YEAST

Wyeast 1272 - American Ale II™

PACKAGING



METHOD / TIMINGS



MASH TEMP

64°C 147°F 90mins



FERMENTATION

19°C 66°F

FOOD PAIRING



Searched steak with a peppercorn sauce

Strong blue cheese and oatcakes

Chocolate cheesecake

BREWER'S TIP



Add the chocolate malt after the mash is complete, at the start of sparging. This will extract flavour and colour, but will prevent the extraction of harsh tannins into the wort.



#71 LOST DOG (W/LOST ABBEY)

FIRST BREWED NOVEMBER 2011

RUM-AGED IMPERIAL PORTER - LOST ABBEY COLLAB.

ABV
10%

IBU
35

OG
1080


THIS BEER IS

Our first beer aged in rum casks, Lost Dog saw us brew a collaboration imperial porter with our friends at Lost Abbey. The base beer was packed with toffee, chocolate and roasty notes, balanced with a subtle spicy hop character. The rum casks add a warming, spiced vanilla edge.

BASICS

| | | |
|--------------------------|------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 10% | |
| TARGET FG | 1012 | |
| TARGET OG | 1080 | |
| EBC | 80 | |
| SRM | 40 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 85% | |

METHOD / TIMINGS

| |
|---|
|  MASH TEMP |
| 65°C 149°F 75mins |
|  FERMENTATION |
| 19°C 66°F |
|  TWIST |
| Aged in rum casks for 12 months |

INGREDIENTS



MALT

| | | |
|----------------|--------|---------|
| Extra Pale | 4.69kg | 10.32lb |
| Pale Chocolate | 0.23kg | 0.52lb |
| Chocolate | 0.7kg | 1.55lb |
| Dark Crystal | 0.35kg | 0.77lb |
| Oats | 0.47kg | 1.03lb |
| Caramalt | 0.35kg | 0.77lb |



HOPS

| | (g) | Add | Attribute |
|------------|-----|-------|-----------|
| First Gold | 35 | Start | Bitter |



YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING



- Beef satay skewers
- Venison & cranberry pie
- Blackberry mocha gateaux

PACKAGING



BREWER'S TIP



Ageing in barrels brings the ABV up. Recreate rum cask ageing by soaking oak chips in rum then adding to the maturing beer.

DECONSTRUCTED BLONDE IMPERIAL STOUT.

| | | |
|---------------|-----------|------------|
| ABV 10.43% | IBU 65 | OG 1095 |
|---------------|-----------|------------|




THIS BEER IS

Flavours and aromas you'd expect from a Stout, but brewed without dark malts. The full mouthfeel comes courtesy of wheat and oats, while smoked malt and the twist additions add the complex flavours normally provided by highly kilned malts.


BASICS


| | | |
|-------------------|--------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 10.43% | |
| TARGET FG | 1016 | |
| TARGET OG | 1095 | |
| EBC | 23 | |
| SRM | 11.5 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 83.2% | |


METHOD / TIMINGS

| | |
|--|---------------|
|  MASH TEMP | |
| 65°C | 149°F |
|  FERMENTATION | |
| 21°C | 70°F |
|  TWIST | |
| Cacao | 25g FV |
| Coffee Beans | 37.5g FV |
| Oak Chips | 5g FV |
| Vanilla Pods | 10 split pods |
| Liquorice | 5g FV |


INGREDIENTS

| | | |
|--|--------|---------|
|  MALT | | |
| Maris Otter Extra Pale | 9.25kg | 20.37lb |
| Wheat | 1.88kg | 4.13lb |
| Flaked Oat | 1.88kg | 4.13lb |
| Smoked Peaty | 0.13kg | 0.28lb |

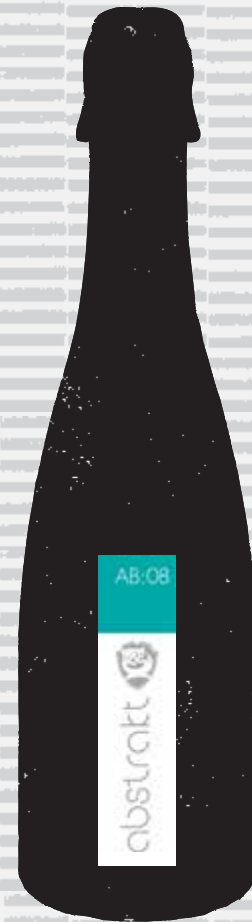
| | | | |
|--|-------|-------|-----------|
|  HOPS | | | |
| | (g) | Add | Attribute |
| First Gold | 81.25 | Start | Bitter |
| First Gold | 62.5 | End | Flavour |
| Coffee Beans | 12.5 | End | |

| | |
|---|--|
|  YEAST | |
| Wyeast 1272 - American Ale II™ | |


FOOD PAIRING

| | |
|---|---|
|  | Caramelised scallops with burnt apple puree |
| | Blackened Cajun chicken |
| | Blondies with chocolate fudge sauce |

PACKAGING



BREWER'S TIP

 Add all twist ingredients to Fermentation Vessel once fermentation is complete. Don't be afraid to add a little at a time and taste as you go. During mashing in first start with pale malt. Afterwards mix all malts evenly. Go with flaked oats during second half of mashing in process.



#73

SUNMAID STOUT

FIRST BREWED DECEMBER 2011

RUM & RAISIN IMPERIAL STOUT.

| ABV
10.2%| IBU
50| OG
1026




THIS BEER IS

Brewed by Chris Sartori from Stone Brewing Company in 2010. A dark chocolate stout with dried dark fruit finish. Simcoe provides bitterness with subtle fruity supporting notes, contrasting the chocolate and coffee-laden malt profile. The finish is warming with vanilla and rich dark fruit depth.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 10.2% | |
| TARGET FG | 1102 | |
| TARGET OG | 1026 | |
| EBC | 197 | |
| SRM | 100 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 74.5% | |

METHOD / TIMINGS

| | |
|---|---------------------|
|  | MASH TEMP |
| 65°C | 149°F 55mins |
|  | FERMENTATION |
| 21°C | 70°F |
|  | TWIST |
| Age in whisky casks with rum soaked raisins | |

INGREDIENTS



MALT

| | | |
|----------------------------|--------|---------|
| Pale Ale - Tipple | 10kg | 22.03lb |
| Chocolate | 1.25kg | 2.75lb |
| Carafa Special Malt Type 3 | 0.94kg | 2.06lb |
| Crystal | 0.94kg | 2.06lb |
| Flaked Oats | 1.56kg | 3.44lb |



HOPS

| | (g) | Add | Attribute |
|------------|------|-------|-----------|
| Simcoe | 37.5 | Start | Bitter |
| Challenger | 25 | End | Flavour |



YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING



Lapin aux pruneaux (braised rabbit with prunes)

Gouda cheese

Dark chocolate truffles

PACKAGING

**KEG ONLY**

BREWER'S TIP



Take small volume of wort out of the run off and steep the raisins in it, then crush them up. This will help to release the dark fruit aromas into the wort.



#74

SHAREHOLDER BLACK IPA 2011

FIRST BREWED DECEMBER 2011

SHAREHOLDER BLACK IPA.

| | | |
|------|-----|------|
| ABV | IBU | OG |
| 7.1% | 80 | 1067 |




THIS BEER IS

Brewed as part of the shareholder brewday at our Fraserburgh brewery. Massively dry hopped and aged on toasted oak chips, this IPA was a riot of lemon, vanilla and roasted malt.

BASICS

| | | |
|--------------------------|------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 7.1% | |
| TARGET FG | 1014 | |
| TARGET OG | 1067 | |
| EBC | 71 | |
| SRM | 36 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 79% | |

METHOD / TIMINGS

| | | | |
|---|---------------------|--------|--|
|  | MASH TEMP | | |
| 66°C | 151°F | 90mins | |
|  | FERMENTATION | | |
| 19°C | 66°F | | |
|  | TWIST | | |
| Several dozen brewers! | | | |
| Toasted oak chips | 75g | FV | |

INGREDIENTS



MALT

| | | |
|------------------------|--------|---------|
| Maris Otter Extra Pale | 6.57kg | 14.45lb |
| Cara | 0.75kg | 1.65lb |
| Crystal 150 | 0.32kg | 0.69lb |
| Carafa Special I | 0.50kg | 1.10lb |



HOPS

| | (g) | Add | Attribute |
|------------|------|---------|-----------|
| Amarillo | 25 | Start | Bitter |
| Columbus | 25 | Start | Bitter |
| Chinook | 62.5 | End | Flavour |
| Columbus | 62.5 | End | Flavour |
| Cascade | 62.5 | End | Flavour |
| Centennial | 62.5 | End | Flavour |
| Centennial | 125 | Dry hop | Aroma |
| Cascade | 62.5 | Dry hop | Aroma |
| Amarillo | 62.5 | Dry hop | Aroma |
| Chinook | 62.5 | Dry hop | Aroma |



YEAST

Wyeast 1056 American Ale™

FOOD PAIRING



Classic American cheeseburger
Chilli chocolate bars

PACKAGING



KEG ONLY

BREWER'S TIP



Get as many Equity Punks involved. You can toast the oak chips yourself in an oven.

CASK-AGED CHERRY IMPERIAL STOUT.

ABV
11.3%

IBU
50

OG
1098

THIS BEER IS

A cherry imperial stout aged in ex-sherry whisky barrels. Based on the classic German Schwarzwald (Black Forest) dessert. Intense dark fruit flavours of cherry, plum, raisin and currant, coupled with deep bitter chocolate, espresso and a full-bodied coffee and cream character.


BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 11.3% | |
| TARGET FG | 1020 | |
| TARGET OG | 1098 | |
| EBC | 164 | |
| SRM | 83 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 79.6% | |

METHOD / TIMINGS

 **MASH TEMP**
65°C 149°F

 **FERMENTATION**
20°C 68°F

 **TWIST**

| | | |
|---------------|--------|--------|
| Lactose | 125g | Middle |
| Sour cherries | 187.5g | Middle |

INGREDIENTS

 **MALT**

| | | |
|----------------------------|--------|--------|
| Extra Pale | 10kg | 22lb |
| Carafa Special Malt Type 2 | 1.88kg | 4.13lb |
| Flaked oats | 1.88kg | 4.13lb |

 **HOPS**

| | (g) | Add | Attribute |
|------|------|-------|-----------|
| Saaz | 125 | Start | Bitter |
| Saaz | 37.5 | End | Flavour |

 **YEAST**

Wyeast 1272 - American Ale II™

FOOD PAIRING



Pheasant paté

Roast duck in a cherry glaze

Chocolate torte with a dark fruit compote

PACKAGING



BREWER'S TIP



To mimic the sherry cask ageing character, soak some oak chips in sherry for 48 hours then steep them in the beer after primary fermentation has finished.

#76 SIMCOE

FIRST BREWED JANUARY 2012
IPA IS DEAD

SINGLE HOP INDIA PALE ALE.

ABV
6.7%

IBU
70

OG
1063

THIS BEER IS

A special release of our IPA is Dead series - IPA is Dead Simcoe. Hopped to hell with citrusy bitter and aroma hops from the West Coast of the USA. Bitter, orange, mandarin, floral, this IPA showcases the best the west has to offer.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 6.7% | |
| TARGET FG | 1012 | |
| TARGET OG | 1063 | |
| EBC | 30 | |
| SRM | 15 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 81.0% | |

INGREDIENTS



MALT

| | | |
|--------------|--------|---------|
| Extra Pale | 4.75kg | 10.52lb |
| Caramalt | 0.32kg | 0.69lb |
| Dark Crystal | 0.06kg | 0.14lb |
| Munich | 0.32kg | 0.69lb |



HOPS

| | (g) | Add | Attribute |
|--------|------|---------|-----------|
| Simcoe | 2.5 | Start | Bitter |
| Simcoe | 25 | Middle | Flavour |
| Simcoe | 37.5 | End | Flavour |
| Simcoe | 250 | Dry Hop | Aroma |



YEAST

Wyeast 1056 American Ale™

PACKAGING



METHOD / TIMINGS



MASH TEMP

65°C 149°F



FERMENTATION

99°C 66°F

FOOD PAIRING



- Beer roasted chicken
- Ham and pineapple pizza
- Chocolate cake drizzled with orange

BREWER'S TIP



Get the freshest Simcoe for the best profile.



#77

LIBERTINE PORTER

FIRST BREWED JANUARY 2012

DRY-HOPPED AGGRESSIVE PORTER.ABV
6.1%IBU
45OG
1067


THIS BEER IS


An avalanche of cross-continental hop varieties give this porter a complex spicy, resinous and citrusy aroma, with a huge malt bill providing a complex roasty counterpoint. Digging deeper into the flavour draws out cinder toffee, bitter chocolate and hints of woodsmoke.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 6.1% | |
| TARGET FG | 1020 | |
| TARGET OG | 1067 | |
| EBC | 219 | |
| SRM | 109.5 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 70.1% | |

METHOD / TIMINGS

| | |
|---|------------------|
|  | MASH TEMP |
| 68°C | 154°F 35mins |

| | |
|---|---------------------|
|  | FERMENTATION |
| 18°C | 64°F |

INGREDIENTS



| | | |
|---------------------------|--------|--------|
| Extra Pale - Spring Blend | 5kg | 11.0lb |
| Caramalt | 1.25kg | 2.75lb |
| Crystal 150 | 0.63kg | 1.38lb |
| Chocolate | 0.63kg | 1.38lb |
| Roasted Barley | 0.63kg | 1.38lb |
| Wheat | 0.31kg | 0.69lb |
| Flaked Oats | 0.31kg | 0.69lb |
| Smoked Malt | 0.06kg | 0.14lb |



| | (g) | Add | Attribute |
|------------|-------|---------|-----------|
| Columbus | 31.25 | Start | Bitter |
| Columbus | 25 | End | Bitter |
| Willamette | 25 | End | Flavour |
| Galena | 25 | End | Flavour |
| Columbus | 75 | Dry hop | Aroma |
| Galena | 75 | Dry hop | Aroma |
| Simcoe | 100 | Dry hop | Aroma |



Wyeast 1056 - American Ale™

FOOD PAIRING



Blue cheese beef burger

Glazed short ribs

Chocolate cake

PACKAGING



BREWER'S TIP



Mash in at a higher temperature to leave more unfermentable sugars in the wort. This gives the beer a sweeter porter profile.



#78

MIXTAPE 8

FIRST BREWED JANUARY 2012

AN EPIC FUSION OF OLD BELGIAN, AMERICAN NEW WAVE, AND SCOTCH WHISKY.

ABV
14.5%IBU
50OG
1093

THIS BEER IS

This recipe is for the Belgian Tripel base. A blend of two huge oak aged beers – half a hopped up Belgian Tripel, and half a Triple India Pale Ale. Both aged in single grain whisky barrels for two years and blended, each beer brings its own character to the mix. The Belgian Tripel comes loaded with complex spicy, fruity esters, and punchy citrus hop character.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 14.5% | |
| TARGET FG | 1014 | |
| TARGET OG | 1093 | |
| EBC | 40 | |
| SRM | 20 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 85% | |

METHOD / TIMINGS



MASH TEMP

65°C 149°F 40mins



FERMENTATION

21°C 70°F



TWIST

Barrel aged and blended with Anarchist Alchemist

INGREDIENTS



MALT

| | | |
|-------------------|--------|---------|
| Pale Ale - Tipple | 11.1kg | 24.50lb |
| Cara | 0.94kg | 2.065lb |
| Crystal | 0.44kg | 0.96lb |



HOPS

| | (g) | Add | Attribute |
|------------------|------|-------|-----------|
| Columbus Extract | 12.5 | Start | Bitter |
| Centennial | 37.5 | End | Flavour |
| Cascade | 37.5 | End | Flavour |
| Simcoe | 37.5 | End | Flavour |



YEAST

Wyeast 3522 - Belgian Ardennes™

FOOD PAIRING

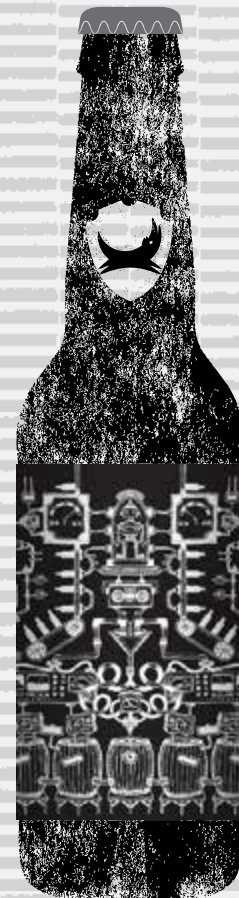


Coriander & chilli crab cakes

Goats cheese salad with walnuts, radish and blood orange

Pistachio cake

PACKAGING



BREWER'S TIP



Brew twice as much Belgian Tripel as you were planning on ageing - it's awesome on its own too!



#79

BITCH PLEASE (W/3 FLOYDS)

FIRST BREWED FEBRUARY 2012

BARLEY WINE - 3 FLOYDS COLLAB.

ABV
11.5%IBU
50OG
1104

THIS BEER IS

This limited edition American Barley Wine was brewed in collaboration with 3 Floyds Brewery. This beer had all the warm, boozy and smoky aspects of an Islay Scotch whisky with the sweet malt and devastatingly bitter attributes of a barley wine. Peat smoke features prominently, backed up with a complex fruity hop profile.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 11.5% | |
| TARGET FG | 1016 | |
| TARGET OG | 1104 | |
| EBC | 38 | |
| SRM | 19 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 85% | |

METHOD / TIMINGS



MASH TEMP

65°C 149°F



FERMENTATION

21°C 70°F



TWIST

Two bars of Highland Toffee Start of boil

INGREDIENTS



MALT

| | | |
|--------------|--------|---------|
| Extra Pale | 8.21kg | 18.09lb |
| Pinhead Oats | 0.36kg | 0.79lb |
| CaraHell | 0.18kg | 0.39lb |
| CaraAroma | 0.18kg | 0.39lb |
| Roasted Malt | 0.09kg | 0.2lb |
| Peated Malt | 0.09kg | 0.2lb |



HOPS

| | (g) | Add | Attribute |
|---------------|------|-------|-----------|
| Green Bullet | 50 | Start | Bitter |
| Motueka | 35.5 | End | Flavour |
| Pacific Gem | 21.5 | End | Flavour |
| Nelson Sauvin | 7 | End | Flavour |



YEAST

Wyeast 1272 - American Ale II™

PACKAGING



FOOD PAIRING



Stilton Blue featured cheese platter

Dark bitter chocolate torte

Scotch bonnet beef chilli

BREWER'S TIP



To add to the smoky nature of this Barley Wine, source some smoked wood or whisky casks to age the beer in.



#80 CHALLENGER

FIRST BREWED FEBRUARY 2012
IPA IS DEAD

SINGLE HOP INDIA PALE ALE – 2012.

ABV
6.7%

IBU
67

OG
1064

THIS BEER IS

Challenger is known for its herbal and fruity characteristics. When used alone in a beer like IPA is Dead, Challenger brings light woody notes, floral hints, and delicate green tea, alongside more recognisable citrus notes. As a dual-purpose hop, it also yields great bittering potential, which is ideal in a dry bitter IPA.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 6.7% | |
| TARGET FG | 1013 | |
| TARGET OG | 1064 | |
| EBC | 19 | |
| SRM | 9.5 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 79.7% | |

METHOD / TIMINGS



MASH TEMP

68°C 154°F



FERMENTATION

19°C 66°F

INGREDIENTS



MALT

| | | |
|---------------------------|--------|---------|
| Extra Pale - Spring Blend | 5.87kg | 12.94lb |
| Caramalt | 0.37kg | 0.83lb |
| Crystal 150 | 0.19kg | 0.41lb |



HOPS

| | (g) | Add | Attribute |
|------------|-----|---------|-----------|
| Challenger | 85 | Start | Bitter |
| Challenger | 100 | End | Flavour |
| Challenger | 250 | Dry Hop | Aroma |



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



- Caramelized onion and steak pie
- Chicken Khua Kling (dry Thai curry)
- Lemon drizzle cake

PACKAGING



BREWER'S TIP



Challenger hops come from English hops farms - try getting hold of some fresh, undried hops and make a "wet hop" beer.



#81 GALAXY

FIRST BREWED FEBRUARY 2012
IPA IS DEAD

SINGLE HOP INDIA PALE ALE – 2012.

ABV
6.7%

IBU
67

OG
1064

THIS BEER IS

With all the rich tropical flavour you'd expect from Australia's Galaxy, this beer backs up a strong citrus aroma and flavour with a mellow undercurrent of passion fruit and mango. Zingy and sweet but not too sweet, Galaxy has a soft and inviting fruity hop character.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 6.7% | |
| TARGET FG | 1064 | |
| TARGET OG | 1013 | |
| EBC | 19 | |
| SRM | 9.5 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 79.7% | |

METHOD / TIMINGS


 **MASH TEMP**
68°C 154°F

 **FERMENTATION**
19°C 66°F


INGREDIENTS

 **MALT**


| | | |
|---------------------------|--------|---------|
| Extra Pale - Spring Blend | 5.87kg | 12.94lb |
| Caramalt | 0.37kg | 0.83lb |
| Crystal 150 | 0.19kg | 0.41lb |

 **HOPS**

| | (g) | Add | Attribute |
|--------|------|---------|-----------|
| Galaxy | 75.4 | Start | Bitter |
| Galaxy | 75.4 | End | Flavour |
| Galaxy | 250 | Dry Hop | Aroma |

 **YEAST**
Wyeast 1056 - American Ale™


FOOD PAIRING

- 
- Spicy green chilli and lemongrass chicken thai curry
 - Sharp cheddar cheese and crackers
 - Ginger and orange zest cookies

PACKAGING



BREWER'S TIP

 Use fresh Galaxy for the best flavour profile.



#82 HBC 369

FIRST BREWED FEBRUARY 2012
IPA IS DEAD

SINGLE HOP INDIA PALE ALE – 2012.

ABV
6.7%

IBU
67

OG
1064

THIS BEER IS

HBC 369 brings rich fruity flavours with the tiniest layer of candy coating on top. HBC 369 (the hop) can bring notes of blueberries, pear, and possibly even sweet potato. HBC 369 (the beer) was balanced, with just one hop providing a complex aroma, and a dry bitterness.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 6.7% | |
| TARGET FG | 1064 | |
| TARGET OG | 1013 | |
| EBC | 19 | |
| SRM | 9.5 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 79.7% | |

METHOD / TIMINGS

 **MASH TEMP**
68°C 154°F

 **FERMENTATION**
19°C 66°F

INGREDIENTS

MALT

| | | |
|---------------------------|--------|---------|
| Extra Pale - Spring Blend | 5.87kg | 12.94lb |
| Caramalt | 0.37kg | 0.83lb |
| Crystal 150 | 0.19kg | 0.41lb |

HOPS

| | (g) | Add | Attribute |
|---------|-----|---------|-----------|
| HBC 369 | 40 | Start | Bitter |
| HBC 369 | 100 | End | Flavour |
| HBC 369 | 250 | Dry Hop | Aroma |

YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Spicy jalapeño & seared steak fajitas
Grilled spicy corn with feta crumbles
Blueberry pie

PACKAGING



BREWER'S TIP



HBC 369 is now known as Mosaic!



#83 MOTUEKA

FIRST BREWED FEBRUARY 2012
IPA IS DEAD

SINGLE HOP INDIA PALE ALE – 2012.

ABV
6.7%

IBU
67

OG
1064

THIS BEER IS

Lemon and lime rise to the top of this hoppy brew, with supporting acts of tropical fruit for a very rounded, thoroughly satisfying flavour. Motueka is a hop we've used in loads of recipes; it has enough resin to balance the intense fruity character.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 6.7% | |
| TARGET FG | 1064 | |
| TARGET OG | 1013 | |
| EBC | 19 | |
| SRM | 9.5 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 79.7% | |

METHOD / TIMINGS



MASH TEMP

68°C 154°F



FERMENTATION

19°C 66°F

INGREDIENTS



MALT

| | | |
|---------------------------|--------|---------|
| Extra Pale - Spring Blend | 5.87kg | 12.94lb |
| Caramalt | 0.37kg | 0.83lb |
| Crystal 150 | 0.19kg | 0.41lb |



HOPS

| | (g) | Add | Attribute |
|---------|-----|---------|-----------|
| Motueka | 75 | Start | Bitter |
| Motueka | 100 | End | Flavour |
| Motueka | 250 | Dry Hop | Aroma |



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Tofu pad Thai with fresh lime juice and coriander

Fish tacos with avocado

Key lime pie

PACKAGING



BREWER'S TIP



Be careful with the Motueka additions. It has an intense citrus character that is often tempered by using in conjunction with other hops.



#84

DEAD PONY CLUB

FIRST BREWED MARCH 2012

WEST COAST KICKS. CITRUSY. ZESTY. BRIGHT.| ABV
3.8%| IBU
35| OG
1040

THIS BEER IS

Our California style West Coast IPA has light toffee and caramel notes layered on biscuit malt, supporting a huge, fresh citrus aroma, with lemongrass, lime zest, grapefruit peel, alongside some tropical notes, courtesy of some heavy-hitting US hops.

BASICS

| | | |
|--------------------------|------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 3.8% | |
| TARGET FG | 1012 | |
| TARGET OG | 1040 | |
| EBC | 25 | |
| SRM | 12.7 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 70% | |

METHOD / TIMINGS



MASH TEMP

62°C | 144°F | 75mins



FERMENTATION

19°C | 66°F

INGREDIENTS



MALT

| | | |
|-------------|--------|--------|
| Extra Pale | 2.79kg | 6.14lb |
| Caramalt | 0.63kg | 1.38lb |
| Crystal 150 | 0.19kg | 0.41lb |



HOPS

| | (g) | Add | Attribute |
|--------|------|---------|-----------|
| Simcoe | 5 | Start | Bitter |
| Citra | 5 | Start | Bitter |
| Simcoe | 5 | Middle | Flavour |
| Citra | 5 | Middle | Flavour |
| Simcoe | 50 | Dry Hop | Aroma |
| Citra | 75 | Dry Hop | Aroma |
| Mosaic | 62.5 | Dry Hop | Aroma |



YEAST

Wyeast 1056 - American Ale™

PACKAGING



FOOD PAIRING



Baja style fish tacos

Jerk chicken

Apple crumble

BREWER'S TIP



It may be tempting to throw extra (extra) hops at Dead Pony Club, but try adding a little at a time to consecutive brews rather than cramming in loads extra on your first time.



#85

LIBERTINE BLACK ALE

FIRST BREWED MARCH 2012

THE NEW BLACK. ROASTY. HOPPY. FRUITY.ABV
7.2%IBU
50OG
1068

THIS BEER IS

A dark hop bomb combining the malt-forward indulgences of a stout with the insatiable hopload of an IPA. Rich spiced blackcurrant and caramel up front, with a sharp bitter finish following behind, bringing grapefruit and resin with it. Dry, bitter and intense; this is an IPA first and foremost, given a dark malt makeover. Originally brewed as a Simcoe only single hop IPA, we've experimented with adding a little Cascade and Mosaic for extra depth.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 7.2% | |
| TARGET FG | 1013 | |
| TARGET OG | 1068 | |
| EBC | 150 | |
| SRM | 76 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 78.6% | |

METHOD / TIMINGS



MASH TEMP

65°C 149°F 75mins



FERMENTATION

19°C 66°F

INGREDIENTS



MALT

| | | |
|----------------------------|--------|--------|
| Extra Pale | 5.3kg | 11.7lb |
| Caramalt | 0.25kg | 0.55lb |
| Crystal 150 | 0.19kg | 0.41lb |
| Carafa Special Malt Type 1 | 0.13kg | 0.28lb |
| Carafa Special Malt Type 3 | 0.19kg | 0.4lb |



HOPS

| | (g) | Add | Attribute |
|---------|-------|---------|-----------|
| Simcoe | 18.75 | Start | Bitter |
| Simcoe | 18.75 | Middle | Bitter |
| Simcoe | 37.50 | End | Flavour |
| Simcoe | 175 | Dry Hop | Aroma |
| Cascade | 37.5 | Dry Hop | Aroma |
| Mosaic | 37.5 | Dry Hop | Aroma |



YEAST

Wyeast 1272 - American Ale II™

PACKAGING



FOOD PAIRING



Grilled king prawns with a chilli lime sauce

Blue cheese burger

Flourless chocolate ginger cake

BREWER'S TIP



The goal here is to make a black beer that tastes like an IPA. Don't overload the black or roasted malts to try and achieve the correct colour. Too much roasted malts will suppress far too much of that beautiful citrus and tropical flavour from the Simcoe. It may be hard to get hold of Carafa, but it will allow you to get a great colour, without all of the characteristic roasty astringent flavours.



#86

ANARCHIST ALCHEMIST

FIRST BREWED MARCH 2012

TRIPLE HOPPED TRIPLE IPA.

| ABV
16.5%| IBU
20.5| OG
1112

THIS BEER IS

About as far as you can push an IPA; Anarchist Alchemist packs in three times the malt and three of our favourite hops. Nelson Sauvín, Amarillo and Centennial bring a range of flavours, touching on tropical fruit, white grape, tangerine, grapefruit, pine, spiced orange... the list goes on!

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 16.5% | |
| TARGET FG | 1000 | |
| TARGET OG | 1112 | |
| EBC | 20 | |
| SRM | 10 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 100% | |

METHOD / TIMINGS



MASH TEMP

65°C 149°F 75mins



FERMENTATION

20°C 68°F

INGREDIENTS



MALT

Extra Pale 12.5kg 27.53lb



HOPS

| | (g) | Add | Attribute |
|---------------|------|---------|-----------|
| Nelson Sauvín | 6.25 | Start | Bitter |
| Centennial | 12.5 | Start | Bitter |
| Nelson Sauvín | 12.5 | End | Flavour |
| Amarillo | 12.5 | End | Flavour |
| Centennial | 12.5 | End | Flavour |
| Nelson Sauvín | 12.5 | Dry hop | Aroma |
| Amarillo | 12.5 | Dry hop | Aroma |
| Centennial | 12.5 | Dry hop | Aroma |



YEAST

Wyeast 1272 - American Ale II™

PACKAGING



FOOD PAIRING



Blue cheese & onion tart

Goan goat curry

Sugar-poached kumquat rice pudding

BREWER'S TIP



The biggest challenge with this beer is getting it to ferment out entirely. Hold mash temp at 65°C for 90 mins to ensure maximum fermentability. Use super high gravity yeast or champagne yeast to achieve the last few gravity points.

CACAO, COFFEE, CHILI IMPERIAL ANNIVERSARY STOUT.

ABV
15%

IBU
90

OG
1120

THIS BEER IS

Our anniversary stout was based on AB:04, one of our most sought after beers ever. This beer is slightly different each year, with subtle variations coming into play purely down to environmental and fermentation factors. What doesn't change is the rich dark chocolate, bitter coffee and chili warmth of this monumental stout.

BASICS

| | | |
|--------------------------|------|------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6 |
| ABV | 15% | |
| TARGET FG | 1003 | |
| TARGET OG | 1120 | |
| EBC | 100 | |
| SRM | 50 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 98% | |

METHOD / TIMINGS

MASH TEMP

65°C 149°F 90mins

FERMENTATION

19°C 66°F

TWIST

Based on AB:04, but with added vanilla and 3.5 times the chili.

INGREDIENTS

MALT

| | | |
|----------------------------|--------|---------|
| Extra Pale | 8kg | 17.63lb |
| Wheat | 0.5kg | 1.1lb |
| Flaked Oats | 1.38kg | 3lb |
| Dark Crystal | 0.88kg | 1.94lb |
| Carafa Special Malt Type 1 | 0.63kg | 1.38lb |
| Carafa Special Malt Type 3 | 0.63kg | 1.38lb |
| Honey | 0.7kg | 1.54lb |

HOPS

| | (g) | Add | Attribute |
|--------------|------|--------|-----------|
| Chinook | 50 | Start | Bitter |
| Cascade | 25 | Start | Bitter |
| Fuggles | 25 | Middle | Flavour |
| Coffee beans | 12.5 | Middle | Flavour |
| Fuggles | 25 | End | Flavour |
| Coffee beans | 12.5 | End | Twist |

YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING

Blackened cajun beef
Cave-aged cheddar
Flourless chocolate chilli cake

PACKAGING



BREWER'S TIP



Be really careful when mashing, as this amount of malt can get tough to sparge! Add honey into the boil, and naga chili and vanilla in maturation (soak them in some neutral spirit to sanitise)



#88

FIRST BREWED MAY 2012

HUNTER FOUNDATION PALE ALE

AMERICAN PALE ALE.| ABV
5.4%| IBU
35| OG
1050

THIS BEER IS

This straight-up US style pale ale uses some of our favourite hops against a toasty malt base. We brewed this with Sir Tom Hunter at our Fraserburgh brewery - to add a charitable element to your own version, feel free to share this citrusy pale ale with your friends. Or don't, it's your choice.

BASICS

| | | |
|--------------------------|------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 5.4% | |
| TARGET FG | 1008 | |
| TARGET OG | 1050 | |
| EBC | 11.5 | |
| SRM | 5.75 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 84% | |

METHOD / TIMINGS



MASH TEMP

63°C | 145°F | 75mins



FERMENTATION

19°C | 66°F

INGREDIENTS



MALT

| | | |
|-----------------------------|-------|--------|
| Pale Ale Malt (Maris Otter) | 4.3kg | 9.47lb |
| Munich | 0.8kg | 1.76lb |



HOPS

| | (g) | Add | Attribute |
|----------|-----|-------|-----------|
| Amarillo | 10 | Start | Bitter |
| Simcoe | 15 | Start | Bitter |
| Amarillo | 25 | End | Flavour |
| Citra | 20 | End | Flavour |



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Monterey Jack stuffed grilled jalapenos

Barbecue corn and steak fajita seasoned wrap

Cinnamon & white chocolate churro

PACKAGING



BREWER'S TIP



To dry the beer out, mash at a slightly lower temp (62° - 63°C), this will increase the ratio of fermentable sugars in the beer.

A BLEND OF TWO BARREL-AGED IMPERIAL SAISONS.

| **ABV**
13.1% |**THIS BEER IS**

One of the most complex beers we've ever attempted. A blend of two barrel-aged Imperial Saisons – one black, one red – which has in turn then been aged in rum barrels, it is an enormous, intricate beer.

A baseline of warm, smoky raisin and plum, followed by punchy flavour elements coming to the fore – coconut, mint and blackcurrant. There's a long undercurrent of treacle toffee, before the finish darkens to liquorice, star anise amidst a touch of honey sweetness.

INGREDIENTS

This beer is an odd one in our collection as it is a blend of two recipes that feature elsewhere. These recipes are #123 Everyday Anarchy and #124 Black Jacques.

Both Imperial Saisons spent a little under a year in white and red wine barrels respectively. However, while the pair were being tasted to determine their readiness to be released, a fun game of blending turned into a light bulb moment. The beers were blended and laid down once more in our barrel cellar, this time being infused with the heady note of rum. We were so excited about this mystical blend that we ended up using up all the beer that had been lovingly aged. It would have been a travesty for these beers to go unrecognised as the unique individuals they were, so we brewed them again in 2013 to be released as had always been intended.

Age the individual beers separately before blending and ageing further on oak chips soaked in rum.

FOOD PAIRING

Game terrine

Spiced fruit cake

Chocolate, cherry and hazelnut mousse

PACKAGING**BREWER'S TIP**

It can be difficult to get the perfect balance between both beers. Set up several small blends of varying percentages to determine which you prefer.



#90

JACK HAMMER

FIRST BREWED JUNE 2012

RUTHLESS INDIA PALE ALE. HOPPY. BITTER. HOPPY.ABV
7.2%IBU
250OG
1065



THIS BEER IS

Hopped beyond the point at which IBUs are measurable, only the most hardened palate will get beyond Jack Hammer's intensely resinous pithy bitterness and to the grapefruit, orange zest and dry biscuity malt beyond. You could brew this with less hops, but really, why would you bother?

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 7.2% | |
| TARGET FG | 1010 | |
| TARGET OG | 1065 | |
| EBC | 15 | |
| SRM | 7.5 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 84.6% | |

METHOD / TIMINGS

| | |
|---|---------------------|
|  | MASH TEMP |
| 65°C | 149°F 75mins |
|  | FERMENTATION |
| 21°C | 70°F |

INGREDIENTS



MALT

| | | |
|------------|--------|--------|
| Extra Pale | 5.81kg | 12.8lb |
|------------|--------|--------|



HOPS

| | (g) | Add | Attribute |
|------------------|-------|---------|-----------|
| Centennial | 25 | Start | Bitter |
| Columbus Extract | 30 | Start | Bitter |
| Centennial | 18.75 | Middle | Flavour |
| Columbus | 18.75 | Middle | Flavour |
| Centennial | 50 | End | Flavour |
| Columbus | 25 | End | Flavour |
| Amarillo | 100 | Dry Hop | Aroma |
| Citra | 100 | Dry Hop | Aroma |
| Simcoe | 100 | Dry Hop | Aroma |



YEAST

Wyeast 1272 - American Ale II™

PACKAGING



FOOD PAIRING



Phall Curry

Pork burrito with a habanero and mango chilli salsa.

Ginger and grapefruit poundcake

BREWER'S TIP



Be aware that this is probably the hoppiest beer you will ever make. Make sure you use fresh hops, for a massive fresh grapefruit hit. Have everything else in your store cupboard, and buy your hops last, as close to brew day as possible!



#91

NEVER MIND THE ANABOLICS

FIRST BREWED JUNE 2012

PERFORMANCE-ENHANCING INDIA PALE ALE.| ABV
6.5%| IBU
35| OG
1050

THIS BEER IS

Never Mind the Anabolics, a 6.5% India Pale Ale brewed with copious amounts of performance-enhancing natural ingredients. Brewed to commemorate the 2012 Olympics and its merry marketing bandwagon.

BASICS

| | | |
|--------------------------|------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 6.5% | |
| TARGET FG | 1012 | |
| TARGET OG | 1050 | |
| EBC | 23 | |
| SRM | 11.5 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 76% | |

FOOD PAIRING



Grilled chicken salad with bacon and avocado.

Red pepper houmous and flat bread

Matcha green tea cake

INGREDIENTS



MALT

| | | |
|---------------------------|--------|--------|
| Extra Pale - Spring Blend | 4.38kg | 9.64lb |
| Wheat | 0.63kg | 1.38lb |
| Caramalt | 0.31kg | 0.69lb |



HOPS

| | (g) | Add | Attribute |
|---------|-------|-------|-----------|
| Motueka | 37.5 | Start | Bitter |
| Motueka | 18.75 | End | Flavour |



YEAST

Wyeast 1056 - American Ale™

METHOD / TIMINGS



MASH TEMP

| | | |
|------|-------|--------|
| 68°C | 154°F | 30mins |
|------|-------|--------|



FERMENTATION

| | |
|------|------|
| 18°C | 64°F |
|------|------|



TWIST

| | | |
|---------------|--------|-----|
| Lycii Berries | 7.5g | End |
| Ginseng | 5.625g | End |
| Guarana | 25g | End |
| Kolabu | 25g | End |
| Gingko | 6.25g | End |
| Matcha Tea | 12.5g | End |
| Maca Powder | 16.25g | End |

PACKAGING



BREWER'S TIP



Mix the powders into a paste before adding to the wort kettle. This will prevent the powders from balling up and not bringing the full flavour effect.



#92

FIRST BREWED JULY 2012

SAN DIEGO SCOTCH ALE (W/BALLAST POINT)

IMPERIAL SCOTCH ALE WITH RUM & RAISIN.| ABV
9%| IBU
70| OG
1090

THIS BEER IS

Whisky cask aged with raisins soaked in rum. Warm, chocolatey and boozy with refreshing resinous bitterness and a lingering toasty biscuit background from the malt. Toasted oak comes courtesy of the barrels and spicy, sweet, dark fruit flavours from the rum soaked raisins.

BASICS

| | | |
|--------------------------|------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 9% | |
| TARGET FG | 1018 | |
| TARGET OG | 1090 | |
| EBC | 190 | |
| SRM | 95 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 80% | |

INGREDIENTS



MALT

| | | |
|----------------------------|--------|---------|
| Pale Ale - Tipple | 8.32kg | 18.34lb |
| Munich | 1.79kg | 3.94lb |
| Crystal | 1.19kg | 2.62lb |
| Dark Crystal | 0.59kg | 1.31lb |
| Carafa Special Malt Type I | 0.12kg | 0.26lb |



HOPS

| | (g) | Add | Attribute |
|------------|------|-------|-----------|
| First Gold | 125 | Start | Bitter |
| Challenger | 62.5 | End | Flavour |
| Amarillo | 125 | End | Flavour |



YEAST

Wyeast 1272 - American Ale II™

PACKAGING



METHOD / TIMINGS



MASH TEMP

65°C 149°F 50mins



FERMENTATION

21°C 70°F



TWIST

Age in whisky casks with rum soaked raisins

FOOD PAIRING



Venison stroganoff

Chilli dog

Toffee chocolate cheesecake

BREWER'S TIP



Soak oak chips in rum, then steep in the beer for the rum cask finish.

IMPERIAL BLACK BELGIAN ALE.

ABV
11.2%

IBU
35

OG
1108




THIS BEER IS

An Imperial Black Belgian Ale aged in old Invergordon Scotch whisky barrels with mountains of raspberries, tayberries and blackberries in each cask. Decadent but light and dry, this beer would make a fantastic base for ageing on pretty much any dark fruit - we used raspberries, tayberries and blackberries because they were local.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 11.2% | |
| TARGET FG | 1017 | |
| TARGET OG | 1108 | |
| EBC | 80 | |
| SRM | 40 | |
| PH | 5.3 | |
| ATTENUATION LEVEL | 84% | |

METHOD / TIMINGS

| | |
|---|---------------------|
|  | MASH TEMP |
| 69°C | 156°F 105mins |
|  | FERMENTATION |
| 21°C | 70°F |
|  | TWIST |
| Aged in whisky barrels with raspberries, tayberries and blackberries | |

INGREDIENTS



MALT

| | | |
|----------------------------|--------|---------|
| Extra Pale | 9.69kg | 21.34lb |
| Chocolate | 0.19kg | 0.41lb |
| Carafa Special Malt Type 3 | 0.44kg | 0.96lb |



HOPS

| | (g) | Add | Attribute |
|------------|-------|---------|-----------|
| Tomahawk | 31.25 | Start | Bitter |
| Magnum | 12.5 | Start | Bitter |
| Magnum | 12.5 | Middle | Flavour |
| Tomahawk | 12.5 | End | Flavour |
| Centennial | 25 | End | Flavour |
| Amarillo | 25 | End | Flavour |
| Centennial | 25 | Dry hop | Aroma |
| Amarillo | 25 | Dry hop | Aroma |
| Tomahawk | 37.5 | Dry hop | Aroma |



YEAST

Wyeast 3522 - Belgian Ardennes™

FOOD PAIRING



Tandoori lamb with pomegranate
Beef Wellington with a red wine jus
Raspberry chocolate torte

PACKAGING



BREWER'S TIP



Don't worry too much about controlling the temperature with the Belgian yeast strain - just make sure it doesn't rise above 30°C!



#94

WHITE NOISE

FIRST BREWED JULY 2012

WHITE IPA WITH MOTUEKA.

ABV
6.8%IBU
50OG
1060

THIS BEER IS

A White IPA; brewed with plenty of wheat, fermented with a Belgian yeast with some coriander thrown in for good measure. Oh and this one has mountains of Motueka hops. And then lots of dry hops too.

BASICS

| | | |
|--------------------------|------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 6.8% | |
| TARGET FG | 1012 | |
| TARGET OG | 1060 | |
| EBC | 30 | |
| SRM | 15 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 80% | |

METHOD / TIMINGS



MASH TEMP

| | | |
|------|-------|--------|
| 67°C | 153°F | 30mins |
|------|-------|--------|



FERMENTATION

| | |
|------|------|
| 18°C | 64°F |
|------|------|



TWIST

| | | |
|------------------|-------|-----|
| Coriander powder | 37.5g | End |
|------------------|-------|-----|

INGREDIENTS



MALT

| | | |
|---------------------------|--------|--------|
| Extra Pale - Spring Blend | 2.81kg | 6.19lb |
| Wheat | 2.81kg | 6.19lb |
| Munich | 0.94kg | 2.06lb |
| Oats | 0.31kg | 0.69lb |



HOPS

| | (g) | Add | Attribute |
|---------|-------|---------|-----------|
| Motueka | 50 | Start | Bitter |
| Motueka | 31.25 | End | Flavour |
| Motueka | 250 | Dry Hop | Aroma |



YEAST

Wyeast 3944 - Belgian Witbier™

FOOD PAIRING



Huevos rancheros

Mild coriander and chilli chicken curry

Panna cotta with an orange and raspberry sauce

PACKAGING

**KEG ONLY**

BREWER'S TIP



Coriander seed or powder can be added to either the boil, or after the fermentation has finished. They will both impact different characteristics to the beer.



#95

FIRST BREWED AUGUST 2012

INTERNATIONAL ARMS RACE (W/FLYING DOG)

ZERO IBU HERBAL IPA.

| ABV
7.5%| IBU
0| OG
1069

THIS BEER IS

The International Arms Race was a new type of battle collaboration between hardcore American craft brewery Flying Dog and BrewDog. Both breweries attempted to brew an IPA with absolutely no hops.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 7.5% | |
| TARGET FG | 1013 | |
| TARGET OG | 1069 | |
| EBC | 50 | |
| SRM | 25 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 81.1% | |

INGREDIENTS



MALT

| | | |
|--------------------------|--------|---------|
| Extra Pale - Maris Otter | 6kg | 13.22lb |
| Caramalt | 0.75kg | 1.65lb |
| Crystal 150 | 0.25kg | 0.55lb |



HOPS

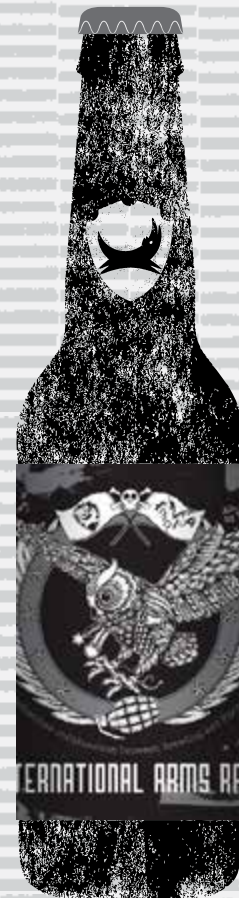
| | (g) | Add | Attribute |
|-------------|-----|---------|-----------|
| Bay Leaves | 5 | Dry Hop | Aroma |
| Rosemary | 25 | Dry Hop | Aroma |
| Elderflower | 10 | Dry Hop | Aroma |



YEAST

Wyeast 1056 - American Ale™

PACKAGING



METHOD / TIMINGS



MASH TEMP

69°C 156°F



FERMENTATION

19°C 66°F



TWIST

| | | |
|-----------------|-------|-------|
| Juniper Berries | 25g | Start |
| Bay Leaves | 2.75g | Start |
| Rosemary | 7.5g | Start |
| Rosemary | 5g | End |
| Elderflower | 15g | End |
| Juniper Berries | 25g | End |

FOOD PAIRING



Rosemary and thyme grilled chicken
Light vegetable and herb soup with toasted rye bread
Earl Grey ice cream with a lavender sauce

BREWER'S TIP



Allow the bay leaves to steep in the boil for extra time to extract some bitterness. The bitterness is really important to bring balance to an otherwise sweet beer.

BLACK BARLEY WINE WITH GINGER, RASPBERRIES, CHIPOTLE PEPPERS.

ABV
12.8%

IBU
70

OG
1108




THIS BEER IS

AB:11 is an Imperial Black Barley Wine brewed with ginger, black raspberries and chipotle peppers. A 12.8% rollercoaster of ginger zestiness and chipotle smokiness, all bound together with dark berry tartness and the decadent residual body of a Black Barley Wine.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 12.8% | |
| TARGET FG | 1020 | |
| TARGET OG | 1108 | |
| EBC | 79 | |
| SRM | 40 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 81.5% | |

METHOD / TIMINGS

| | | | |
|---|---------------------|--------|--|
|  | MASH TEMP | | |
| 68°C | 154°F | 40mins | |
|  | FERMENTATION | | |
| 18°C | 64°F | | |
|  | TWIST | | |
| Grated ginger root | 62.5g | 45mins | |
| Add chipotle peppers and raspberries into the FV post-fermentation | | | |
| Chipotle | | | |

INGREDIENTS



MALT

| | | |
|----------------------------|----------|---------|
| Extra pale - Sprint Blend | 8.75kg | 19.27lb |
| Cara | 1.25kg | 2.75lb |
| Munich | 1.25kg | 2.75lb |
| Amber | 0.625kg | 1.38lb |
| Crystal | 0.625kg | 1.38lb |
| Carafa Special Malt Type I | 0.3125kg | 0.69lb |



HOPS

| | (g) | Add | Attribute |
|---------------|------|--------|-----------|
| Columbus | 37.5 | Start | Bitter |
| Columbus | 50 | Middle | Flavour |
| Saaz | 62.5 | End | Flavour |
| Columbus | 37.5 | End | Flavour |
| Ginger Powder | 12.5 | End | Flavour |



YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING



- Steak taquitos with spicy mole sauce
- Herb roasted duck with a fruit sauce
- Dark chocolate and chilli flourless cake

PACKAGING



BREWER'S TIP



Use chipotle morito chillies to add a subtle level of smoky character to the beer.



#97

HELLO MY NAME IS BEASTIE

FIRST BREWED AUGUST 2012

DOUBLE IPA BREWED WITH BRAMBLES.

ABV
8.2%IBU
42OG
1078




THIS BEER IS

A Scottish take on Hello My Name is Ingrid with added brambles. Caramel malt provides sweetness to balance the tart berry character, which loses sweetness during fermentation.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 8.2% | |
| TARGET FG | 1013 | |
| TARGET OG | 1078 | |
| EBC | 90 | |
| SRM | 45 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 83.3% | |

METHOD / TIMINGS

| |
|---|
|  MASH TEMP |
| 64°C 147°F 90mins |
|  FERMENTATION |
| 21°C 70°F |
|  TWIST |
| 500g bramble addition in the FV |

INGREDIENTS



MALT

| | | |
|------------------------|--------|--------|
| Maris Otter Extra Pale | 6.86kg | 15lb |
| Caramalt | 0.93kg | 2.05lb |



HOPS

| | (g) | Add | Attribute |
|---------------------------|-------|---------|-----------|
| Columbus | 25 | Start | Bitter |
| Centennial | 25 | Start | Bitter |
| Columbus | 12.5 | End | Flavour |
| Centennial | 12.5 | End | Flavour |
| Nelson Sauvin | 25 | End | Flavour |
| Bramling Cross/First Gold | 37.5 | End | Flavour |
| Columbus | 71.43 | Dry Hop | Aroma |
| Centennial | 71.43 | Dry Hop | Aroma |
| Nelson Sauvin | 71.43 | Dry Hop | Aroma |



YEAST

Wyeast 1272 - American Ale II™

PACKAGING



FOOD PAIRING



Honey glazed ham with pineapple

Spicy wings with blue cheese sauce

Blackberry pie with vanilla ice cream

BREWERS TIP



For easy addition, freeze the berries and then allow to defrost. The process will turn the berries to mush.



#98

DOG FIGHT (W/FLYING DOG)

FIRST BREWED OCTOBER 2012

RYE IPA - FLYING DOG COLLAB.

| ABV
8.5%| IBU
65| OG
1078

THIS BEER IS

A clash of kings. A spiced toffee malt backbone arranged against a tidal wave of US hops. Citrus, nectarine and juicy tropical fruits are layered into this complex beer.

BASICS

| | | |
|-------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 8.5% | |
| TARGET FG | 1012 | |
| TARGET OG | 1078 | |
| EBC | 31.2 | |
| SRM | 15.6 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 84.6% | |

METHOD / TIMINGS

MASH TEMP

65°C 149°F 50mins

FERMENTATION

18°C 6°F

INGREDIENTS

MALT

| | | |
|---------------------------|--------|---------|
| Extra Pale - Spring Blend | 6.79kg | 14.95lb |
| Caramalt | 0.25kg | 0.55lb |
| Rye | 1.25kg | 2.75lb |

HOPS

| | (g) | Add | Attribute |
|----------|--------|---------|-----------|
| Chinook | 50 | Start | Bitter |
| Amarillo | 62.5 | Middle | Flavour |
| Chinook | 62.5 | End | Flavour |
| Amarillo | 107.14 | Dry Hop | Aroma |
| Chinook | 142.86 | Dry Hop | Aroma |

YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING



Black bean and avocado enchiladas with mole sauce

Mexican spiced cheddar cheese

Pancakes with maple syrup

PACKAGING

**KEG ONLY**

BREWER'S TIP



Space the rye and caramalt out evenly in the mash. If it is all collected in one section, it can contribute to a sticky run-off.



#99

HOPPY CHRISTMAS

FIRST BREWED OCTOBER 2012

SIMCOE SINGLE-HOP INDIA PALE ALE.

ABV
7.2%IBU
70OG
1067

THIS BEER IS

Pineapple, citrus and papaya; single-hopped with Simcoe, Hoppy Christmas is an anti-festive IPA, redolent with summery flavours. Small caramel malt additions provide a touch of malt complexity. Simcoe, arguably our favourite hop, carries this beer - pine, tropical fruit and bitterness are its specialities.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 7.2% | |
| TARGET FG | 1012 | |
| TARGET OG | 1067 | |
| EBC | 30 | |
| SRM | 15 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 82.1% | |

METHOD / TIMINGS



MASH TEMP

65°C 149°F



FERMENTATION

19°C 66°F

INGREDIENTS



MALT

| | | |
|--------------|--------|---------|
| Extra Pale | 5.65kg | 12.44lb |
| Caramalt | 0.25kg | 0.55lb |
| Dark Crystal | 0.06kg | 0.14lb |



HOPS

| | (g) | Add | Attribute |
|--------|-------|---------|-----------|
| Simcoe | 2.5 | Start | Bitter |
| Simcoe | 25 | Middle | Flavour |
| Simcoe | 37.5 | End | Flavour |
| Simcoe | 187.5 | Dry Hop | Aroma |



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Spiced cranberry turkey

Sriracha covered brussel sprouts

Ginger rice pudding

PACKAGING



BREWER'S TIP



Get the freshest Simcoe for the best profile.



#100

BLACK EYED KING IMP

FIRST BREWED NOVEMBER 2012

BARREL-AGED PROTOTYPE COCOA PSYCHO.| ABV
9.5%| IBU
85| OG
1095

THIS BEER IS

An early Cocoa Psycho recipe that we loved, but didn't fit what we were looking for. We locked this chocolate coffee stout away in barrels for two years, imparting toasted marshmallow, spicy vanilla, molasses and boozy warmth.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 9.5% | |
| TARGET FG | 1022 | |
| TARGET OG | 1095 | |
| EBC | 250 | |
| SRM | 125 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 76.8% | |

METHOD / TIMINGS



MASH TEMP

65°C 149°F 50mins



FERMENTATION

18°C 64°F



TWIST

| | | |
|--------------|-------|-----|
| Coffee Beans | 12.5g | End |
| Lactose | 125g | |

INGREDIENTS



MALT

| | | |
|---------------------------|--------|---------|
| Extra Pale - Spring Blend | 6.25kg | 13.77lb |
| Wheat | 1.25kg | 2.75lb |
| Caramalt | 1.25kg | 2.75lb |
| Crystal | 1.56kg | 3.44lb |
| Dark Crystal | 0.63kg | 1.38lb |
| Amber | 0.63kg | 1.38lb |
| Brown | 0.63kg | 1.38lb |
| Chocolate | 0.63kg | 1.38lb |
| Roasted Barley | 0.31kg | 0.69lb |



HOPS

| | (g) | Add | Attribute |
|------------|-------|-------|-----------|
| Magnum | 62.5 | Start | Bitter |
| Willamette | 31.25 | End | Flavour |
| First Gold | 31.25 | End | Flavour |



YEAST

Wyeast 1272 - American Ale II™

PACKAGING



FOOD PAIRING



Beef chilli made with cocoa powder

Dark chocolate covered bacon

Rich espresso tiramisu

BREWER'S TIP



There is a huge amount of roasted malts in this grist. Be careful not to pulverise the malt into powder during the milling process.



#101 COCOA PSYCHO

FIRST BREWED NOVEMBER 2012

RUSSIAN IMPERIAL STOUT. RICH. DECADENT. MOCHA.

ABV
10%

IBU
85

OG
1098




THIS BEER IS

Vanilla pods and toasted oak chips add a rounded character to this massive Russian Imperial Stout, brewed with a hefty malt bill, cacao nibs and coffee beans. Dark malts combine with Cascade to add a punchy bitterness, strong enough to offset the big chocolate sweetness.

BASICS

| | | |
|--------------------------|------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 10% | |
| TARGET FG | 1012 | |
| TARGET OG | 1098 | |
| EBC | 296 | |
| SRM | 150 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 70% | |

METHOD / TIMINGS

| | |
|---|---------------------|
|  | MASH TEMP |
| 65°C | 149°F 75mins |
|  | FERMENTATION |
| 21°C | 70°F |
|  | TWIST |
| Coffee Beans | 25g End |
| Cocoa Nibs | 25g End |
| Cocoa Nibs | 25g Conditioning |
| Coffee Beans | 25g Conditioning |
| Oak Chips | 15g Conditioning |

INGREDIENTS



MALT

| | | |
|------------------|--------|---------|
| Extra Pale | 6.88kg | 15.14lb |
| Wheat | 1kg | 2.2lb |
| Dark Crystal | 0.13kg | 0.28lb |
| Black | 1.25kg | 2.75lb |
| Roasted Barley | 1.5kg | 3.30lb |
| Weyermann Smoked | 0.5kg | 1.1lb |



HOPS

| | (g) | Add | Attribute |
|---------|-----|--------|-----------|
| Cascade | 75 | Start | Bitter |
| Cascade | 25 | Middle | Flavour |



YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING



Smoky sweet pulled brisket
Espresso crusted venison with a dark cherry jus
Affogato with vanilla ice cream

PACKAGING



BREWER'S TIP



Put coffee beans and cocoa nibs in a cheese cloth and dip in wort like a tea bag. Do multiple small additions for short lengths of time - the longer you leave them in the more heavy oils will be extracted.



#102

NUNS WITH GUNS

FIRST BREWED NOVEMBER 2012

DRY-HOPPED LAGER.

| ABV
4.2%| IBU
25| OG
1044

THIS BEER IS

A dry-hopped Session Pilsner. At 4.2% this amber-hued lager packs a malty punch with toasty Munich character and a light caramel sweetness. From here, things take a sharp turn towards the hoppy flavour, with some serious US citrus packed classic hops.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 4.2% | |
| TARGET FG | 1012 | |
| TARGET OG | 1044 | |
| EBC | 19 | |
| SRM | 9.5 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 72.7% | |

METHOD / TIMINGS

 **MASH TEMP**
70°C 158°F

 **FERMENTATION**
16°C 61°F

INGREDIENTS



| | | |
|--------------------------|--------|--------|
| Extra Pale - Maris Otter | 3.38kg | 7.43lb |
| Caramalt | 0.25kg | 0.55lb |
| Munich | 0.63kg | 1.38lb |



| | (g) | Add | Attribute |
|------------|------|---------|-----------|
| Cascade | 1.25 | Start | Bitter |
| Cascade | 10 | End | Flavour |
| Centennial | 10 | End | Flavour |
| Chinook | 10 | End | Flavour |
| Amarillo | 10 | End | Flavour |
| Chinook | 75 | Dry Hop | Aroma |
| Amarillo | 75 | Dry Hop | Aroma |
| Cascade | 100 | Dry Hop | Aroma |



Wyeast 2007 - Pilsen Lager™

PACKAGING



FOOD PAIRING



Falafel and hummus pitta wrap
Bratwurst with spicy relish
Strawberry tart

BREWER'S TIP



Keep the temperature of the fermentation as close to 12°C as possible (or below). This allows the yeast to create a crisper and cleaner beer.



#103

CATHERINE'S PONY (W/BEAVERTOWN)

FIRST BREWED DECEMBER 2012

IMPERIAL SMOKED PORTER – BEAVERTOWN COLLAB.| ABV
8.8%| IBU
40| OG
1084

THIS BEER IS

An Imperial Smoked Porter with a nose like gooseberries and blueberries, stuffed with coffee, covered in chocolate and toasted on a campfire by the beach, Catherine's Pony is robust and imposing with a herculean mouthfeel. Rich and smooth with roasted smoky flavours battling for prominence over the assertive bitterness. A satisfying hoppiness rounds off the palate.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 8.8% | |
| TARGET FG | 1017 | |
| TARGET OG | 1084 | |
| EBC | 190 | |
| SRM | 95 | |
| PH | 4.5 | |
| ATTENUATION LEVEL | 79.8% | |

METHOD / TIMINGS



MASH TEMP

67°C 153°F 90mins



FERMENTATION

21°C 70°F



TWIST

Coffee End Flavour

INGREDIENTS



MALT

| | | |
|-------------------|--------|---------|
| Extra Pale | 7.5kg | 16.52lb |
| Caramalt | 1.15kg | 2.54lb |
| Carafa Type 2 | 0.48kg | 1.06lb |
| Crystal 150 | 0.48kg | 1.06lb |
| Smoked Warminster | 0.77kg | 1.69lb |



HOPS

| | (g) | Add | Attribute |
|------------|-------|--------|-----------|
| Magnum | 11.5 | Start | Bitter |
| Cascade | 11.5 | Middle | Flavour |
| Fuggles | 11.5 | Middle | Flavour |
| First Gold | 11.5 | End | Flavour |
| Coffee | 19.25 | End | Flavour |



YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING



Flame grilled steak
Venison and Winter vegetable stew
Maple bacon chocolate cupcakes

PACKAGING



BREWER'S TIP



The smoke aroma comes from a mix of the Carafa malt and smoked malt. If you can't get hold of fresh smoked malt – make your own in a barbecue – carefully!



#104 AMARILLO

FIRST BREWED JANUARY 2013

IPA IS DEAD

SINGLE HOP INDIA PALE ALE.

ABV
7.2%

IBU
70

OG
1067

THIS BEER IS

Citrus fruit. Lots of citrus fruit. Think blood orange, orange zest and grapefruit, tangerine and lemon; the fruit is balanced by floral notes in the most classic of new wave IPA hops. Amarillo adds a zesty, pithy character that sits beautifully alongside hints of toffee and honeycomb.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 7.2% | |
| TARGET FG | 1012 | |
| TARGET OG | 1067 | |
| EBC | 30 | |
| SRM | 15 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 82.1% | |

METHOD / TIMINGS

MASH TEMP

65°C 149°F

FERMENTATION

19°C 66°F

INGREDIENTS

MALT

| | | |
|--------------|--------|---------|
| Extra Pale | 4.88kg | 10.74lb |
| Caramalt | 0.31kg | 0.69lb |
| Dark Crystal | 0.06kg | 0.14lb |

HOPS

| | (g) | Add | Attribute |
|----------|------|---------|-----------|
| Amarillo | 20 | Start | Bitter |
| Amarillo | 25 | Middle | Flavour |
| Amarillo | 37.5 | End | Flavour |
| Amarillo | 250 | Dry Hop | Aroma |

YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Bratwurst sausage with spicy mustard

Fried American bacon with chilli flakes added to the top

Dark chocolate chip cookies

PACKAGING



BREWER'S TIP



Use the freshest hops for the most impact. It seems obvious but in a single hop beer, you want the hops to be at their best.



#105

LICHTENSTEIN PALE ALE

FIRST BREWED JANUARY 2013

US-HOPPED RYE PALE ALE.

ABV
5.2%

IBU
50

OG
1050

THIS BEER IS

Dry-hopped with some of our hop heroes, bringing incredibly fruity aromas of zesty orange, pithy grapefruit, pungent pine and resin, backed up with spicy, toasty malt flavours of toffee, biscuit, rye bread and toast crust.

BASICS

| | | |
|--------------------------|------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 5.2% | |
| TARGET FG | 1010 | |
| TARGET OG | 1050 | |
| EBC | 17 | |
| SRM | 8.5 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 80% | |

METHOD / TIMINGS



MASH TEMP

65°C 149°F 75mins



FERMENTATION

19°C 66°F

INGREDIENTS



MALT

| | | |
|-------------|--------|--------|
| Extra Pale | 3.38kg | 7.43lb |
| Crystal 150 | 0.13kg | 0.28lb |
| Munich | 0.38kg | 0.83lb |
| Rye | 0.25kg | 0.55lb |



HOPS

| | (g) | Add | Attribute |
|------------|------|---------|-----------|
| Centennial | 12.5 | Start | Bitter |
| Simcoe | 6.25 | Middle | Flavour |
| Cascade | 7.5 | Middle | Flavour |
| Amarillo | 7.5 | Middle | Flavour |
| Simcoe | 6.25 | End | Flavour |
| Cascade | 7.5 | End | Flavour |
| Amarillo | 7.5 | End | Flavour |
| Simcoe | 25 | Dry Hop | Aroma |
| Cascade | 25 | Dry Hop | Aroma |
| Centennial | 25 | Dry Hop | Aroma |
| Amarillo | 25 | Dry Hop | Aroma |



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



- Spicy fish tacos
- Bacon mac 'n' cheese
- Pear crumble

PACKAGING



BREWER'S TIP



Munich malt adds a biscuit sweetness, while the rye adds a spicy bready character.

OAK-AGED IMPERIAL WEIZENBOCK.

ABV
10%

IBU
30

OG
1094




THIS BEER IS

Think banoffee pie; loads of creamy sweet banana, and sticky warm toffee. This beer is super complex, and one for the sweet-toothed!




BASICS

| | | |
|--------------------------|------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 10% | |
| TARGET FG | 1016 | |
| TARGET OG | 1094 | |
| EBC | 20 | |
| SRM | 10 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 83% | |


METHOD / TIMINGS

| | | | |
|---|-----------|-------|---------|
|  MASH TEMP | 65°C | 149°F | 120mins |
|  FERMENTATION | 23°C | 73°F | |
|  TWIST | Oak chips | 25g | End |

INGREDIENTS

| | | | | |
|--|--------|--------|-----------|---------|
|  MALT | | | | |
| Wheat | 5kg | | | 11.01lb |
| Extra Pale | 2kg | | | 4.41lb |
| Munich | 2kg | | | 4.41lb |
| Caramalt | 1.13kg | | | 2.48lb |
|  HOPS | | | | |
| | (g) | Add | Attribute | |
| Bramling Cross | 30 | Start | Bitter | |
| Simcoe | 12.5 | Middle | Flavour | |
| Saaz | 15 | Middle | Flavour | |
| Simcoe | 12.5 | End | Flavour | |
| Saaz | 15 | End | Flavour | |
|  YEAST | | | | |
| Wyeast 3638 - Bavarian Wheat™ | | | | |


FOOD PAIRING

| | |
|---|----------------------------------|
|  | Sweet pork Chinese dumplings |
| | Caramelised onion venison burger |
| | Banoffee pie |

PACKAGING



BREWER'S TIP

| | |
|--|--|
|  | Boil for even longer to get more caramelised flavours in the beer. |
|--|--|

SINGLE HOP INDIA PALE ALE.

ABV
6.7%

IBU
70

OG
1066



THIS BEER IS

Hailing from Slovenia, Dana was originally cross bred from the German Hallertau Magnum and native Slovenian varieties. Like any good faux noble hop should, it infuses a rustic, musty spiciness into a toasty beast of a malt base.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 6.7% | |
| TARGET FG | 1015 | |
| TARGET OG | 1066 | |
| EBC | 30 | |
| SRM | 15 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 77.3% | |

METHOD / TIMINGS

| | | | |
|---|---------------------|--------|--|
|  | MASH TEMP | | |
| 65°C | 149°F | 75mins | |
|  | FERMENTATION | | |
| 19°C | 66°F | | |

INGREDIENTS



MALT

| | | |
|--------------|--------|---------|
| Extra Pale | 5kg | 11.01lb |
| Caramalt | 0.31kg | 0.69lb |
| Dark Crystal | 0.06kg | 0.14lb |
| Munich | 0.31kg | 0.69lb |



HOPS

| | (g) | Add | Attribute |
|------|------|---------|-----------|
| Dana | 2.5 | Start | Bitter |
| Dana | 25 | Middle | Flavour |
| Dana | 37.5 | End | Flavour |
| Dana | 125 | Dry Hop | Aroma |



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Spicy Asian-style noodles
Smokey chipotle beef brisket
tostada
Sweet potato pie

PACKAGING



BREWER'S TIP



Noble hops (and their offspring) have a fundamentally different profile to many other hops, down to their different oil fractions. Chill your hops to retain all of the spicy, delicate volatile hop oils!



#108 EL DORADO

FIRST BREWED FEBRUARY 2013
IPA IS DEAD

SINGLE HOP INDIA PALE ALE.

ABV
6.7%

IBU
70

OG
1066

THIS BEER IS

The Pacific North West of America grows remarkable hops and El Dorado is a killer example of this. A new hop on the block, loaded with tropical fruits, pear, watermelon, candy floss and stone fruit.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 6.7% | |
| TARGET FG | 1015 | |
| TARGET OG | 1066 | |
| EBC | 30 | |
| SRM | 15 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 77.3% | |

INGREDIENTS



MALT

| | | |
|--------------|--------|---------|
| Extra Pale | 5kg | 11.01lb |
| Caramalt | 0.31kg | 0.69lb |
| Dark Crystal | 0.06kg | 0.14lb |
| Munich | 0.31kg | 0.69lb |



HOPS

| | (g) | Add | Attribute |
|-----------|------|---------|-----------|
| El Dorado | 3.75 | Start | Bitter |
| El Dorado | 12.5 | Middle | Flavour |
| El Dorado | 37.5 | End | Flavour |
| El Dorado | 125 | Dry Hop | Aroma |



YEAST

Wyeast 1056 - American Ale™

PACKAGING



METHOD / TIMINGS



MASH TEMP

65°C 149°F 75mins



FERMENTATION

19°C 66°F

FOOD PAIRING



Watermelon and feta salad with balsamic reduction

Grilled chicken with a chilli soy sauce marinade

Crème brûlée with apricot coulis

BREWER'S TIP



El Dorado works well on its own but pairs up brilliantly with a higher alpha hop for bittering, saving your El Dorado for aroma and flavour.

SINGLE HOP INDIA PALE ALE.

| | | |
|------|-----|------|
| ABV | IBU | OG |
| 6.7% | 70 | 1066 |



THIS BEER IS

This is East Kent Goldings re-invented and re-imagined and shows just what can be done with English hops if you use enough of them. In this amped up Goldings reincarnation expect to be slammed with floral lavender, a fruity riot of blackberries and spiced pears, bubblegum, plums and the illusion of thyme.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 6.7% | |
| TARGET FG | 1015 | |
| TARGET OG | 1066 | |
| EBC | 30 | |
| SRM | 15 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 77.3% | |


METHOD / TIMINGS

| | |
|---|---------------------|
|  | MASH TEMP |
| 65°C | 149°F 75mins |
|  | FERMENTATION |
| 19°C | 66°F |


INGREDIENTS

 **MALT**

| | | |
|--------------|--------|---------|
| Extra Pale | 5kg | 11.01lb |
| Caramalt | 0.31kg | 0.69lb |
| Dark Crystal | 0.06kg | 0.14lb |
| Munich | 0.31kg | 0.69lb |


 **HOPS**

| | (g) | Add | Attribute |
|----------|------|---------|-----------|
| Goldings | 37.5 | Start | Bitter |
| Goldings | 25 | Middle | Flavour |
| Goldings | 37.5 | End | Flavour |
| Goldings | 125 | Dry Hop | Aroma |

 **YEAST**

Wyeast 1056 - American Ale™


FOOD PAIRING

- 
- Rosemary and thyme marinated venison
 - Fish and chips
 - Lavender chocolate chip cookies

PACKAGING



BREWER'S TIP

 Take a read through each year's hop harvest that is available. Some years are better than others.



#110 WAIMEA

FIRST BREWED FEBRUARY 2013
IPA IS DEAD

SINGLE HOP INDIA PALE ALE.

ABV
6.7%

IBU
70

OG
1066

THIS BEER IS

Waimea has a new world flavour, infusing unique fresh crushed citrus aroma and flavour notes into this IPA - think intense fresh tangelo, citrus fruit and pine needle characteristics. There is a huge depth of flavour with astringent gooseberry balanced against the robust malt base.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 6.7% | |
| TARGET FG | 1015 | |
| TARGET OG | 1066 | |
| EBC | 30 | |
| SRM | 15 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 77.3% | |

METHOD / TIMINGS

 **MASH TEMP**

| | | |
|------|-------|--------|
| 65°C | 149°F | 75mins |
|------|-------|--------|


 **FERMENTATION**

| | |
|------|------|
| 19°C | 66°F |
|------|------|

INGREDIENTS

 **MALT**

| | | |
|--------------|--------|---------|
| Extra Pale | 5kg | 11.01lb |
| Caramalt | 0.31kg | 0.69lb |
| Dark Crystal | 0.06kg | 0.14lb |
| Munich | 0.31kg | 0.69lb |


 **HOPS**

| | (g) | Add | Attribute |
|--------|------|---------|-----------|
| Waimea | 2.5 | Start | Bitter |
| Waimea | 20 | Middle | Flavour |
| Waimea | 37.5 | End | Flavour |
| Waimea | 125 | Dry Hop | Aroma |

 **YEAST**

Wyeast 1056 - American Ale™

FOOD PAIRING

- 
- Hot spiced barbecue chicken wings
 - Orange sesame chicken
 - Chocolate fondue with fruit

PACKAGING



BREWER'S TIP



Use the freshest hops for the most impact.



#111

VAGABOND PILSNER

FIRST BREWED FEBRUARY 2013

HOPPY PILSNER.

ABV
4.5%IBU
55OG
1046

THIS BEER IS

Take the thirst-quenching crispness of a German Pilsner and combine it with lemon and honey to produce a rewarding modern twist on a beer classic.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 4.5% | |
| TARGET FG | 1012 | |
| TARGET OG | 1046 | |
| EBC | 25 | |
| SRM | 12.5 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 73.9% | |

METHOD / TIMINGS



MASH TEMP

65°C 149°F 75mins



FERMENTATION

9°C 48°F

INGREDIENTS



MALT

| | | |
|-----------------|--------|--------|
| Extra Pale | 3.5kg | 7.71lb |
| Munich | 0.44kg | 0.96lb |
| Crystal 150 | 0.13kg | 0.28lb |
| Acidulated malt | 0.63kg | 0.14lb |



HOPS

| | (g) | Add | Attribute |
|------------|------|--------|-----------|
| Cascade | 6.25 | Start | Bitter |
| Amarillo | 6.25 | Start | Bitter |
| Centennial | 5 | Middle | Flavour |
| Chinook | 5 | Middle | Flavour |
| Cascade | 12.5 | End | Flavour |
| Centennial | 7.5 | End | Flavour |
| Chinook | 7.5 | End | Flavour |
| Amarillo | 12.5 | End | Flavour |



YEAST

Wyeast 2007 - Pilsen Lager™

FOOD PAIRING



Jamaican jerk chicken

Hot dog with grilled onions and spicy ketchup

Shortbread and raspberry jam thumbprint cookie

PACKAGING



BREWER'S TIP



The addition of the acidulated malt tweaks the pH down to aid the yeast fermentation, and helps to create the crisp lager bite. Be careful not to use more than 10% in any grist, it will turn your mash into jelly!

SALTED CARAMEL POPCORN STRONG ALE.

| | | |
|-------|-----|------|
| ABV | IBU | OG |
| 12.8% | 50 | 1096 |




THIS BEER IS

A salted caramel popcorn Imperial Ale. Bourbon and Rum barrel aged, this 12.8% ale has complex and twisting flavours. Bitter caramel, wood, smoke, spice, treacle and vanilla are all present and intertwine against a smooth and lightly chewy mouthfeel. The salted caramel popcorn lends subtle hints of a smoky brininess.


BASICS


| | | |
|--------------------------|--------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 12.8% | |
| TARGET FG | 1020 | |
| TARGET OG | 1096 | |
| EBC | 111 | |
| SRM | 55.5 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 79.17% | |

METHOD / TIMINGS

| |
|---|
|  MASH TEMP |
| 68°C 154°F 75mins |
|  FERMENTATION |
| 21°C 70°F |
|  TWIST |
| Adding popped popcorn into the mash, then barrel ageing in fresh bourbon barrels |


INGREDIENTS

| | | | |
|---|-----------|---------|--|
|  MALT | | | |
| Pale Malt (Maris Otter) | 6.5625kg | 14.45lb | |
| Caramalt | 0.3125kg | 6.88lb | |
| Munich | 1.250kg | 2.75lb | |
| Crystal 150 | 0.3125kg | 0.68lb | |
| Popcorn | 0.00625kg | 0.03lb | |

| | | | |
|---|------|-------|-----------|
|  HOPS | | | |
| | (g) | Add | Attribute |
| Sorachi Ace | 62.5 | Start | Bitter |
| Willamette | 25 | end | Aroma |

| | |
|--|--|
|  YEAST | |
| Wyeast 1272 - American Ale II™ | |


FOOD PAIRING

| |
|---|
|  |
| Crispy bacon on flat bread |
| Glazed ham with crackling coating |
| Popcorn caramel and chocolate cake |

PACKAGING



BREWERS TIP

 By soaking some oak chips in bourbon, then steeping in the beer you not only get an authentic Bourbon taste - the beer will also gain ABV! Add salt to taste, too much will totally ruin the balance of the beer.



#113

BRACKEN'S PORTER

FIRST BREWED MARCH 2013

A TRIBUTE TO OUR FAVOURITE 4 PAWED FRIEND.| ABV
5%| IBU
50| OG
1049

THIS BEER IS

The beer was named Bracken's Porter as a tribute to our favourite four pawed friend who sadly passed in 2013. Chocolatey, robust, warming, laid back and lots of fun - there are plenty of similarities between the two. Bracken we miss you and we hope you like your beer. Long live the original BrewDog.

BASICS

| | | |
|--------------------------|------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 5% | |
| TARGET FG | 1010 | |
| TARGET OG | 1049 | |
| EBC | 110 | |
| SRM | 55 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 79% | |

METHOD / TIMINGS



MASH TEMP

65°C | 149°F | 75mins



FERMENTATION

19°C | 66°F

INGREDIENTS



MALT

| | | |
|----------------|--------|--------|
| Extra Pale | 3.63kg | 7.98lb |
| Dark Crystal | 0.19kg | 0.41lb |
| Roasted Barley | 0.31kg | 0.69lb |
| Black malt | 0.13kg | 0.28lb |



HOPS

| | (g) | Add | Attribute |
|----------------|------|-------|-----------|
| VicSecret | 12.5 | Start | Bitter |
| Bramling Cross | 12.5 | End | Aroma |
| Challenger | 12.5 | End | Aroma |



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Grilled vegetable and chicken teriyaki skewers

Chilli covered burger (Sloppy Joe)

Candied bacon topped chocolate cheesecake

PACKAGING

**KEG ONLY**

BREWER'S TIP



Try to replicate London's highly carbonated water to really emphasise the dark malt profile.



#114 FAKE LAGER

FIRST BREWED MARCH 2013

BOHEMIAN PILSNER.

| | | |
|------|-----|------|
| ABV | IBU | OG |
| 4.7% | 40 | 1046 |

THIS BEER IS

Fake is the new black. Fake is where it is at. Fake Art, fake brands, fake breasts, and fake lager. We want to play our part in the ugly fallout from the Lager Dream. Say hello to Fake Lager – a zesty, floral 21st century faux masterpiece with added BrewDog bitterness.

BASICS

| | | |
|--------------------------|------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 4.7% | |
| TARGET FG | 1010 | |
| TARGET OG | 1046 | |
| EBC | 12 | |
| SRM | 6 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 78% | |

INGREDIENTS



MALT

| | | |
|-----------------|--------|--------|
| Extra Pale | 3.33kg | 7.32lb |
| Munich | 0.42kg | 0.91lb |
| Caramalt | 0.28kg | 0.61lb |
| Acidulated Malt | 0.07kg | 0.15lb |



HOPS

| | (g) | Add | Attribute |
|-------------|-------|--------|-----------|
| Magnum | 7.5 | Start | Bitter |
| Magnum | 5 | Middle | Flavour |
| Hersbrucker | 6.25 | Middle | Flavour |
| Saaz | 6.25 | Middle | Flavour |
| Hersbrucker | 18.75 | End | Flavour |
| Saaz | 18.75 | End | Flavour |



YEAST

Wyeast 2007 - Pilsen Lager™

PACKAGING



METHOD / TIMINGS



MASH TEMP

65°C 149°F 75mins



FERMENTATION

10°C 55°F

FOOD PAIRING



Fried crab cakes with avocado salsa
Spicy shredded pork roll with hot dipping sauce
Key lime pie

BREWER'S TIP



Once the primary fermentation is complete get this beer as cold as you can and let it mature for as long as you've got.



#115

10 HEADS HIGH

FIRST BREWED APRIL 2013

IMPERIAL RED ALE.

ABV
7.8%IBU
70OG
1074



THIS BEER IS

10 Heads High is loosely based on our awesome 2011 Prototype beer Hops Kill Nazis. This is an uncompromising 7.8% Imperial Red Ale loaded high with American Hops. Think of this as an Imperial India Red Ale, or a super-charged version of 5am Saint. Either way this is a seriously good beer!

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 7.8% | |
| TARGET FG | 1015 | |
| TARGET OG | 1074 | |
| EBC | 90 | |
| SRM | 45 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 79.7% | |

METHOD / TIMINGS

| | | | |
|---|---------------------|--------|--|
|  | MASH TEMP | | |
| 65°C | 149°F | 75mins | |
|  | FERMENTATION | | |
| 18°C | 64°F | | |

INGREDIENTS



MALT

| | | |
|--------------|--------|---------|
| Extra Pale | 4.75kg | 10.46lb |
| Caramalt | 1.25kg | 2.75lb |
| Crystal 150 | 0.50kg | 1.10lb |
| Dark Crystal | 0.13kg | 0.28lb |



HOPS

| | (g) | Add | Attribute |
|------------|------|---------|-----------|
| Chinook | 20 | Start | Bitter |
| Chinook | 5 | Middle | Bitter |
| Centennial | 5 | Middle | Bitter |
| Chinook | 62.5 | End | Flavour |
| Centennial | 62.5 | End | Flavour |
| Chinook | 100 | Dry Hop | Aroma |



YEAST

Wyeast 1272 - American Ale II™

PACKAGING



FOOD PAIRING



Arrabiata pasta
Mulled cheddar
Toasted almond cake

BREWER'S TIP



Achieve the red colour by using the ratio of Caramalt, Crystal and Dark Crystal malts. The trick is to get the colour, without too much dried fruit character.



#116 VICE BIER

FIRST BREWED APRIL 2013

HOPPY WHEAT BIER.

ABV
4.3%

IBU
25

OG
1043

THIS BEER IS

Our take on the classic German Kristallweizen. A clear German wheat beer, layers of bubblegum and vanilla perfectly balanced with the American and New Zealand hops.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 4.3% | |
| TARGET FG | 1010 | |
| TARGET OG | 1043 | |
| EBC | 30 | |
| SRM | 15 | |
| PH | 4 | |
| ATTENUATION LEVEL | 81.8% | |

METHOD / TIMINGS

| | | | |
|---|------------------|--------|--|
|  | MASH TEMP | | |
| 65°C | 149°F | 75mins | |

| | | | |
|---|---------------------|--|--|
|  | FERMENTATION | | |
| 22°C | 72°F | | |

INGREDIENTS

MALT

| | | |
|------------|--------|--------|
| Extra Pale | 2.69kg | 5.92lb |
| Wheat | 1.25kg | 2.75lb |
| Caramalt | 0.38kg | 0.83lb |

HOPS

| | (g) | Add | Attribute |
|---------------|-----|--------|-----------|
| Waimea | 2.5 | Start | Bitter |
| Amarillo | 2.5 | Middle | Flavour |
| Nelson Sauvin | 2.5 | Middle | Flavour |
| Motueka | 2.5 | Middle | Flavour |
| Simcoe | 6 | End | Flavour |
| Citra | 6 | End | Flavour |
| Waimea | 6 | End | Flavour |

YEAST

Wyeast 3638 - Bavarian Wheat™

FOOD PAIRING



Citrus salad with balsamic dressing
Lobster
Ginger and orange cookies

PACKAGING



KEG ONLY

BREWER'S TIP



Ferment at higher or lower temperatures to select the esters that will create clove-like or banana-like flavours.



#117

MISSPENT YOUTH

FIRST BREWED APRIL 2013

MILK & HONEY SCOTCH ALE.

ABV
7.3%IBU
30OG
1079

THIS BEER IS

The brainchild of our small batch brewer, George Woods. A dangerously drinkable milk sugar-infused Scotch Ale

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 7.3% | |
| TARGET FG | 1020 | |
| TARGET OG | 1079 | |
| EBC | 120 | |
| SRM | 60 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 74.7% | |

METHOD / TIMINGS



MASH TEMP

67°C 153°F 75mins



FERMENTATION

19°C 66°F



TWIST

See honey and lactose additions

INGREDIENTS



MALT

| | | |
|------------------|--------|--------|
| Pale Ale | 2.18kg | 4.80lb |
| Caramalt | 0.3kg | 0.65lb |
| Dark Crystal | 0.3kg | 0.65lb |
| Smoked Weyermann | 1.8kg | 3.93lb |
| Flaked Oats | 0.6kg | 1.31lb |
| Brown | 0.6kg | 1.31lb |
| Amber | 0.1kg | 0.21lb |
| Chocolate | 0.05kg | 1.11lb |
| Munich | 0.6kg | 1.31lb |
| Crystal 150 | 0.2kg | 0.43lb |



HOPS

| | (g) | Add | Attribute |
|------------|-----|--------|-----------|
| First Gold | 25 | Start | Bitter |
| Fuggles | 25 | Start | Bitter |
| Honey | 250 | Middle | |
| Lactose | 375 | Middle | |
| First Gold | 10 | End | Aroma |
| Fuggles | 10 | End | Aroma |



YEAST

Wyeast 1056 - American Ale II™

FOOD PAIRING



Roasted garlic and chilli infused camembert cheese

Korean style chicken wings

Chocolate milk shake

PACKAGING

**KEG ONLY**

BREWER'S TIP



Lots of malt in this one. Mash-in in stages, and spread the pale ale malt throughout the mash to provide stability. If the mash starts to sink, stop, wait a few minutes while mixing, then start again.



#118

#MASHTAG 2013

FIRST BREWED MAY 2013

DEMOCRATIC AMERICAN BROWN ALE.

ABV
7.5%IBU
50OG
1070

THIS BEER IS

A rich, nutty Brown Ale with a deep, rich malt profile, hopped with a range of citrusy and spicy US varieties. Mellow yet endlessly complex, with enough chocolate and fruit character to balance the bitterness, and a soft oaky roundness.

BASICS

| | | |
|-------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 7.5% | |
| TARGET FG | 1013 | |
| TARGET OG | 1070 | |
| EBC | 40 | |
| SRM | 20 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 81.4% | |

METHOD / TIMINGS



MASH TEMP

65°C 149°F 90mins



FERMENTATION

21°C 70°F



TWIST

| | | |
|-------------------|-------|--------------|
| Roasted Hazelnuts | 25g | in Tank (FV) |
| Almonds | 12.5g | in Tank (FV) |
| Oak Chips | 25g | in Tank (FV) |

INGREDIENTS



MALT

| | | |
|--------------|--------|---------|
| Extra Pale | 5kg | 11.01lb |
| Dark Crystal | 0.5kg | 1.10lb |
| Caramalt | 0.44kg | 0.96lb |
| Amber | 0.25kg | 0.55lb |
| Chocolate | 0.19kg | 0.41lb |



HOPS

| | (g) | Add | Attribute |
|------------|------|--------|-----------|
| Motueka | 10 | Start | Bitter |
| Magnum | 12.5 | Start | Bitter |
| Cascade | 6 | Middle | Flavour |
| Amarillo | 6 | Middle | Flavour |
| Cascade | 5 | End | Flavour |
| Amarillo | 5 | End | Flavour |
| Willamette | 5 | End | Flavour |



YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING



Roast beef

Roasted butternut squash

Hazelnut brittle

PACKAGING



BREWER'S TIP



Add the hazelnuts and oak chips during the cold conditioning phase.

CACAO, COFFEE CHILI ANNIVERSARY STOUT.

ABV
15%

IBU
90

OG
1120

THIS BEER IS

Our anniversary stout was based on AB:04, one of our most sought after beers ever. This beer is slightly different each year, with subtle variations coming into play purely down to environmental and fermentation factors. What doesn't change is the rich dark chocolate, bitter coffee and chilli warmth of this monumental Stout.

BASICS

| | | |
|--------------------------|------|------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6 |
| ABV | 15% | |
| TARGET FG | 1003 | |
| TARGET OG | 1120 | |
| EBC | 100 | |
| SRM | 50 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 98% | |

METHOD / TIMINGS

MASH TEMP

65°C 149°F 90mins

FERMENTATION

19°C 66°F

TWIST

Based on AB:04, but with added vanilla and 3.5 times the chilli.

INGREDIENTS

MALT

| | | |
|----------------------------|--------|---------|
| Extra Pale | 8kg | 17.63lb |
| Wheat | 0.5kg | 1.1lb |
| Flaked Oats | 1.38kg | 3lb |
| Dark Crystal | 0.88kg | 1.94lb |
| Carafa Special Malt Type 1 | 0.63kg | 1.38lb |
| Carafa Special Malt Type 3 | 0.63kg | 1.38lb |
| Honey | 0.7kg | 1.54lb |

HOPS

| | (g) | Add | Attribute |
|---------|------|-------|-----------|
| Chinook | 50 | Start | Bitter |
| Cascade | 25 | Start | Bitter |
| Fuggles | 25 | 15 | Bitter |
| Coffee | 12.5 | 15 | Twist |
| Fuggles | 25 | 0 | Aroma |
| Coffee | 12.5 | 0 | Twist |

YEAST

Wyeast 1056 American Ale™

FOOD PAIRING

Blackened cajun beef

Blue cheese

Flourless chocolate cheesecake

PACKAGING



BREWER'S TIP

Be really careful when mashing, as this amount of malts can get tough to sparge! Add honey into the boil, and naga chili and vanilla in maturation (soak them in some neutral spirit to sanitise).



#120 ELECTRIC INDIA

FIRST BREWED MAY 2013

VIBRANT HOPPY SAISON.

ABV
5.2%

IBU
38

OG
1045




THIS BEER IS

Re-brewed as a spring seasonal, this beer – which appeared originally as an Equity Punk shareholder creation – retains its trademark spicy, fruity edge. A perfect blend of Belgian Saison and US IPA, crushed peppercorns and heather honey are also added to produce a genuinely unique beer.

BASICS

| | | |
|-------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 5.2% | |
| TARGET FG | 1005 | |
| TARGET OG | 1045 | |
| EBC | 15 | |
| SRM | 7.5 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 88.9% | |

METHOD / TIMINGS

| | | | |
|---|---------------------|----------|--|
|  | MASH TEMP | | |
| 65°C | 149°F | 75mins | |
|  | FERMENTATION | | |
| 22°C | 72°F | | |
|  | TWIST | | |
| Honey | 62.5g | End (WP) | |
| Coriander Seeds | 8.5g | 45mins | |

INGREDIENTS



MALT

| | | |
|------------|--------|--------|
| Extra Pale | 3.63kg | 7.98lb |
| Munich | 0.13kg | 0.28lb |
| Wheat | 0.25kg | 0.55lb |



HOPS

| | (g) | Add | Attribute |
|-------------|------|--------|-----------|
| Amarillo | 2.5 | Start | Bitter |
| Nelson | 5 | Middle | Flavour |
| Amarillo | 5 | Middle | Flavour |
| Peppercorns | 2.5 | Middle | Flavour |
| Nelson | 20 | End | Flavour |
| Amarillo | 12.5 | End | Flavour |



YEAST

Wyeast 3711 - French Saison™

FOOD PAIRING



Mussels with a garlic and herb sauce

Crab melt sandwich

Shortbread cookies

PACKAGING



BREWER'S TIP



Source some really good heather honey to get the right spicy esters in the beer.



#121

DOG WIRED (W/8 WIRED)

FIRST BREWED JUNE 2013

NEW ZEALAND IMPERIAL PILSNER.

| ABV
7.1%| IBU
65| OG
1065

THIS BEER IS

Brewed in collaboration with Soren from New Zealand's stellar 8-Wired brewery, this is an Imperial Pilsner featuring two of our favourite New Zealand hops: Nelson Sauvin and Motueka. Sitting at a dangerously drinkable 7.1% ABV there's a touch of Munich malt which gives this beer that little extra caramel biscuit bite to compliment the lip smackingly tropical hops. Expect an all out NZ hoppy riot.

BASICS

| | | |
|--------------------------|------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 7.1% | |
| TARGET FG | 1010 | |
| TARGET OG | 1065 | |
| EBC | 13 | |
| SRM | 6.5 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 85% | |

INGREDIENTS



MALT

| | | |
|-----------------|--------|---------|
| Extra Pale | 4.7kg | 11.56lb |
| Munich | 0.38kg | 0.83lb |
| Acidulated malt | 0.63kg | 0.14lb |



HOPS

| | (g) | Add | Attribute |
|---------------|------|---------|-----------|
| Nelson Sauvin | 20 | Start | Bitter |
| Motueka | 20 | Start | Bitter |
| Nelson Sauvin | 10 | Middle | Flavour |
| Motueka | 10 | Middle | Flavour |
| Nelson Sauvin | 20 | End | Flavour |
| Motueka | 20 | End | Flavour |
| Motueka | 100 | Dry Hop | Aroma |
| Nelson Sauvin | 87.5 | Dry Hop | Aroma |



YEAST

Wyeast 2007 - Pilsen Lager™

PACKAGING



METHOD / TIMINGS



MASH TEMP

64°C 147°F 90mins



FERMENTATION

9°C 48°F

FOOD PAIRING



Spiced and blackened cajun chicken

Pork belly vindaloo

Rhubarb pie

BREWER'S TIP



Hold the mash for longer at 63-64°C to get more fermentability from the wort.



#122

HELLO MY NAME IS METTE-MARIT

FIRST BREWED JUNE 2013

LINGONBERRY DOUBLE IPA.

ABV
8.2%IBU
70OG
1076

THIS BEER IS

We sent this beer to Norway where it was known as 'Hello, my name is Censored'. You can make up your own mind as to why. This brew was a red berry explosion, with a resinous bitter edge layered with dry berry tartness.

BASICS

| | | |
|--------------------------|------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 8.2% | |
| TARGET FG | 1013 | |
| TARGET OG | 1076 | |
| EBC | N/A | |
| SRM | N/A | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 83% | |

METHOD / TIMINGS



MASH TEMP

66°C 150°C 90 mins



FERMENTATION

19°C 66°F



TWIST

Infusion of lingonberries alongside the dry hops

Cranberry juice 5.5g 30mins

Lingonberries 10g Twist

INGREDIENTS



MALT

Extra Pale 6.12kg 13.48lb

Caramalt 0.8kg 1.76lb



HOPS

| | (g) | Add | Attribute |
|---------------|-----|---------|-----------|
| Tomahawk | 7 | Start | Bitter |
| Motueka | 5.5 | Start | Bitter |
| Galena | 2.5 | Middle | Flavour |
| Mt Hood | 2.5 | Middle | Flavour |
| Challenger | 15 | Dry Hop | Aroma |
| Galena | 15 | Dry Hop | Aroma |
| Nelson Sauvin | 20 | Dry Hop | Aroma |



YEAST

Wyeast 1056 - American Ale™

PACKAGING



FOOD PAIRING



Fårikål (mutton stew) with a spicy twist

Fenalår (salted cured lamb)

Krumkake with lingonberry jam

BREWER'S TIP



Using crushed cranberries will dry out the beer further, drawing out their natural astringent character.



#123

EVERYDAY ANARCHY

FIRST BREWED JUNE 2013

WHITE WINE BARREL-AGED IMPERIAL RED SAISON.

ABV
10.5%IBU
45OG
1081

THIS BEER IS

This French white wine barrel aged Imperial Saison has a plethora of intertwining flavours. Huge aromas of peach, syrup, tangerine, sherry, toffee and raisin, followed by a dynamic bracing acidity.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 10.5% | |
| TARGET FG | 1005 | |
| TARGET OG | 1081 | |
| EBC | 15 | |
| SRM | 7.5 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 93.8% | |

METHOD / TIMINGS



MASH TEMP

65°C 149°F 75mins



FERMENTATION

23°C 73°F



TWIST

| | | |
|------------------|-------|----------|
| Coriander seeds | 12.5g | End (WP) |
| Orange | 25g | End (WP) |
| Lemon | 25g | End (WP) |
| Honey | 125g | End (WP) |
| Pink peppercorns | 3.5g | End (WP) |

INGREDIENTS



MALT

| | | |
|------------|--------|---------|
| Extra Pale | 6.13kg | 13.49lb |
| Caramalt | 0.38kg | 0.83lb |
| Wheat | 0.25kg | 0.55lb |
| Rye | 0.25kg | 0.55lb |



HOPS

| | (g) | Add | Attribute |
|---------|------|--------|-----------|
| Motueka | 25 | Start | Bitter |
| Saaz | 12.5 | Middle | Flavour |
| Bobek | 12.5 | Middle | Flavour |
| Saaz | 12.5 | End | Flavour |
| Bobek | 12.5 | End | Flavour |



YEAST

Wyeast 3711 - French Saison™

PACKAGING



FOOD PAIRING



Spiced carrot and coriander soup

Spicy chilli king prawns

Orange zest tart

BREWERS TIP



The honey addition will help to dry out the beer, as the saison yeast will continue to ferment long after most ale yeast.



#124

BLACK JACQUES

FIRST BREWED JUNE 2013

RED WINE BARREL-AGED IMPERIAL BLACK SAISON.

ABV
11.1%IBU
45OG
1089

THIS BEER IS

A Black Saison, brewed with oats and wheat for a silky mouthfeel, Spicy hops and Carafa Malt for colour, then aged in red wine barrels. On the nose there's cola, chocolate, coffee, mint humbug, warming oak, and spice. The myriad flavours touch on treacle, ripe banana, espresso, brandy, and a clean herbal warmth.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 11.1% | |
| TARGET FG | 1005 | |
| TARGET OG | 1089 | |
| EBC | 15 | |
| SRM | 7.5 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 94.4% | |

METHOD / TIMINGS



MASH TEMP

65°C 149°F 90mins



FERMENTATION

23°C 73°F



TWIST

| | | |
|--------------------|------|----------|
| Grains of paradise | 10g | End (WP) |
| Lemon Peel | 25g | End (WP) |
| Ginger | 7.5g | End (WP) |

INGREDIENTS



MALT

| | | |
|----------------------------|--------|---------|
| Extra Pale | 6kg | 13.22lb |
| Caramalt | 0.5kg | 1.10lb |
| Wheat | 0.5kg | 1.10lb |
| Flaked Malted Oats | 0.5kg | 1.10lb |
| Crystal 150 | 0.63kg | 1.38lb |
| Carafa Special Malt Type 3 | 0.75kg | 1.65lb |



HOPS

| | (g) | Add | Attribute |
|---------|------|--------|-----------|
| Bravo | 25 | Start | Bitter |
| Bravo | 12.5 | Middle | Flavour |
| Mt.Hood | 25 | Middle | Flavour |
| Bravo | 12.5 | End | Flavour |
| Mt.Hood | 25 | End | Flavour |



YEAST

Wyeast 3711 - French Saison™

PACKAGING



FOOD PAIRING



Cured Spanish ham

Steak pasty

Black cherry tart

BREWER'S TIP



Addition of the grains of paradise help to accentuate the peppery spiciness of the yeast.



#125

BLITZ BERLINER WEISSE

FIRST BREWED JULY 2013

BERLINER FRUIT BEER.

ABV
3.0%IBU
8OG
1007

THIS BEER IS

Our sour recipe for all fruit Blitz beers uses a process called kettle souring. In this we steep a bag of malt in the wort to allow the bacteria to grow in it.

BASICS

| | | |
|-------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 3.0% | |
| TARGET FG | 1040 | |
| TARGET OG | 1007 | |
| EBC | 9 | |
| SRM | 4.5 | |
| PH | 3.2 | |
| ATTENUATION LEVEL | 82.5% | |

METHOD / TIMINGS



MASH TEMP

65°C 149°F 60mins



FERMENTATION

19°C 66°F



TWIST

Before main fermentation steep a bag of malt in the wort for 48 hours. Re boil the wort before pitching in the yeast for the main fermentation

INGREDIENTS



MALT

| | | |
|------------|--------|--------|
| Extra Pale | 1.88kg | 4.13lb |
| Wheat | 1.88kg | 4.13lb |



HOPS

| | | | |
|--------|-----|-------|-----------|
| | (g) | Add | Attribute |
| Magnum | 8.5 | Start | Bitter |



YEAST

Wyeast 1056 - American Ale II™

FOOD PAIRING



Grilled salmon with a light lemon sauce

Lobster bisque

Cheesecake with raspberry (or peach/passion fruit) sauce

PACKAGING

**KEG ONLY**

BREWER'S TIP



Making sour beers is an art, and is mostly related to trial and error with your process. Experiment with different temperatures for steeping the grain. 40 - 50°C will allow the lacto to grow and produce a clean profile.



#126 DOGMA

FIRST BREWED JULY 2013

REVAMPED WEE HEAVY. LUSCIOUS. MALTY. FRUITY.

ABV
7.5%

IBU
30

OG
1080

THIS BEER IS

Brewed with over ten different types of malt, and blended together with Scottish heather honey, it is a pantheon to the gods of intricacy and nuance; a beer that celebrates a confluence of ideas. Complex, indulgent and encapsulating, Dogma gives more than a cursory nod to history, to make you ponder the very nature of beer itself.

BASICS

| | | |
|--------------------------|------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 7.5% | |
| TARGET FG | 1023 | |
| TARGET OG | 1080 | |
| EBC | 46 | |
| SRM | 23 | |
| PH | 4.5 | |
| ATTENUATION LEVEL | 70% | |

METHOD / TIMINGS

| | | |
|---|---------------------|--------|
|  | MASH TEMP | |
| 65°C | 149°F | 75mins |
|  | FERMENTATION | |
| 12°C | 54°F | |
|  | TWIST | |
| Heather Honey 125g | | |

INGREDIENTS



MALT

| | | |
|--------------|--------|--------|
| Pale Ale | 3.5kg | 7.7lb |
| Munich | 0.75kg | 1.65lb |
| Caramalt | 0.5kg | 1.1lb |
| Crystal | 0.38kg | 0.83lb |
| Dark Crystal | 0.5kg | 1.1lb |
| Wheat | 1kg | 2.2lb |
| Flaked Oats | 1kg | 2.2lb |
| Chocolate | 0.25kg | 0.55lb |
| Smoked | 0.06kg | 0.14lb |
| Amber | 0.25kg | 0.55lb |
| Brown | 0.25kg | 0.55lb |



HOPS

| | (g) | Add | Attribute |
|------------|-----|-------|-----------|
| Saaz | 75 | Start | Bitter |
| First Gold | 10 | Start | Bitter |



YEAST

Wyeast 2007 - Pilsen Lager™

FOOD PAIRING

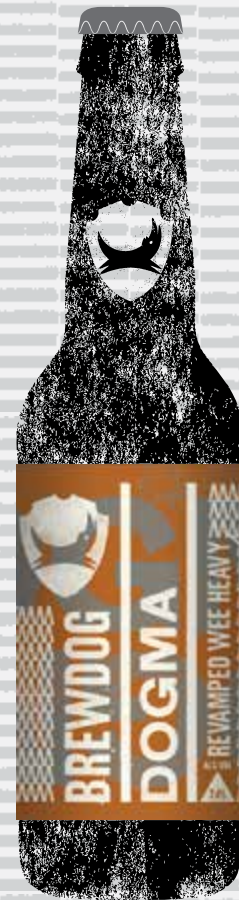


Mature cheddar with red onion chutney

Honey glazed ham

Chocolate caramel drizzled sponge cake

PACKAGING



BREWER'S TIP



There's a lot of specialty malt in the mash. Make sure you take the run off nice and steady - increase the flow too much and pull in the bed at your peril.



#127

HELLO MY NAME IS SONJA (W/EVIL TWIN)

FIRST BREWED SEPTEMBER 2013

BLUEBERRY DOUBLE IPA.

ABV
8.3%IBU
70OG
1076

THIS BEER IS

Brewed in collaboration with Jeppe from Evil Twin Brewing (and named after his mum), this Double IPA is big on fruity flavours.

Single hopped with Mosaic for lots of tropical, passion fruit and citrus flavours. Loaded with well over 100kg of blueberries, the original was one super fruity hop bomb.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 8.3% | |
| TARGET FG | 1013 | |
| TARGET OG | 1076 | |
| EBC | 30 | |
| SRM | 15 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 82.9% | |

METHOD / TIMINGS



MASH TEMP

65°C 149°F 75min



FERMENTATION

21°C 70°F

INGREDIENTS



MALT

| | | |
|------------|--------|---------|
| Extra Pale | 5.75kg | 12.67lb |
| Caramalt | 0.63kg | 1.38lb |
| Wheat | 0.63kg | 1.38lb |



HOPS

| | (g) | Add | Attribute |
|-------------|-------|---------|-----------|
| Mosaic | 12.5 | Start | Bitter |
| Mosaic | 37.5 | Middle | Flavour |
| Mosaic | 37.5 | End | Flavour |
| Blueberries | 20 | End | Flavour |
| Mosaic | 187.5 | Dry Hop | Aroma |



YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING



Lamb chops with a blueberry reduction

Cured ham and strong mulled cheddar board

Warm blueberry pie

PACKAGING



BREWER'S TIP



Mash the blueberries before adding to the kettle. This will help with flavour extraction and turning your wort a nice shade of purple.



#128

SHIPWRECKER CIRCUS (W/OSKAR BLUES)

FIRST BREWED SEPTEMBER 2013

AMERICAN BARLEY WINE - OSKAR BLUES COLLAB.| ABV
10.5%| IBU
85| OG
1102

THIS BEER IS

In collaboration with the awesome Oskar Blues from Colorado, we created this big, twisted 10.5% American style barley wine. Big boozy aromas and a sweet viscosity, packed in with some heavy-hitting C-hops, for an intense bitterness to balance this full-bodied malt monster.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 10.5% | |
| TARGET FG | 1022 | |
| TARGET OG | 1102 | |
| EBC | 64 | |
| SRM | 32 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 102% | |

METHOD / TIMINGS



MASH TEMP

65°C 149°F 75mins



FERMENTATION

21°C 70°F

INGREDIENTS



MALT

| | | |
|-------------|--------|---------|
| Extra Pale | 9.35kg | 20.59lb |
| Munich | 0.63kg | 1.37lb |
| Crystal 150 | 1kg | 2.20lb |
| Chocolate | 0.06kg | 0.14lb |



HOPS

| | (g) | Add | Attribute |
|---------|-----|---------|-----------|
| Chinook | 50 | Start | Bitter |
| Cascade | 25 | Middle | Flavour |
| Citra | 25 | Middle | Flavour |
| Chinook | 25 | Middle | Flavour |
| Chinook | 25 | End | Flavour |
| Citra | 25 | End | Flavour |
| Cascade | 25 | End | Flavour |
| Cascade | 125 | Dry Hop | Aroma |
| Chinook | 125 | Dry Hop | Aroma |
| Citra | 125 | Dry Hop | Aroma |



YEAST

Wyeast 1272 - American Ale II™

PACKAGING



FOOD PAIRING



Stilton

Pan seared steak

Dark chocolate fondant

BREWER'S TIP



Age this beer in the cellar for a few months to allow the warm alcohol flavours to reduce.



#129

DEAD METAPHOR

FIRST BREWED SEPTEMBER 2013

SCOTTISH BREAKFAST STOUT.

ABV
6.8%IBU
30OG
1068

THIS BEER IS

Scottish chocolate breakfast Stout - brewed with Brazilian Sertão coffee, Venezuelan cacao and (for the Scottish element) oatmeal. Smooth, chocolately and rich, with a honeycomb mouthfeel and a rich red berry coffee character. Brewed with our beer blogger friends from The Beer Cast and Hopzine.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 6.8% | |
| TARGET FG | 1016 | |
| TARGET OG | 1068 | |
| EBC | 86 | |
| SRM | 43 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 76.5% | |

METHOD / TIMINGS



MASH TEMP

64°C 147°F 75min



FERMENTATION

19°C 66°F



TWIST

| | | |
|---------------|-------|-----|
| Cacao | 37.5g | End |
| Lactose | 125g | End |
| Ground coffee | 6.3g | End |

INGREDIENTS



MALT

| | | |
|----------------------------|--------|--------|
| Extra Pale | 4.38kg | 9.64lb |
| Wheat | 0.31kg | 0.69lb |
| Dark Crystal | 0.19kg | 0.41lb |
| Brown | 0.31kg | 0.69lb |
| Black | 0.31kg | 0.69lb |
| Carafa Special Malt Type I | 0.19kg | 0.41lb |
| Flaked Oats | 0.44kg | 0.96lb |
| Crystal I50 | 0.31kg | 0.69lb |



HOPS

| | (g) | Add | Attribute |
|--------|-----|-------|-----------|
| Magnum | 25 | Start | Bitter |



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Brisket burnt ends

Candied bacon French toast

Coco Pops (add stout to cereal)

PACKAGING



BREWER'S TIP



Steep the cocoa nibs and chocolate in the hot wort for a short period for the best extraction of flavour compounds.



#130 BABY DOGMA

FIRST BREWED SEPTEMBER 2013

SESSION SCOTCH ALE.

ABV
4.5%

IBU
35

OG
1048

THIS BEER IS

A baby Scotch ale with dry and toasty malt flavours and hints of smoke. Toffee, biscuit and fudge abound with a spicy bitterness from the pan-global hops.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 4.5% | |
| TARGET FG | 1013 | |
| TARGET OG | 1048 | |
| EBC | 40 | |
| SRM | 20 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 72.9% | |

METHOD / TIMINGS



MASH TEMP

66°C 151°F 75mins



FERMENTATION

19°C 66°F

INGREDIENTS



MALT

| | | |
|----------------------------|--------|--------|
| Extra Pale | 1.75kg | 3.85lb |
| Munich | 0.48kg | 0.96lb |
| Dark Crystal | 0.5kg | 1.10lb |
| Wheat | 0.56kg | 1.24lb |
| Flaked Oats | 0.56kg | 1.24lb |
| Carafa Special Malt Type 3 | 0.13kg | 0.28lb |
| Amber | 0.25kg | 0.55lb |
| Weyermann Beech Smoked | 0.06kg | 0.14lb |



HOPS

| | (g) | Add | Attribute |
|------------------------|------|-------|-----------|
| First Gold | 18.5 | Start | Bitter |
| Willamette | 12.5 | Start | Bitter |
| Hallertauer Mittelfrüh | 6 | Start | Bitter |



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



French onion soup
Braised pheasant
Caramel sauce and hot fudge

PACKAGING



KEG ONLY

BREWER'S TIP



The addition of Weyermann Beech Smoked malt creates a beer with a delicate smoke character.



#131

AMERICAN ALE

FIRST BREWED SEPTEMBER 2013

UNLEASH THE YEAST SERIES.

ABV
6.3%IBU
55OG
1060

THIS BEER IS

Our Unleash the Yeast series was an epic experiment into the differences in aroma and flavour provided by switching up your yeast. We brewed up a wort with a light caramel note and some toasty biscuit flavour, and hopped it with Amarillo and Centennial for a citrusy bitterness. Everything else is down to the yeast.

American Ale used a clean fermenting strain which provides some faint fruity notes.

BASICS

| | | |
|--------------------------|------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 6.3% | |
| TARGET FG | 1012 | |
| TARGET OG | 1060 | |
| EBC | 30 | |
| SRM | 15 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 80% | |

METHOD / TIMINGS



MASH TEMP

65°C 149°F



FERMENTATION

19°C 66°F

INGREDIENTS



MALT

| | | |
|--------------|--------|---------|
| Extra Pale | 4.58kg | 10.08lb |
| Caramalt | 0.25kg | 0.55lb |
| Dark Crystal | 0.06kg | 0.14lb |
| Munich | 0.25kg | 0.55lb |



HOPS

| | (g) | Add | Attribute |
|------------|------|--------|-----------|
| Centennial | 5 | Start | Bitter |
| Amarillo | 5 | Start | Bitter |
| Centennial | 10 | Middle | Flavour |
| Amarillo | 10 | Middle | Flavour |
| Centennial | 17.5 | End | Flavour |
| Amarillo | 17.5 | End | Flavour |



YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING



Fried brie bites

American cheese burger

Poached apple tart

PACKAGING



BREWER'S TIP



Play around with the fermentation temperature to get the best flavour profile from the individual yeasts.



#132

BAVARIAN WEIZEN

FIRST BREWED SEPTEMBER 2013

UNLEASH THE YEAST SERIES.ABV
6.3%IBU
55OG
1060

THIS BEER IS

Our Unleash the Yeast series was an epic experiment into the differences in aroma and flavour provided by switching up your yeast. We brewed up a wort with a light caramel note and some toasty biscuit flavour, and hopped it with Amarillo and Centennial for a citrusy bitterness. Everything else is down to the yeast.

Bavarian Weizen yeast adds traditional weissbier notes of banana and clove.

BASICS

| | | |
|--------------------------|------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 6.3% | |
| TARGET FG | 1012 | |
| TARGET OG | 1060 | |
| EBC | 30 | |
| SRM | 15 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 80% | |

METHOD / TIMINGS



MASH TEMP

65°C 149°F



FERMENTATION

22°C 72°F

INGREDIENTS



MALT

| | | |
|--------------|--------|---------|
| Extra Pale | 4.58kg | 10.08lb |
| Caramalt | 0.25kg | 0.55lb |
| Dark Crystal | 0.06kg | 0.14lb |
| Munich | 0.25kg | 0.55lb |



HOPS

| | (g) | Add | Attribute |
|------------|------|--------|-----------|
| Centennial | 5 | Start | Bitter |
| Amarillo | 5 | Start | Bitter |
| Centennial | 10 | Middle | Flavour |
| Amarillo | 10 | Middle | Flavour |
| Centennial | 17.5 | End | Flavour |
| Amarillo | 17.5 | End | Flavour |



YEAST

WLP351 Bavarian Weizen

FOOD PAIRING



Spicy paella

German bratwurst with spicy mustard dip and vinaigrette salad

Creamy eggs benedict

PACKAGING



BREWER'S TIP



Play around with the fermentation temperature to get the best flavour profile from the individual yeasts.



#133

BELGIAN TRAPPIST

FIRST BREWED SEPTEMBER 2013

UNLEASH THE YEAST SERIES.

ABV
6.3%IBU
55OG
1060

THIS BEER IS

Our Unleash the Yeast series was an epic experiment into the differences in aroma and flavour provided by switching up your yeast. We brewed up a wort with a light caramel note and some toasty biscuit flavour, and hopped it with Amarillo and Centennial for a citrusy bitterness. Everything else is down to the yeast.

Abbey style yeasts add distinctive spicy and fruity notes, and dry out the finished beer.

BASICS

| | | |
|--------------------------|------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 6.3% | |
| TARGET FG | 1012 | |
| TARGET OG | 1060 | |
| EBC | 30 | |
| SRM | 15 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 80% | |

METHOD / TIMINGS



MASH TEMP

65°C 149°F



FERMENTATION

25°C 77°F

INGREDIENTS



MALT

| | | |
|--------------|--------|---------|
| Extra Pale | 4.58kg | 10.08lb |
| Caramalt | 0.25kg | 0.55lb |
| Dark Crystal | 0.06kg | 0.14lb |
| Munich | 0.25kg | 0.55lb |



HOPS

| | (g) | Add | Attribute |
|------------|------|--------|-----------|
| Centennial | 5 | Start | Bitter |
| Amarillo | 5 | Start | Bitter |
| Centennial | 10 | Middle | Flavour |
| Amarillo | 10 | Middle | Flavour |
| Centennial | 17.5 | End | Flavour |
| Amarillo | 17.5 | End | Flavour |



YEAST

WLP500 Monastery Ale

FOOD PAIRING



Roast beef with spicy jus

Ginger bread cookies

Orange tart

PACKAGING



BREWER'S TIP



Play around with the fermentation temperature to get the best flavour profile from the individual yeasts.



#134 PILSEN LAGER

FIRST BREWED SEPTEMBER 2013

UNLEASH THE YEAST SERIES.

ABV
6.3%

IBU
55

OG
1060

THIS BEER IS

Our Unleash the Yeast series was an epic experiment into the differences in aroma and flavour provided by switching up your yeast. We brewed up a wort with a light caramel note and some toasty biscuit flavour, and hopped it with Amarillo and Centennial for a citrusy bitterness. Everything else is down to the yeast.

Pilsner yeast ferments with no fruity esters or spicy phenols, although it can add a hint of butterscotch.

BASICS

| | | |
|--------------------------|------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 6.3% | |
| TARGET FG | 1012 | |
| TARGET OG | 1060 | |
| EBC | 30 | |
| SRM | 15 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 80% | |

METHOD / TIMINGS



MASH TEMP

65°C 149°F



FERMENTATION

9°C 48°F

INGREDIENTS



MALT

| | | |
|--------------|--------|---------|
| Extra Pale | 4.58kg | 10.08lb |
| Caramalt | 0.25kg | 0.55lb |
| Dark Crystal | 0.06kg | 0.14lb |
| Munich | 0.25kg | 0.55lb |



HOPS

| | (g) | Add | Attribute |
|------------|------|--------|-----------|
| Centennial | 5 | Start | Bitter |
| Amarillo | 5 | Start | Bitter |
| Centennial | 10 | Middle | Flavour |
| Amarillo | 10 | Middle | Flavour |
| Centennial | 17.5 | End | Flavour |
| Amarillo | 17.5 | End | Flavour |



YEAST

Wyeast 2007 - Pilsen Lager™

FOOD PAIRING



- Spicy crab cakes
- Spicy cucumber and carrot Thai salad
- Sweet filled dumplings

PACKAGING



BREWER'S TIP



Play around with the fermentation temperature to get the best flavour profile from the individual yeasts.



#135 VIC SECRET

FIRST BREWED OCTOBER 2013

IPA IS DEAD

SINGLE HOP INDIA PALE ALE.

ABV
7.4%

IBU
70

OG
1069

THIS BEER IS

Piney, citrusy and resinous with herbal notes, Vic Secret is dual-purpose (flavour & bitterness) perfect for brewing up a single hop IPA.

BASICS


| | | |
|-------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 7.4% | |
| TARGET FG | 1012 | |
| TARGET OG | 1069 | |
| EBC | 30 | |
| SRM | 15 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 82.6% | |

METHOD / TIMINGS

| |
|--|
|  MASH TEMP |
| 65°C 149°F 75mins |
|  FERMENTATION |
| 19°C 66°F |


INGREDIENTS

| | | |
|--|--------|--------|
|  MALT | | |
| Extra pale | 6.4kg | 14.1lb |
| Caramalt | 0.63kg | 1.38lb |
| Dark crystal | 0.06kg | 0.13lb |

| | | | |
|--|------|---------|-----------|
|  HOPS | | | |
| | (g) | Add | Attribute |
| Vic Secret | 2.5 | Start | Bitter |
| Vic Secret | 25 | Middle | Flavour |
| Vic Secret | 37.5 | End | Flavour |
| Vic Secret | 250 | Dry Hop | Aroma |

| |
|---|
|  YEAST |
| Wyeast 1056 - American Ale™ |

FOOD PAIRING

| |
|---|
|  |
| Roasted duck |
| Gorgonzola and rye nut bread with smoked honey ham |
| Raspberry coffee cheesecake |

PACKAGING



KEG ONLY

BREWER'S TIP



You can always add more hops, but it is difficult to take them away. Carry out multiple additions of the hops during dry hopping to achieve the best profile.



#136

BRIXTON PORTER

FIRST BREWED NOVEMBER 2013

PARADIGM-CHANGING PORTER.

| ABV
5%| IBU
50| OG
1053

THIS BEER IS

Brixton Porter delivers bold chocolate and coffee flavours with light smokiness and hints of autumn fruit all but built on a low ABV, lighter bodied backbone. Complex and intriguing, with spicy bitterness, but very sessionable.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 5% | |
| TARGET FG | 1014 | |
| TARGET OG | 1053 | |
| EBC | 200 | |
| SRM | 100 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 73.6% | |

INGREDIENTS



MALT

| | | |
|----------------|--------|--------|
| Extra Pale | 3.81kg | 8.40lb |
| Dark Crystal | 0.19kg | 0.41lb |
| Roasted Barley | 0.31kg | 0.69lb |
| Black | 0.13kg | 0.28lb |
| Amber | 0.31kg | 0.69lb |
| Flaked Oats | 0.25kg | 0.55lb |



HOPS

| | (g) | Add | Attribute |
|----------------|------|--------|-----------|
| Bravo | 12.5 | Start | Bitter |
| Bramling Cross | 12.5 | Middle | Flavour |
| Challenger | 12.5 | Middle | Flavour |



YEAST

Wyeast 1056 - American Ale™

PACKAGING



METHOD / TIMINGS



MASH TEMP

65°C 149°F 75mins



FERMENTATION

19°C 66°F

FOOD PAIRING



Grilled rib-eye steak
Baked curry chickpea snacks
Chocolate and walnut brownie

BREWER'S TIP



After the primary fermentation has finished, leave the beer in contact with the yeast for around 48 hours. Any longer and there is a risk that it will start to impart yeasty, bready flavours to the beer.



#137 HOBO POP

FIRST BREWED NOVEMBER 2013

2013 PROTOTYPE RYE PALE ALE.

ABV
4.2%

IBU
50

OG
1042



THIS BEER IS

Brewed with mountains of Wheat, Rye, Cara and Crystal malts, fermented with an American ale yeast and bittered with Amarillo & Centennial, this 4.2% beer is what happens if something classy like a European wheat beer goes to live in Vegas. Zingy citrus hops and a punchy bitterness bolster this low ABV pale.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 4.2% | |
| TARGET FG | 1010 | |
| TARGET OG | 1042 | |
| EBC | 30 | |
| SRM | 15 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 76.2% | |

METHOD / TIMINGS

| | | | |
|---|---------------------|--------|--|
|  | MASH TEMP | | |
| 65°C | 149°F | 75mins | |
|  | FERMENTATION | | |
| 19°C | 66°F | | |

INGREDIENTS



MALT

| | | |
|-------------|--------|--------|
| Extra pale | 2.06kg | 4.54lb |
| Caramalt | 0.63kg | 1.38lb |
| Crystal I50 | 0.25kg | 0.55lb |
| Wheat | 0.5kg | 1.10lb |
| Rye | 0.19kg | 0.41lb |



HOPS

| | (g) | Add | Attribute |
|------------|------|---------|-----------|
| Centennial | 2.5 | Start | Bitter |
| Amarillo | 2.5 | Start | Bitter |
| Centennial | 12.5 | Middle | Flavour |
| Amarillo | 12.5 | Middle | Flavour |
| Centennial | 25 | End | Flavour |
| Amarillo | 150 | Dry Hop | Aroma |
| Centennial | 125 | Dry Hop | Aroma |



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Mozzarella and tomato baked chicken

Spiced shrimp salad

Strawberry cheesecake

PACKAGING



BREWER'S TIP



Add the rye and wheat malt evenly through the mash.



#138

INTERSTELLAR

FIRST BREWED NOVEMBER 2013

2013 PROTOTYPE RED RYE IPA.

ABV
6.5%IBU
55OG
1059

THIS BEER IS

Interstellar is a Red Rye IPA with spicy rye flavours from the malt and with great all-round spicy, fruity and earthy hop aromas from the use of Willamette and Amarillo.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 6.5% | |
| TARGET FG | 1011 | |
| TARGET OG | 1059 | |
| EBC | 50 | |
| SRM | 25 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 81.4% | |

METHOD / TIMINGS



MASH TEMP

65°C 149°F 75mins



FERMENTATION

19°C 66°F

INGREDIENTS



MALT

| | | |
|-----------------|--------|--------|
| Extra pale | 3.81kg | 8.40lb |
| Rye | 0.5kg | 1.10lb |
| Crystal 150 | 0.56kg | 1.24lb |
| Dark Crystal | 0.19kg | 0.41lb |
| Acidulated malt | 0.13kg | 0.28lb |



HOPS

| | (g) | Add | Attribute |
|------------|------|---------|-----------|
| Magnum | 25 | Start | Bitter |
| Willamette | 12.5 | Middle | Flavour |
| Amarillo | 12.5 | Middle | Flavour |
| Willamette | 25 | End | Flavour |
| Amarillo | 25 | End | Flavour |
| Amarillo | 125 | Dry Hop | Aroma |
| Willamette | 125 | Dry Hop | Aroma |



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Oak chip smoked salmon

Sticky spicy barbecue ribs

Scottish tablet

PACKAGING



BREWER'S TIP



Be careful with the rye malt in the run off. It can lead to stuck mashes and extended collection periods.



#139

MOSHI MOSHI 15

FIRST BREWED NOVEMBER 2013

AMERICAN PALE ALE BIRTHDAY BEER.

ABV
5.2%IBU
45OG
1048

THIS BEER IS

A riot of C-hops, with layers of grapefruit, lime zest, pine needles, freshly cut grass, pungent resin, layered up on toasty malt with a touch of caramel sweetness.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 5.2% | |
| TARGET FG | 1011 | |
| TARGET OG | 1048 | |
| EBC | 35 | |
| SRM | 17.5 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 77.1% | |

METHOD / TIMINGS



MASH TEMP

65°C 149°F 75mins



FERMENTATION

19°C 66°F

INGREDIENTS



MALT

| | | |
|-------------|--------|-----------|
| Extra pale | 3kg | 6.6gal/lb |
| Munich | 0.13kg | 0.28lb |
| Crystal 150 | 0.19kg | 0.41lb |
| Caramalt | 0.88kg | 1.93lb |



HOPS

| | (g) | Add | Attribute |
|------------|------|---------|-----------|
| Columbus | 2.5 | Start | Bitter |
| Columbus | 3.5 | Middle | Flavour |
| Centennial | 6 | Middle | Flavour |
| Columbus | 18.5 | End | Flavour |
| Centennial | 18.5 | End | Flavour |
| Columbus | 100 | Dry Hop | Aroma |
| Centennial | 100 | Dry Hop | Aroma |
| Cascade | 100 | Dry Hop | Aroma |



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Spicy Vietnamese vermicelli salad

Spicy fish tacos with mango chilli

Banana bread

PACKAGING



BREWER'S TIP



Some Munich malt in this beer will lift the biscuity backbone, and provide much needed balance to the heavy hitting US hops.



#140

BLACK EYE JOE (w/STONE BREWING CO)

FIRST BREWED NOVEMBER 2013

COFFEE BLACK IPA.

ABV
5.8%IBU
40OG
1053

THIS BEER IS

A fresh tropical hit from this Black IPA, with undertones of roasted coffee. A well balanced, drinkable yet complex beer.

BASICS

| | | |
|-------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 5.8% | |
| TARGET FG | 1008 | |
| TARGET OG | 1053 | |
| EBC | 177.3 | |
| SRM | 88.7 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 84.9% | |

METHOD / TIMINGS



MASH TEMP

65°C 148°F 75mins



FERMENTATION

19°C 66°F



TWIST

Fresh coffee in the boil

INGREDIENTS



MALT

| | | |
|---------------------|--------|--------|
| Extra Pale Ale Malt | 2.7kg | 5.95lb |
| Caramalt | 0.7kg | 1.54lb |
| Munich | 0.64kg | 1.41lb |
| Chocolate | 0.06kg | 0.12lb |



HOPS

| | (g) | Add | Attribute |
|----------|------|---------|-----------|
| Simcoe | 25 | Start | Bitter |
| Amarillo | 25 | Start | Bitter |
| Coffee | 12.5 | Middle | Flavour |
| Amarillo | 37.5 | End | Flavour |
| Simcoe | 37.5 | End | Flavour |
| Coffee | 12.5 | End | Flavour |
| Simcoe | 125 | Dry Hop | Aroma |
| Amarillo | 125 | Dry Hop | Aroma |



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Spicy carne asada with black beans and Mexican Rice

Pork smothered in mole sauce

Chocolate covered espresso beans

PACKAGING



KEG ONLY

BREWER'S TIP



Be careful to select the right coffee for this brew. For a fresh but fruity coffee hit, try to find lightly roasted Arabica beans.



#141

LUMBERJACK STOUT

FIRST BREWED DECEMBER 2013

BLUEBERRY BACON STOUT.

| ABV
15.2%| IBU
20| OG
1110

THIS BEER IS

Lumberjack Stout is an intense beast that took its inspiration from what an actual bona-fide lumberjack might have for breakfast. Flavours of molasses, chocolate, smoke, berry, coffee and more, with a low bitterness, leaning this beer firmly towards the malty side.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 15.2% | |
| TARGET FG | 1020 | |
| TARGET OG | 1110 | |
| EBC | 158 | |
| SRM | 79 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 82% | |

METHOD / TIMINGS



MASH TEMP

65°C 150°F 105mins



FERMENTATION

21°C 70°F



TWIST

Blueberries, maple syrup and coffee, then aged in ex Grain whisky casks

| | | |
|-------------|------|--------|
| Maple Syrup | 50g | End |
| Blueberries | 100g | Middle |

INGREDIENTS



MALT

| | | |
|----------------------------|---------|--------|
| Extra Pale | 10.63kg | 23.4lb |
| Carafa Special Malt Type 3 | 1.25kg | 2.75lb |
| Flaked Oats | 2.19kg | 4.82lb |
| Smoked malt | 0.63kg | 1.38lb |
| Crystal | 1.25kg | 2.75lb |



HOPS

| | (g) | Add | Attribute |
|------------|------|-------|-----------|
| Galena | 36 | Start | Bitter |
| Willamette | 37.5 | End | Flavour |



YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING



Maple syrup drizzled chocolate chip pancakes
 Fried bacon with crispy honeycomb bits
 Coffee cake

PACKAGING

**KEG ONLY**

BREWER'S TIP



Adding extra smoked malt will amp up the bacon character.



#142 CLOWN KING

FIRST BREWED DECEMBER 2013

US STYLE BARLEY WINE.

ABV
12%

IBU
85

OG
1130

THIS BEER IS

A heavy hitting combination of rich malt flavours and relentless, bitter hops. Aromas of caramel and toasted marshmallow, with raisin and dried fruit, alongside a spicy undercurrent of resin. With toasty malt and sweet dark fruit flavours, and a smooth, chewy mouthfeel, you'll be lulled into a false sense of security, before the intense pine-sap resin draws out a huge bitter finish.

BASICS

| | | |
|--------------------------|--------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 12% | |
| TARGET FG | 1020 | |
| TARGET OG | 1130 | |
| EBC | 24 | |
| SRM | 12 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 102.3% | |

METHOD / TIMINGS



MASH TEMP

65°C 149°F 90mins



FERMENTATION

21°C 70°F

INGREDIENTS



MALT

| | | |
|-------------|--------|---------|
| Extra Pale | 9.5kg | 20.94lb |
| Caramalt | 0.5kg | 1.1lb |
| Crystal 150 | 0.13kg | 0.29lb |
| Brown | 0.25kg | 0.55lb |
| Munich | 0.88kg | 1.94lb |



HOPS

| | (g) | Add | Attribute |
|---------|------|---------|-----------|
| Magnum | 25 | Start | Bitter |
| Simcoe | 18.5 | Middle | Flavour |
| Mosaic | 12.5 | Middle | Flavour |
| Ahtanum | 18.5 | Middle | Flavour |
| Ahtanum | 18.5 | End | Flavour |
| Mosaic | 12.5 | End | Flavour |
| Mosaic | 62.5 | Dry Hop | Aroma |
| Ahtanum | 62.5 | Dry Hop | Aroma |
| Simcoe | 62.5 | Dry Hop | Aroma |



YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING



Aged Stilton

Flaky pastry beef pie and sweet potato mash

Chocolate pecan praline cake

PACKAGING



BREWER'S TIP



Leave this beer to chill in the cellar for a few months to round off the flavour profile.



#143

HELLO MY NAME IS VLADIMIR

FIRST BREWED JANUARY 2014

LIMONNIK INFUSED IMPERIAL IPA (NOT FOR GAYS).

ABV
8.2%IBU
70OG
1076

THIS BEER IS

A Limonnik-infused, triple dry-hopped double IPA. Dry berry tartness and intense citrus hop character meld with a dry bready malt base, boosted by a hint of alcohol warmth. This beer was brewed as a protest against the anti-LGBT legislation in Russia surrounding the Sochi Olympics.

BASICS

| | | |
|--------------------------|------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 8.2% | |
| TARGET FG | 1013 | |
| TARGET OG | 1076 | |
| EBC | 16 | |
| SRM | 8 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 83% | |

METHOD / TIMINGS



MASH TEMP

65°C 150°F



FERMENTATION

21°C 70°F



TWIST

Fruit in the boil, berries in the fermenter

| | | |
|------------------|------|-------|
| Limonnik berries | 2.5g | Twist |
|------------------|------|-------|

INGREDIENTS



MALT

| | | |
|------------|--------|---------|
| Extra Pale | 5.77kg | 12.71lb |
| Caramalt | 0.63kg | 1.38lb |
| Wheat | 0.63kg | 1.38lb |



HOPS

| | (g) | Add | Attribute |
|------------------------|-------|---------|-----------|
| Citra | 4 | Start | Bitter |
| Citra | 37.5 | Middle | Flavour |
| Citra | 37.5 | End | Flavour |
| Blackberry Concentrate | 62.5 | End | Flavour |
| Sour Cherry Puree | 250 | End | Flavour |
| Citra | 112.5 | Dry Hop | Aroma |
| Mosaic | 200 | Dry Hop | Aroma |
| Centennial | 187.5 | Dry Hop | Aroma |



YEAST

Wyeast 1056 - American Ale™

PACKAGING



FOOD PAIRING



Russian mini pork pies

Beef Stroganoff

Chocolate and fruit cake

BREWERS TIP



If you can't get hold of Limonnik berries, rose hips make an accessible alternative!



#144 BOURBON BABY

FIRST BREWED JANUARY 2014

BARREL-AGED SCOTCH ALE.

ABV
5.8%

IBU
35

OG
1049

THIS BEER IS

Santa Paws Scotch ale aged in bourbon barrels - light, dry and toasty, with vanilla, hints of chocolate and ginger biscuit, and a faint spicy hoppiness.

BASICS

| | | |
|--------------------------|------|------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6 |
| ABV | 5.8% | |
| TARGET FG | 1005 | |
| TARGET OG | 1049 | |
| EBC | 44 | |
| SRM | 22 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 90% | |

METHOD / TIMINGS



MASH TEMP

65°C 149°F 90mins



FERMENTATION

19°C 66°F

INGREDIENTS



MALT

| | | |
|----------------------------|--------|--------|
| Extra Pale | 1.75kg | 3.85lb |
| Munich | 0.44kg | 0.96lb |
| Dark Crystal | 0.5kg | 1.10lb |
| Wheat | 0.56kg | 1.24lb |
| Flaked oats | 0.56kg | 1.24lb |
| Carafa Special Malt Type 3 | 0.13kg | 0.28lb |
| Amber | 0.25kg | 0.55lb |
| Weyermann Beech Smoked | 0.06kg | 0.14lb |



HOPS

| | (g) | Add | Attribute |
|------------------------|------|--------|-----------|
| First Gold | 18.5 | Start | Bitter |
| Willamette | 12.5 | Middle | Flavour |
| Hallertauer Mittelfruh | 6 | Middle | Flavour |



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Blackened cajun beef

Pulled pork

Millionaire's shortbread

PACKAGING



BREWER'S TIP



Use bourbon-soaked oak chips in secondary to achieve barrel character.



#145 AB:16

FIRST BREWED FEBRUARY 2014

COFFEE-INFUSED BELGIAN QUAD.

ABV
10.6%

IBU
55

OG
1090

THIS BEER IS

On the nose, clove and nutmeg, cafe au lait, subtle dark fruit notes, and hints of candied lemon peel. On the palate, smooth & fruity espresso, milk chocolate, and warm brandy-soaked currants are in the middle of a high-class dance-off against the spicy and peppery Belgian character. The overall impression evokes malt loaf or ginger cake.

BASICS

| | | |
|-------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 10.6% | |
| TARGET FG | 1012 | |
| TARGET OG | 1090 | |
| EBC | 30 | |
| SRM | 15 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 86.7% | |

METHOD / TIMINGS



MASH TEMP

65°C 149°F 75mins



FERMENTATION

21°C 70°F



TWIST

| | | |
|--------------|------|-----|
| Coffee Beans | 250g | FV |
| Raisins | 90g | End |
| Dark sugar | 140g | End |

INGREDIENTS



MALT

| | | |
|-------------|--------|---------|
| Extra Pale | 7.75kg | 17.07lb |
| Wheat | 0.5kg | 1.10lb |
| Munich | 0.5kg | 1.10lb |
| Crystal 150 | 0.38kg | 0.83lb |
| Chocolate | 0.13kg | 0.28lb |



HOPS

| | (g) | Add | Attribute |
|---------|------|--------|-----------|
| Waimea | 15 | Start | Bitter |
| Saaz | 12.5 | Middle | Flavour |
| Fuggles | 12.5 | Middle | Flavour |



YEAST

Wyeast 3787 - Trappist High Gravity™

FOOD PAIRING



Roasted duck

Gorgonzola and rye nut bread with smoked honey ham

Raspberry coffee cheesecake

PACKAGING



BREWER'S TIP



For the traditional cellaring, age this beer in vessel or bottle for 2 - 3 months at cellar temperature.



#146 COMET

FIRST BREWED FEBRUARY 2014
IPA IS DEAD

SINGLE HOP INDIA PALE ALE.

ABV
7.2%

IBU
70

OG
1067

THIS BEER IS

A potentially bitter hop variety originally grown in the US around 40 years ago, Comet has been newly resurrected - this German version has bold resinous grapefruit flavours, which add a huge fresh hop aroma to this IPA.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 7.2% | |
| TARGET FG | 1012 | |
| TARGET OG | 1067 | |
| EBC | 30 | |
| SRM | 15 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 82.1% | |

METHOD / TIMINGS

 **MASH TEMP**
65°C 150°F

 **FERMENTATION**
19°C 66°F

INGREDIENTS

 **MALT**

| | | |
|--------------|--------|---------|
| Extra Pale | 5.65kg | 12.44lb |
| Caramalt | 0.31kg | 0.69lb |
| Dark Crystal | 0.06kg | 0.14lb |

 **HOPS**

| | (g) | Add | Attribute |
|-------|------|---------|-----------|
| Comet | 15 | Start | Bitter |
| Comet | 25 | Middle | Flavour |
| Comet | 37.5 | End | Flavour |
| Comet | 250 | Dry Hop | Aroma |

 **YEAST**

Wyeast 1056 - American Ale™

FOOD PAIRING



Margherita pizza with chili flakes
Spicy Thai peanut satay
Panna cotta with a grapefruit tuile

PACKAGING



BREWER'S TIP



Experiment with other high alpha hops during dry-hop to discover their aroma and flavour characteristics.



#147 HBC 366

FIRST BREWED FEBRUARY 2014

IPA IS DEAD

SINGLE HOP INDIA PALE ALE.

ABV
7.2%

IBU
70

OG
1067

THIS BEER IS

A new, at-the-time un-named American hop now known as Equinox. Piney, resinous with spicy fruit notes and biting grapefruit. Stewed orange and pineapple with a resinous edge.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 7.2% | |
| TARGET FG | 1012 | |
| TARGET OG | 1067 | |
| EBC | 30 | |
| SRM | 15 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 82.1% | |

INGREDIENTS



MALT

| | | |
|--------------|--------|---------|
| Extra Pale | 5.65kg | 12.44lb |
| Caramalt | 0.31kg | 0.69lb |
| Dark Crystal | 0.06kg | 0.14lb |



HOPS

| | (g) | Add | Attribute |
|---------|------|---------|-----------|
| HBC 366 | 2.5 | Start | Bitter |
| HBC 366 | 25 | Middle | Flavour |
| HBC 366 | 37.5 | End | Flavour |
| HBC 366 | 250 | Dry Hop | Aroma |



YEAST

Wyeast 1056 - American Ale™

PACKAGING



METHOD / TIMINGS



MASH TEMP

65°C 149°F



FERMENTATION

19°C 66°F

FOOD PAIRING



Spicy black bean and chicken tortilla soup

Spicy lamb tikka masala

Fruity bread pudding

BREWER'S TIP



With new hop varieties, growers are discovering flavour attributes completely unexpected from hops, which can add unique character to your brews.



#148 KOHATU

FIRST BREWED FEBRUARY 2014

IPA IS DEAD

SINGLE HOP INDIA PALE ALE.

ABV
7.2%

IBU
70

OG
1067

THIS BEER IS

As you'd expect from a New Zealand hop variety, Kohatu contributes bags of tropical fruit, but with loads of lime notes, & pineapple hits. Seriously fruity, with sweet, juicy melon and stonefruit notes.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 7.2% | |
| TARGET FG | 1012 | |
| TARGET OG | 1067 | |
| EBC | 30 | |
| SRM | 15 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 82.1% | |

METHOD / TIMINGS

MASH TEMP

65°C 149°F

FERMENTATION

19°C 66°F

INGREDIENTS

MALT

| | | |
|--------------|--------|---------|
| Extra Pale | 5.65kg | 12.44lb |
| Caramalt | 0.31kg | 0.69lb |
| Dark Crystal | 0.06kg | 0.14lb |

HOPS

| | (g) | Add | Attribute |
|--------|------|---------|-----------|
| Kohatu | 37.5 | Start | Bitter |
| Kohatu | 25 | Middle | Flavour |
| Kohatu | 37.5 | End | Flavour |
| Kohatu | 250 | Dry Hop | Aroma |

YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Tuna sushi roll with spicy mayonnaise sauce

Thai green curry

Pineapple upside down cake

PACKAGING



BREWER'S TIP



New Zealand hops are in short supply - club together with other brewers to try and get hold of some, or ask your local brewery if you can buy small amounts from them.



#149

HELLO MY NAME IS ZÉ (W/2CABEÇAS)

FIRST BREWED MARCH 2014

PASSIONFRUIT IPA - 2CABEÇAS COLLAB.

ABV
6.4%IBU
50OG
1061

THIS BEER IS

Punk multiplied by Jack Hammer, divided by passionfruit with some Brazilian spirit factored in too. A well-rounded IPA, with bags of tropical flavour boosted by the addition of passionfruit, which unsurprisingly dominates the aroma of this summery IPA.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 6.4% | |
| TARGET FG | 1012 | |
| TARGET OG | 1061 | |
| EBC | 20 | |
| SRM | 10 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 80.3% | |

METHOD / TIMINGS

MASH TEMP

65°C 149°F

FERMENTATION

19°C 66°F

TWIST

Passionfruit 438g End

INGREDIENTS

MALT

| | | |
|------------|--------|---------|
| Extra Pale | 4.88kg | 10.74lb |
| Caramalt | 0.75kg | 1.65lb |

HOPS

| | (g) | Add | Attribute |
|------------|------|---------|-----------|
| Vic Secret | 12.5 | Start | Bitter |
| Centennial | 12.5 | Middle | Flavour |
| Centennial | 12.5 | End | Flavour |
| Kohatu | 16.5 | End | Flavour |
| Vic Secret | 12.5 | Dry Hop | Aroma |
| Citra | 62.5 | Dry Hop | Aroma |
| Simcoe | 87.5 | Dry Hop | Aroma |
| Centennial | 37.5 | Dry Hop | Aroma |
| Amarillo | 50 | Dry Hop | Aroma |

YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Grilled lamb chops with a fruit reduction

Ginger and chilli beef stir fry

Passionfruit soufflé

PACKAGING



BREWERS TIP



Try adding some of the passionfruit in the cold conditioning phase.



#150 ALPHA POP

FIRST BREWED MARCH 2014

HOPPY RYE PALE ALE.

ABV
4.5%

IBU
30

OG
1045

THIS BEER IS

A hoppy Rye Ale loaded with an avalanche of citrus and resinous flavours. Columbus, our high-alpha friend, lends a huge pithy citrus blast, with Ahtanum providing a punchy tropical fruit back-up. Brewing with rye adds a spiciness to the speciality malt caramel backbone, giving a warm ginger snap flavour, before slowly the hops, barley and rye combine and build to an orangey, biscuity, almost chocolatey crescendo.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 4.5% | |
| TARGET FG | 1011 | |
| TARGET OG | 1045 | |
| EBC | 25 | |
| SRM | 12.5 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 75.6% | |

METHOD / TIMINGS

| | |
|---|------------------|
|  | MASH TEMP |
| 65°C | 149°F |

| | |
|---|---------------------|
|  | FERMENTATION |
| 19°C | 66°F |

INGREDIENTS



MALT

| | | |
|--------------|--------|--------|
| Extra Pale | 3.69kg | 8.12lb |
| Caramalt | 0.16kg | 0.36lb |
| Dark Crystal | 0.06kg | 0.14lb |
| Rye | 0.31kg | 0.69lb |



HOPS

| | (g) | Add | Attribute |
|----------|------|---------|-----------|
| Columbus | 5 | Start | Bitter |
| Columbus | 7.5 | Middle | Flavour |
| Ahtanum | 12.5 | Middle | Flavour |
| Ahtanum | 37.5 | End | Flavour |
| Ahtanum | 125 | Dry Hop | Aroma |
| Columbus | 125 | Dry Hop | Aroma |



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



- Spicy lamb tikka masala
- Spicy beef and Mexican black bean burger
- Poached cinnamon apple muffins

PACKAGING



BREWER'S TIP



Columbus and Ahtanum hop additions create a perfect blend of resin and lemon character.



#151 JASMINE IPA

FIRST BREWED MARCH 2014

FLORAL & FRUITY INDIA PALE ALE.

ABV
5.8%

IBU
40

OG
1060

THIS BEER IS

This has big floral aromas backed up with some of our favourite fruity hop flavours. Bitter, bright and refreshing, our Jasmine IPA is a perfect spring beer for drinking outside (under a patio heater, with a pair of gloves on).

BASICS

| | | |
|-------------------|-----|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | | 5.8% |
| TARGET FG | | 1014 |
| TARGET OG | | 1060 |
| EBC | | 35 |
| SRM | | 17.5 |
| PH | | 4.4 |
| ATTENUATION LEVEL | | 76.7% |

METHOD / TIMINGS



MASH TEMP

65°C 149°F 75mins



FERMENTATION

19°C 66°F



TWIST

Jasmine addition in cold conditioning

INGREDIENTS



MALT

| | | |
|---------------|--------|---------|
| Pale Ale Malt | 4.69kg | 10.32lb |
| Munich | 0.63kg | 1.38lb |
| Rye | 0.31kg | 0.96lb |
| Wheat | 0.63kg | 1.38lb |



HOPS

| | (g) | Add | Attribute |
|----------|------|---------|-----------|
| Motueka | 50 | Start | Bitter |
| Amarillo | 25 | End | Flavour |
| Motueka | 12.5 | End | Flavour |
| Jasmine | 31 | End | Flavour |
| Motueka | 125 | Dry Hop | Aroma |
| Jasmine | 37.5 | Dry Hop | Aroma |
| Amarillo | 125 | Dry Hop | Aroma |



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Chicken satay
Thai fishcakes
Honey and almond sponge cake

PACKAGING



KEG ONLY

BREWER'S TIP



When dry hopping with the jasmine, use a muslin or cloth like a tea bag, and make sure it has a heavy object in it (ensure its clean). This will help to keep the jasmine submerged in the beer for better flavour extraction.



#152 #MASHTAG 2014

FIRST BREWED MAY 2014

DEMOCRATIC IMPERIAL RED ALE.

ABV
9%

IBU
50

OG
1084

THIS BEER IS

A slightly psychotic, orange-that-thinks-it's-a-grapefruit character builds upon and intensifies the hop bitterness, squaring up against the rich sweet malt base. The result is a huge Red Ale with a drinkable quality you'd expect in a beer half this strength.

BASICS

| | | |
|--------------------------|-----|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | | 9% |
| TARGET FG | | 1015 |
| TARGET OG | | 1084 |
| EBC | | 20 |
| SRM | | 10 |
| PH | | 4.4 |
| ATTENUATION LEVEL | | 82.1% |

METHOD / TIMINGS

| | |
|--------------|---------------------|
| | MASH TEMP |
| 65°C | 149°F 75min |
| | FERMENTATION |
| 21°C | 70°F |
| | TWIST |
| Blood Orange | 250g End |
| Lemon Peel | 3.9g End |
| Orange Peel | 7.7g End |

INGREDIENTS

| | |
|-------------|---------------|
| | MALT |
| Extra Pale | 7.5kg 16.5lb |
| Caramalt | 0.38kg 0.85lb |
| Crystal I50 | 0.58kg 1.27lb |
| Chocolate | 0.1kg 0.21lb |

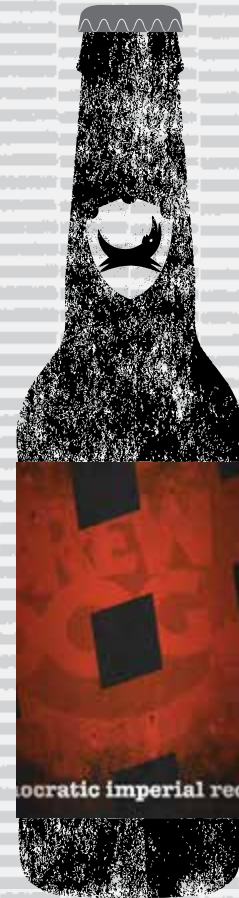
| | |
|------------------------|--------------------|
| | HOPS |
| | (g) Add Attribute |
| Motueka | 9.5 Start Bitter |
| Hallertauer Mittelfruh | 19 Start Bitter |
| Amarillo | 19 Middle Flavour |
| Motueka | 19 Middle Flavour |
| Amarillo | 19 End Flavour |
| Motueka | 28.5 End Flavour |
| Amarillo | 57.5 Dry Hop Aroma |
| Centennial | 57.5 Dry Hop Aroma |
| Simcoe | 57.5 Dry Hop Aroma |

| | |
|--|--------------------------------|
| | YEAST |
| | Wyeast 1272 - American Ale II™ |

FOOD PAIRING

| | |
|--|---|
| | Beetroot and blood orange salad |
| | Coriander and mango grilled steak tacos |
| | Orange sherbet ice cream |

PACKAGING



BREWER'S TIP

Experiment with different citrus juices to get a wide array of flavours and aromas in the beer.

CACAO, COFFEE CHILI ANNIVERSARY STOUT.

ABV
15%

IBU
90

OG
1120

THIS BEER IS

Our anniversary stout was based on AB:04, one of our most sought after beers ever. This beer is slightly different each year, with subtle variations coming into play purely down to environmental and fermentation factors. What doesn't change is the rich dark chocolate, bitter coffee and chilli warmth of this monumental stout.

BASICS

| | | |
|--------------------------|------|------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6 |
| ABV | 15% | |
| TARGET FG | 1003 | |
| TARGET OG | 1120 | |
| EBC | 100 | |
| SRM | 50 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 98% | |

METHOD / TIMINGS

MASH TEMP

65°C 149°F

FERMENTATION

19°C 66°F

TWIST

Based on AB:04, but with added vanilla and 3.5 times the chilli.

INGREDIENTS

MALT

| | | |
|----------------------------|--------|---------|
| Extra Pale | 7.5kg | 16.52lb |
| Wheat | 0.5kg | 1.10lb |
| Flaked Oats | 1.38kg | 3.03lb |
| Dark Crystal | 0.88kg | 1.93lb |
| Carafa Special Malt Type 1 | 0.63kg | 1.38lb |
| Carafa Special Malt Type 3 | 0.63kg | 1.38lb |
| Rye | 0.75kg | 1.65lb |
| Honey | 0.5kg | 1.10lb |

HOPS

| | (g) | Add | Attribute |
|---------|------|--------|-----------|
| Chinook | 50 | Start | Bitter |
| Cascade | 25 | Start | Bitter |
| Fuggles | 25 | Middle | Flavour |
| Coffee | 12.5 | Middle | Flavour |
| Fuggles | 25 | End | Flavour |
| Coffee | 12.5 | End | Flavour |

YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Blackened cajun beef
Blue cheese
Flourless chocolate cheesecake

PACKAGING



BREWER'S TIP



Be really careful when mashing, as this amount of malts can get tough to sparge! Add honey into the boil, and naga chilli and vanilla in maturation (soak them in some neutral spirit to sanitise).



#154

HELLO MY NAME IS PÄIVI

FIRST BREWED MAY 2014

SEA BUCKTHORN DOUBLE IPA.

ABV
8.3%IBU
70OG
1076

THIS BEER IS

Brewed with sea buckthorn, a tart and bitter berry found on the Finnish coastline. Bright, vibrant aromas of tangerine, mandarin and peach, with zesty hits of lime, envelop the nutty, caramel malt backbone. The intense fruitiness gives a jammy quality to the nose. On the palate is a warm biscuity sweetness, with tropical fruits in a supporting role to a huge grapefruit and orange bitterness.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 8.3% | |
| TARGET FG | 1013 | |
| TARGET OG | 1076 | |
| EBC | 30 | |
| SRM | 15 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 82.9% | |

METHOD / TIMINGS



MASH TEMP

65°C 149°F 75mins



FERMENTATION

21°C 70°F



TWIST

| | | |
|---------------------|-------|--------|
| Sea Buckthorn Puree | 375g | End |
| EXP 366 | 37.5g | Dryhop |

INGREDIENTS



MALT

| | | |
|------------|--------|---------|
| Extra Pale | 6.13kg | 13.49lb |
| Caramalt | 0.88kg | 1.93lb |



HOPS

| | (g) | Add | Attribute |
|------------|------|---------|-----------|
| Challenger | 12.5 | Start | Bitter |
| Bravo | 12.5 | Start | Bitter |
| Comet | 12.5 | Middle | Flavour |
| EXP 366 | 12.5 | Middle | Flavour |
| Centennial | 12.5 | End | Flavour |
| Simcoe | 12.5 | End | Flavour |
| Citra | 12.5 | End | Flavour |
| Comet | 25 | Dry Hop | Aroma |
| Centennial | 62.5 | Dry Hop | Aroma |
| Simcoe | 62.5 | Dry Hop | Aroma |
| Citra | 62.5 | Dry Hop | Aroma |



YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING



Korvapuusti (cinnamon and cardamom buns)

Spicy orange chicken marmalade served with potato bread

Sea buckthorn cheesecake

PACKAGING



BREWERS TIP



Sea buckthorn characteristics can vary from its country or origin. Taste the berries before addition to determine the best usage.



#155 VOTE SEPP

FIRST BREWED MAY 2014

WITBIER WITH HIBISCUS.

ABV
3.6%

IBU
20

OG
1036




THIS BEER IS

Vote Sepp is a single hop wheat beer brewed to a session strength, with hibiscus flower, which gives it an impressively vibrant shade of pink. What Vote Sepp lacks in complexity, it more than makes up for in a perfect balance of tartness, bitterness and body.

BASICS

| | | |
|--------------------------|------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 3.6% | |
| TARGET FG | 1009 | |
| TARGET OG | 1036 | |
| EBC | 8 | |
| SRM | 4 | |
| PH | 4.1 | |
| ATTENUATION LEVEL | 75% | |

METHOD / TIMINGS

| | | | |
|---|----------|-------|--------|
|  MASH TEMP | 65°C | 149°F | 75mins |
|  FERMENTATION | 21°C | 70°F | |
|  TWIST | Hibiscus | 37.5g | Tank |

INGREDIENTS



MALT

| | | |
|-----------------|--------|--------|
| Extra Pale | 2.5kg | 5.5lb |
| Torrified Wheat | 0.69kg | 1.52lb |



HOPS

| | (g) | Add | Attribute |
|---------|------|--------|-----------|
| Motueka | 5 | Start | Bitter |
| Motueka | 12.5 | Middle | Flavour |
| Motueka | 12.5 | End | Flavour |



YEAST

Wyeast 3944 - Belgian Witbier™

FOOD PAIRING



Crab roll sushi with strawberries
Artichoke hearts and chicken melt
Caprese salad (mozzarella, tomato, basil, black pepper and sea salt)

PACKAGING



BREWER'S TIP



Load hibiscus in the hot wort in a tea bag.



#156

MAGIC STONE DOG (W/MAGIC ROCK & STONE BREWING CO.)

FIRST BREWED JUNE 2014

SESSION FARMHOUSE IPA - STONE / MAGIC ROCK COLLAB.

ABV
4.6%IBU
30OG
1043

THIS BEER IS

A session IPA brewed with a diverse grain bill, hopped with Simcoe and Amarillo and fermented with saison yeast, for an incredible level of depth in a low ABV beer. Spicy, fruity, complex, refreshing and dry.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 4.6% | |
| TARGET FG | 1008 | |
| TARGET OG | 1043 | |
| EBC | 15 | |
| SRM | 7.5 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 81.4% | |

INGREDIENTS



MALT

| | | |
|-----------------|--------|--------|
| Extra Pale | 2.38kg | 5.23lb |
| Wheat | 0.44kg | 0.96lb |
| Torrified Wheat | 0.44kg | 0.96lb |
| Rye | 0.19kg | 0.41lb |
| Flaked Oats | 0.44kg | 0.96lb |
| Amber | 0.19kg | 0.41lb |



HOPS

| | (g) | Add | Attribute |
|----------|-----|-----|-----------|
| Simcoe | 25 | End | Flavour |
| Amarillo | 25 | End | Flavour |



YEAST

Wyeast 3711 - French Saison™

PACKAGING



METHOD / TIMINGS



MASH TEMP

65°C 149°F 75mins



FERMENTATION

23°C 73°F



TWIST

| | | |
|--------------------|------|-----|
| Cumin | 0.5g | End |
| Caraway | 1g | End |
| Peppercorns (Pink) | 5g | End |
| Grains of Paradise | 5g | End |

FOOD PAIRING



Halibut with caper brown butter

Creamy gorgonzola and satsuma salad

Spicy Daal with garlic naan bread

BREWER'S TIP



Start the fermentation off at 20°C and allow it to rise as high as 25°C. This will increase the fruity character of the yeast.



#157

RUSSIAN DOLL – BARLEY WINE

FIRST BREWED JUNE 2014

DOUBLE INDIA PALE ALE.

ABV
10%

IBU
80

OG
1097

THIS BEER IS

Russian Doll was an experimental set of brews showcasing the effects of varying the amount and ratio of malts in the grist. The barley wine had rich, chewy dark fruit aromas balanced with a spike of zesty hops. Toffee, apricot jam and grapefruit pith, crammed into the head of our little Russian Doll family.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 10% | |
| TARGET FG | 1020 | |
| TARGET OG | 1097 | |
| EBC | 65 | |
| SRM | 32.5 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 79.4% | |

METHOD / TIMINGS



MASH TEMP

65°C 149°F 90mins



FERMENTATION

21°C 70°F

INGREDIENTS



MALT

| | | |
|--------------|--------|---------|
| Extra Pale | 9.5kg | 20.93lb |
| Caramalt | 1kg | 2.20lb |
| Dark Crystal | 0.75kg | 1.65lb |



HOPS

| | (g) | Add | Attribute |
|------------|-----|---------|-----------|
| Centennial | 75 | Start | Bitter |
| Centennial | 25 | Middle | Flavour |
| Simcoe | 25 | Middle | Flavour |
| Simcoe | 25 | End | Flavour |
| Citra | 25 | End | Flavour |
| Simcoe | 200 | Dry Hop | Aroma |
| Citra | 150 | Dry Hop | Aroma |
| Centennial | 200 | Dry Hop | Aroma |



YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING



Stilton tart
Caramelised onion and ham foccacia
Dark fruit crumble

PACKAGING



BREWER'S TIP



Age the beer in bottle for a few months at cellar temperature to allow the hot alcohol characteristic to diminish.



#158 SUB HOP

FIRST BREWED JUNE 2014

HOPPED-UP IMPERIAL PILSNER.

ABV
8%

IBU
35

OG
1077

THIS BEER IS

Brewed for the opening of our first bar in Italy, BrewDog Firenze. A mega-hoppy Imperial Pilsner, with toasty malt complexity and tropical New World hops.

BASICS

| | | |
|-------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 8% | |
| TARGET FG | 1016 | |
| TARGET OG | 1077 | |
| EBC | 15 | |
| SRM | 7.5 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 79.2% | |

METHOD / TIMINGS

MASH TEMP

65°C 149°F

FERMENTATION

9°C 48°F

INGREDIENTS

MALT

| | | |
|------------|--------|---------|
| Extra Pale | 6.25kg | 13.77lb |
| Munich | 0.25kg | 0.55lb |
| Dextrose | 0.38kg | 0.83lb |

HOPS

| | (g) | Add | Attribute |
|------------------------|------|---------|-----------|
| Saaz | 12.5 | Start | Bitter |
| Hallertauer Mittelfrüh | 12.5 | Middle | Flavour |
| Pacifica | 37.5 | End | Addition |
| Pacific Jade | 75 | Dry Hop | Aroma |
| Pacifica | 37.5 | Dry Hop | Aroma |

YEAST

Wyeast 2007- Pilsen Lager™

FOOD PAIRING



Seared lemon and herb salmon

Crab linguine

Almond biscotti

PACKAGING



BREWER'S TIP



Sit this beer aside for a month to allow it to mellow.



#159

U-BOAT (W/VICTORY BREWING)

FIRST BREWED JULY 2014

SMOKED PORTER COLLAB WITH VICTORY BREWING.ABV
8.4%IBU
50OG
1080

THIS BEER IS

On the palate is a big dark malt sweetness, balanced by the blend of spicy Mittelfruh and citrusy Galena. Cocoa powder, rich dark chocolate, and ripe berries interplay with a toasty burnt sugar bitterness. The mouthfeel is thick and chewy with a treacly quality that doesn't cloy, as it plays off against the hops and roast malt bitterness.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 8.4% | |
| TARGET FG | 1015 | |
| TARGET OG | 1080 | |
| EBC | 200 | |
| SRM | 100 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 81.3% | |

INGREDIENTS



MALT

| | | |
|----------------------------|--------|---------|
| Extra Pale | 6.35kg | 13.98lb |
| Crystal 150 | 0.48kg | 1.05lb |
| Carafa Special Malt Type I | 0.48kg | 1.05lb |
| Chocolate | 0.48kg | 1.058lb |
| Munich | 1.92kg | 4.23lb |
| Smoked Warminster | 0.48kg | 1.05lb |



HOPS

| | (g) | Add | Attribute |
|------------------------|-------|--------|-----------|
| Hallertauer Mittelfruh | 7.5g | Start | Bitter |
| Hallertauer Mittelfruh | 11.5g | Middle | Flavour |
| Galena | 19g | Middle | Flavour |



YEAST

Wyeast 2007 - Pilsen Lager™

PACKAGING



METHOD / TIMINGS



MASH TEMP

65°C 149°F 75mins



FERMENTATION

14°C 57°F



TWIST

Try ageing on oak chips, infusing with rum raisins, or vanilla pods

FOOD PAIRING



Smoked bratwurst and mustard

Chargrilled steak

Grilled pineapple

BREWER'S TIP



A good Porter is dependant on a long fermentation and cellaring process. Keep the temperature controlled as much as possible.



#160

AMERICAN WHEAT

FIRST BREWED JULY 2014

HOPPY AMERICAN WHEAT.

ABV
4.5%

IBU
17

OG
1047

THIS BEER IS

A luscious blend of peach, blood orange and banana to make a suitably refreshing beverage that happily straddles the Atlantic.

BASICS

| | | |
|-------------------|------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 4.5% | |
| TARGET FG | 1013 | |
| TARGET OG | 1047 | |
| EBC | 10 | |
| SRM | 5 | |
| PH | 5.3 | |
| ATTENUATION LEVEL | 72% | |

METHOD / TIMINGS



MASH TEMP

64°C 147°F 90mins



FERMENTATION

21°C 70°F

INGREDIENTS



MALT

| | | |
|--------------|--------|--------|
| Extra Pale | 2.13kg | 4.68lb |
| Wheat | 2.5kg | 5.51lb |
| Pale Crystal | 0.13kg | 0.28lb |



HOPS

| | (g) | Add | Attribute |
|---------|-----|-------|-----------|
| Ahtanum | 25 | Start | Bitter |
| Ahtanum | 25 | End | Flavour |



YEAST

Wyeast 1010 American Wheat™

FOOD PAIRING



Strawberry and citrus salad

Fish corn tacos with pomegranate salsa

Summer berry fruit parfait

PACKAGING



KEG ONLY

BREWER'S TIP



Using a starter to get your yeast as vibrant and healthy as possible will make all the difference here.



#161

CAP DOG (W/CAP BREWERY)

FIRST BREWED AUGUST 2014

BLACK CASCARA IPA.

ABV
9%IBU
80OG
1083

THIS BEER IS

A collaboration by BrewDog and CAP with Cascara green unroasted cherry coffee beans.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 9% | |
| TARGET FG | 1014 | |
| TARGET OG | 1083 | |
| EBC | 180 | |
| SRM | 90 | |
| PH | 5.2 | |
| ATTENUATION LEVEL | 83.1% | |

METHOD / TIMINGS

MASH TEMP

65°C 149°F

FERMENTATION

21°C 70°F

TWIST

Cascara 500g

INGREDIENTS

MALT

| | | |
|----------------------------|--------|---------|
| Extra Pale | 7.02kg | 15.46lb |
| Crystal 150 | 0.19kg | 0.42lb |
| Rye | 0.96kg | 2.18lb |
| Carafa Special Malt Type I | 0.29kg | 0.64lb |
| Cascara | 0.04kg | 0.08lb |

HOPS

| | (g) | Add | Attribute |
|------------|------|--------|-----------|
| Centennial | 38.5 | Start | Bitter |
| Centennial | 19 | Middle | Flavour |
| Centennial | 77 | End | Flavour |
| Cascara | 38.5 | End | Flavour |

YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING

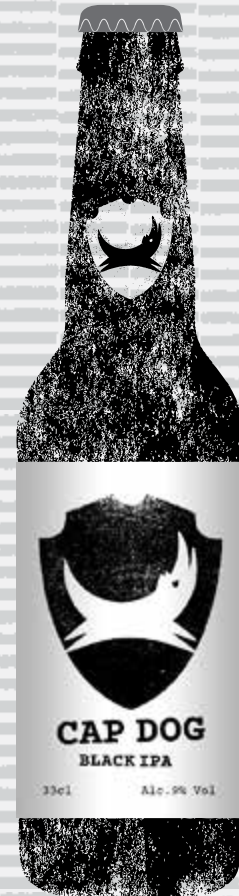


Chilli con carne

Pepper jack cheese burger on a brioche bun

Coffee cake

PACKAGING



BREWER'S TIP



Split the Cascara evenly between the mash and end of boil to really get the most out of it.



#162

RUSSIAN DOLL – DOUBLE IPA

FIRST BREWED AUGUST 2014

NESTING HOP BOMB.

| ABV
8%| IBU
85| OG
1074

THIS BEER IS

The levels of hops vary throughout the range. We love hops, so all four beers are big, bitter badasses, but by tweaking the amount of each hop used later in the boil and during dry-hopping, we can balance the malty backbone with some unexpected flavours.

Simcoe is used in the whirlpool for all four beers, and yet still lends different characters to each.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 8% | |
| TARGET FG | 1013 | |
| TARGET OG | 1074 | |
| EBC | 35 | |
| SRM | 17.5 | |
| PH | 5.2 | |
| ATTENUATION LEVEL | 82.4% | |

METHOD / TIMINGS



MASH TEMP

65°C | 149°F | 85mins



FERMENTATION

19°C | 66°F

INGREDIENTS



MALT

| | | |
|--------------|--------|---------|
| Extra Pale | 6.75kg | 14.87lb |
| Caramalt | 0.06kg | 0.14lb |
| Dark Crystal | 0.06kg | 0.14lb |



HOPS

| | (g) | Add | Attribute |
|------------|-------|---------|-----------|
| Centennial | 25 | Start | Bitter |
| Cascade | 12.5 | Middle | Flavour |
| Citra | 12.5 | Middle | Flavour |
| Simcoe | 25 | End | Flavour |
| Citra | 12.5 | End | Flavour |
| Cascade | 25 | End | Flavour |
| Simcoe | 87.5 | Dry Hop | Aroma |
| Cascade | 100 | Dry Hop | Aroma |
| Centennial | 87.5 | Dry Hop | Aroma |
| Citra | 112.5 | Dry Hop | Aroma |



YEAST

Wyeast 1056 - American Ale™

PACKAGING



FOOD PAIRING



Strong cheddar fondue

Pork chops with spicy orange marmalade

Rich crème brûlée

BREWER'S TIP



Create balance through experimentation with the hop amounts and malt backbone.



#163

RUSSIAN DOLL – INDIA PALE ALE

FIRST BREWED AUGUST 2014

NESTING HOP BOMB.

ABV
6%IBU
70OG
1058

THIS BEER IS

The levels of hops vary throughout the range. We love hops, so all four beers are big, bitter badasses, but by tweaking the amount of each hop used later in the boil and during dry-hopping, we can balance the malty backbone with some unexpected flavours.

Simcoe is used in the whirlpool for all four beers, and yet still lends different characters to each.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 6% | |
| TARGET FG | 1012 | |
| TARGET OG | 1058 | |
| EBC | 25 | |
| SRM | 12.5 | |
| PH | 5.2 | |
| ATTENUATION LEVEL | 79.3% | |

METHOD / TIMINGS



MASH TEMP

65°C 149°F 75mins



FERMENTATION

19°C 66°F

INGREDIENTS



MALT

| | | |
|--------------|--------|---------|
| Extra Pale | 5.06kg | 11.15lb |
| Caramalt | 0.25kg | 0.55lb |
| Dark Crystal | 0.06kg | 0.14lb |



HOPS

| | (g) | Add | Attribute |
|------------|------|---------|-----------|
| Cascade | 2.5 | Start | Bitter |
| Centennial | 12.5 | Middle | Flavour |
| Simcoe | 17.5 | Middle | Flavour |
| Simcoe | 17.5 | End | Flavour |
| Citra | 17.5 | End | Flavour |
| Simcoe | 75 | Dry Hop | Aroma |
| Cascade | 75 | Dry Hop | Aroma |
| Centennial | 75 | Dry Hop | Aroma |
| Citra | 25 | Dry Hop | Aroma |



YEAST

Wyeast 1056 - American Ale™

PACKAGING



FOOD PAIRING



Spicy chicken skewers

Fish tacos with hot sauce

Lemon pound cake with a ice sugar glaze

BREWER'S TIP



Create balance through experimentation with the hop amounts and malt backbone.



#164

RUSSIAN DOLL – PALE

FIRST BREWED AUGUST 2014

NESTING HOP BOMB.

| ABV
4%| IBU
35| OG
1041

THIS BEER IS

The levels of hops vary throughout the range. We love hops, so all four beers are big, bitter badasses, but by tweaking the amount of each hop used later in the boil and during dry-hopping, we can balance the malty backbone with some unexpected flavours.

Simcoe is used in the whirlpool for all four beers, and yet still lends different characters to each.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 4% | |
| TARGET FG | 1010 | |
| TARGET OG | 1041 | |
| EBC | 45 | |
| SRM | 22.5 | |
| PH | 5.2 | |
| ATTENUATION LEVEL | 75.6% | |

METHOD / TIMINGS



MASH TEMP

65°C 149°F 75mins



FERMENTATION

19°C 66°F

INGREDIENTS



MALT

| | | |
|--------------|--------|--------|
| Extra Pale | 3.63kg | 7.98lb |
| Caramalt | 0.25kg | 0.55lb |
| Dark Crystal | 0.13kg | 0.28lb |



HOPS

| | (g) | Add | Attribute |
|------------|------|---------|-----------|
| Cascade | 7.5 | Start | Bitter |
| Centennial | 5 | Middle | Flavour |
| Citra | 5 | Middle | Flavour |
| Simcoe | 17.5 | End | Flavour |
| Simcoe | 62.5 | Dry Hop | Aroma |
| Cascade | 62.5 | Dry Hop | Aroma |
| Centennial | 62.5 | Dry Hop | Aroma |
| Citra | 12.5 | Dry Hop | Aroma |



YEAST

Wyeast 1056 - American Ale™

PACKAGING



FOOD PAIRING



Roast chicken with vegetables and wild rice

Fresh pico de gallo with corn tortillas

Carrot cake

BREWER'S TIP



Create balance through experimentation with the hop amounts and malt backbone.



#165 THIS.IS.LAGER.

FIRST BREWED AUGUST 2014

21ST CENTURY PILSNER. SHARP. ROBUST. HONEST.

ABV
4.7%

IBU
37

OG
1043

THIS BEER IS

Brewed with 100% malt, ten times the hops of most industrial lagers and cold-conditioned for five weeks, this spicy, robust Pilsner is lager reborn.

Expect a robust, full-bodied malt character on the front of the tongue, spicy citrus notes as it goes back through the palate and an assertive bitter finish with a lemon and pepper character to round things off.

BASICS

| | | |
|-------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 4.7% | |
| TARGET FG | 1007 | |
| TARGET OG | 1043 | |
| EBC | 10 | |
| SRM | 6 | |
| PH | 4.2 | |
| ATTENUATION LEVEL | 83.7% | |

INGREDIENTS



MALT

| | | |
|---------|--------|--------|
| Pilsner | 3.81kg | 8.40lb |
|---------|--------|--------|



HOPS

| | (g) | Add | Attribute |
|-------------|------|-------|-----------|
| Columbus | 5 | Start | Bitter |
| Hersbrucker | 12.5 | Start | Bitter |
| Saaz | 12.5 | End | Flavour |



YEAST

Wyeast 2007 - Pilsen Lager™

FOOD PAIRING



- Mexican ceviche
- Blue cheese crumbled over wedges
- Gooey lemon bar

PACKAGING



METHOD / TIMINGS



MASH TEMP

| | | |
|------|-------|--------|
| 65°C | 149°F | 75mins |
|------|-------|--------|



FERMENTATION

| | |
|------|------|
| 12°C | 54°F |
|------|------|

BREWER'S TIP



The most important thing about making a lager? Fermentation temperature! Do everything you can to control the ambient temperature to 9 - 12°C. In the old days, they used to brew lager over winter, so the colder temperature gave a much preferable fermentation profile. Ferment too hot and you beer will taste like yeasty bread.



#166

INDIA PALE WEIZEN (W/WEIHENSTEPHAN)

FIRST BREWED SEPTEMBER 2014

BREWDOG VERSUS WEIHENSTEPHAN.

ABV
6.2%IBU
50OG
1056

THIS BEER IS

BrewDog vs. Weihenstephan India Pale Weizen kicked off a new direction for our collaborations. We took a simple concept (by our standards) and teamed up with the oldest brewery in the world to brew a mash-up beer using the signature styles of both breweries.

India Pale Weizen has classic base hefeweizen aromas and flavours of banana, clove and bubblegum, with a distinctive haziness. Layered on top of this is a tapestry of US citrus hop character. India Pale Weizen is a perfect symbiosis of traditional and modern brewing.

BASICS

| | | |
|-------------------|------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 6.2% | |
| TARGET FG | 1010 | |
| TARGET OG | 1056 | |
| EBC | 35 | |
| SRM | 17.5 | |
| PH | 4 | |
| ATTENUATION LEVEL | 85% | |

METHOD / TIMINGS

 MASH TEMP

65°C 149°F

 FERMENTATION

21°C 70°F

INGREDIENTS

 MALT

| | | |
|--------------|--------|--------|
| Extra Pale | 3kg | 6.6lb |
| Wheat | 2kg | 4.4lb |
| Dark Crystal | 0.08kg | 0.18lb |

 HOPS

| | (g) | Add | Attribute |
|-------------|------|--------|-----------|
| Cascade | 6 | Start | Bitter |
| Cascade | 6 | Middle | Flavour |
| Saaz | 12.5 | Middle | Flavour |
| Hersbrucker | 12.5 | Middle | Flavour |

 YEAST

Wyeast 3638 - Bavarian Wheat™

FOOD PAIRING



Korean barbecue nachos

Beef pho soup

Waffles with caramelised apple and powdered sugar

PACKAGING



BREWERS TIP



Let the fermentation temperature creep up a couple of degrees higher than normal to create the characteristic banana and bubblegum aromas.

THREE COFFEE RYE IMPERIAL PORTER.

ABV
10.7%

IBU
100

OG
1105

THIS BEER IS

A triple whammy of coffee from HasBean gives our 17th Abstrakt concept beer an intense and roasty, dark mocha character. We brewed with espresso in the mash, cafetiere in the boil, and whole roast beans in the whirlpool and the fermenter.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 10.7% | |
| TARGET FG | 1025 | |
| TARGET OG | 1105 | |
| EBC | 300 | |
| SRM | 150 | |
| PH | 4.3 | |
| ATTENUATION LEVEL | 76.2% | |

INGREDIENTS



MALT

| | | |
|----------------------------|--------|---------|
| Pale Ale | 9kg | 19.82lb |
| Rye | 0.63kg | 1.38lb |
| Amber | 0.38kg | 0.83lb |
| Dark Crystal | 0.88kg | 1.98lb |
| Roasted Barley | 0.25kg | 0.55lb |
| Chocolate | 0.5kg | 1.10lb |
| Carafa Special Malt Type I | 0.25kg | 0.55lb |



HOPS

| | (g) | Add | Attribute |
|-------------------------|-----|-------|-----------|
| CO ₂ Extract | 20 | Start | Bitter |
| Willamette | 50 | End | Flavour |



YEAST

Wyeast 1272 - American Ale II™

PACKAGING



METHOD / TIMINGS



MASH TEMP

65°C 149°F 75mins



FERMENTATION

21°C 70°F



TWIST

| | | |
|--------------------|------|-----|
| Coffee | 25g | End |
| Coffee | 25g | End |
| Dark Musvado Sugar | 250g | End |

FOOD PAIRING



12hr smoked brisket

Chocolate pistachio cakes

Dulce de leche

BREWER'S TIP



Use freshly ground coffee for the best aromatic hit.



#168

KONNICHIIWA KITSUNE

FIRST BREWED OCTOBER 2014

HELLO MY NAME IS YUZU.

ABV
8.2%IBU
70OG
1045

THIS BEER IS

Named in a slight deviation from our Hello My Name Is series, Konnichiwa Kitsune is a Japanese-inspired, yuzu-infused Imperial IPA, brewed with Amarillo, Cascade and Citra. These punchy new world hops bring orange, grapefruit and lime to back up the yuzu aroma and flavour. Big mandarin notes, balanced against a caramel malt biscuity base.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 8.2% | |
| TARGET FG | 1012 | |
| TARGET OG | 1045 | |
| EBC | 30 | |
| SRM | 15 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 82.9% | |

METHOD / TIMINGS



MASH TEMP

65°C 149°F 75mins



FERMENTATION

20°C 68°F



TWIST

Yuzu juice 250g FV

INGREDIENTS



MALT

| | | |
|------------|--------|---------|
| Extra Pale | 6.13kg | 13.45lb |
| Caramalt | 0.86kg | 1.92lb |



HOPS

| | (g) | Add | Attribute |
|----------|-------|---------|-----------|
| Amarillo | 12.5 | Start | Bitter |
| Citra | 6 | Start | Bitter |
| Cascade | 12.5 | Start | Bitter |
| Amarillo | 6 | Middle | Flavour |
| Citra | 6 | Middle | Flavour |
| Cascade | 12.5 | Middle | Flavour |
| Amarillo | 18.5 | End | Flavour |
| Citra | 12.5 | End | Flavour |
| Cascade | 12.5 | End | Flavour |
| Citra | 100 | Dry Hop | Aroma |
| Amarillo | 137.5 | Dry Hop | Aroma |
| Cascade | 87.5 | Dry Hop | Aroma |



YEAST

Wyeast American Ale II Strain 1272

FOOD PAIRING



Fresh seared tuna and rocket salad

Lemon meringue pie

Baked chicken with yuzu reduction

PACKAGING



BREWER'S TIP



Squeeze the fresh yuzu juice directly into the beer after primary fermentation is complete. Putting it in the hot wort may seem like better practice, but the juice will cook and some of the fresh citrus character will be lost.



#169 ALL DAY LONG

FIRST BREWED NOVEMBER 2014

MALTY LOW ABV ALE.

ABV
2.7%

IBU
30

OG
1033

THIS BEER IS

Prototype Challenge 2014. All Day Long is a mild like no other. This complex, low-alcohol brew was the third of our 2014 Prototypes. Featuring a boatload of seven different speciality malts and some of our favourite hops, this beer is resinous at first, transitioning into something akin to bitter orange marmalade spread onto a thick bread crust. This is for everyone who said BrewDog would never brew a mild...

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 2.7% | |
| TARGET FG | 1012 | |
| TARGET OG | 1033 | |
| EBC | 42 | |
| SRM | 21 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 63.1% | |

METHOD / TIMINGS



MASH TEMP

65°C 149°F 30mins



FERMENTATION

22°C 72°F

INGREDIENTS



MALT

| | | |
|--------------|--------|--------|
| Pale Ale | 2.40kg | 5.28lb |
| Caramalt | 0.83kg | 1.84lb |
| CaraRed | 0.63kg | 1.38lb |
| Munich | 0.42kg | 0.92lb |
| Crystal 150 | 0.52kg | 1.15lb |
| Dark Crystal | 0.21kg | 0.46lb |
| Rye | 0.21kg | 0.46lb |



HOPS

| | (g) | Add | Attribute |
|------------|------|---------|-----------|
| Columbus | 10.4 | Start | Bitter |
| Cascade | 8.3 | Middle | Flavour |
| Amarillo | 8.3 | Middle | Flavour |
| Cascade | 12.5 | End | Flavour |
| Amarillo | 12.5 | End | Flavour |
| Centennial | 20.8 | End | Flavour |
| Centennial | 75 | Dry Hop | Aroma |
| Cascade | 75 | Dry Hop | Aroma |
| Amarillo | 100 | Dry Hop | Aroma |



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Chunky orange marmalade on toast
Prawn toast with sweet chilli sauce
Lemon tart

PACKAGING



BREWER'S TIP



In any low ABV fermentation after primary fermentation has finished if the beer smells or tastes like wort, allow it to condition on the yeast for an extra 24 - 48 hours. This can round the profile off well.



#170 HOP FICTION

FIRST BREWED NOVEMBER 2014

US-STYLE PALE ALE.

ABV
5.2%

IBU
40

OG
1048

THIS BEER IS

Hop Fiction is an explosively tropical US-style Pale Ale. We rolled up our hop-dusted sleeves and put some advanced brewing techniques to work on this seasonal brew. Hop Fiction's incredible aromas and flavours are down to a combination of early and late hops. Bags of soft, rounded citrus and stone fruit layer up on a dry light biscuit backbone. Hop Fiction, beer fact.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 5.2% | |
| TARGET FG | 1010 | |
| TARGET OG | 1048 | |
| EBC | 13 | |
| SRM | 6.5 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 79.2% | |

METHOD / TIMINGS

| | |
|---|------------------|
|  | MASH TEMP |
| 65°C | 149°F |

| | |
|---|---------------------|
|  | FERMENTATION |
| 19°C | 66°F |

INGREDIENTS



MALT

Pale Ale 4.38kg 9.64lb



HOPS

| | (g) | Add | Attribute |
|----------|------|---------|-----------|
| Chinook | 12.5 | Start | Bitter |
| Amarillo | 37.5 | End | Flavour |
| Chinook | 25 | End | Flavour |
| Mosaic | 37.5 | End | Flavour |
| Amarillo | 62.5 | Dry Hop | Aroma |
| Chinook | 62.5 | Dry Hop | Aroma |
| Mosaic | 62.5 | Dry Hop | Aroma |



YEAST

Wyeast 1056 American Ale™

FOOD PAIRING



Jalapeño and cream cheese poppers
Asparagus pesto pasta
Bacon and maple syrup cupcakes

PACKAGING



BREWER'S TIP



Don't be scared by the amount of hops. Seriously this beer can handle them.



#171

VAGABOND PALE ALE

FIRST BREWED NOVEMBER 2014

GLUTEN FREE BEER. TOFFEE. PINEY. FRUITCAKE.| ABV
4.5%| IBU
55| OG
1045

THIS BEER IS

A foundation of caramel malt is buttressed by a raucously resinous bitterness, as the rioting backdrop of citrus and tropical fruit flow in waves from those twin titans of the US – Centennial and Amarillo.

And it also happens to be gluten free.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 4.5% | |
| TARGET FG | 1011 | |
| TARGET OG | 1045 | |
| TARGET EBC WORT | 20 | |
| SRM | 10 | |
| PH | 4.2 | |
| ATTENUATION LEVEL | 73.9% | |

METHOD / TIMINGS



MASH TEMP

65°C | 149°F | 75mins



FERMENTATION

19°C | 66°F

INGREDIENTS



MALT

| | | |
|-------------|--------|--------|
| Pale Ale | 3.38kg | 7.43lb |
| Caramalt | 0.5kg | 1.1lb |
| Crystal 150 | 0.19kg | 0.41lb |



HOPS

| | (g) | Add | Attribute |
|------------|------|---------|-----------|
| Centennial | 2.5 | Start | Bitter |
| Amarillo | 2.5 | Start | Bitter |
| Centennial | 10 | Middle | Bitter |
| Amarillo | 12.5 | Middle | Bitter |
| Amarillo | 12.5 | End | Flavour |
| Centennial | 100 | Dry Hop | Aroma |
| Amarillo | 87.5 | Dry Hop | Aroma |



YEAST

Wyeast 1056 - American Ale™

PACKAGING



FOOD PAIRING



Chinese chicken salad

Lemon grilled halibut

Apple crumble

BREWER'S TIP



Add .75g (0.026oz) of Brewers Clarex to your fermentation vessel during casting.



#172

BLACK EYED KING IMP

FIRST BREWED DECEMBER 2014

VIETNAMESE COFFEE EDITION.

| ABV
12.7%| IBU
85| OG
1113.5

THIS BEER IS

This is the Vietnamese Coffee Edition. At 12.7% ABV, Black Eyed King Imp is a super intense and twistedly complex brew, with intense notes of sweet vanilla, rich espresso, smooth molasses and bitter chocolate barely contained by the whatever container it's in.

BASICS

| | | |
|--------------------------|--------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 12.7% | |
| TARGET FG | 1.038 | |
| TARGET OG | 1113.5 | |
| EBC | 250 | |
| SRM | 125 | |
| PH | 5.2 | |
| ATTENUATION LEVEL | 76.8% | |

METHOD / TIMINGS



MASH TEMP

65°C 149°F 50mins



FERMENTATION

18°C 64°F



TWIST

Coffee Beans 12.5g End

Lactose 125g FV

Bourbon barrel aged

INGREDIENTS



MALT

| | | |
|----------------|----------|---------|
| Extra Pale | 6.25kg | 13.77lb |
| Wheat | 1.25kg | 2.75lb |
| Cara | 1.25kg | 2.75lb |
| Crystal | 1.5625kg | 3.44lb |
| Dark Crystal | 0.625kg | 1.38lb |
| Amber | 0.625kg | 1.38lb |
| Brown | 0.625kg | 1.38lb |
| Chocolate | 0.625kg | 1.38lb |
| Roasted Barley | 0.3125kg | 0.69lb |



HOPS

| | (g) | (min) | Attribute |
|------------|-------|-------|------------------|
| Magnum | 62.5 | Start | Bitter |
| Willamette | 31.25 | End | Bitter |
| First Gold | 31.25 | End | Aroma/ Bitter |



YEAST

Wyeast American Ale II Strain 1272

PACKAGING



FOOD PAIRING



Bacon sandwich with brown sauce

20hr smoked brisket

Chocolate fudge ice cream

BREWER'S TIP



Buying top notch coffee beans make a huge difference here. Give them a very course grind to get the most out of them



#173

SHAREHOLDER BREW – BOUNTY HUNTER

FIRST BREWED FEBRUARY 2015

BEATNIK MILK STOUT.

 ABV
6.5%

 IBU
35

 OG
1068

THIS BEER IS

Brewed with our Equity Punks this rich, smooth stout is brewed with a blend of six malts, resulting in a welcoming, resonant black beer. From start to finish it carries an intense roastiness reminiscent of dark chocolate intertwined with a delicate hint of coconut and caramel.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 6.5% | |
| TARGET FG | 1020 | |
| TARGET OG | 1068 | |
| EBC | 250 | |
| SRM | 125 | |
| PH | 4.2 | |
| ATTENUATION LEVEL | 70.6% | |

METHOD / TIMINGS



MASH TEMP

| | | |
|------|-------|--------|
| 65°C | 149°F | 75mins |
|------|-------|--------|



FERMENTATION

| | |
|------|------|
| 19°C | 66°F |
|------|------|



TWIST

| | | |
|---------------|------|-----|
| Cacao Nibs | 25g | End |
| Coconut Chips | 20g | End |
| Lactose (wk) | 375g | End |
| Coconut Chips | 50g | FV |

INGREDIENTS



MALT

| | | |
|----------------------------|--------|--------|
| Pale Ale | 2.13kg | 4.68lb |
| Amber | 0.25kg | 0.55lb |
| Flaked Oats | 0.25kg | 0.55lb |
| Chocolate | 0.38kg | 0.82lb |
| Roasted Barley | 0.13kg | 0.27lb |
| Carafa Special Malt Type 3 | 0.19kg | 0.41lb |



HOPS

| | (g) | Add | Attribute |
|--------|-------|-------|-----------|
| Galena | 12.5g | Start | Bitter |



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Coconut beef red curry

Butternut squash soup with toasted almonds

Chocolate coated macaroons

PACKAGING



BREWER'S TIP



Lightly toast the coconut chips to allow better interaction with the hot wort.



#174

RESTORATIVE BEVERAGE FOR INVALIDS AND CONVALESCENTS

FIRST BREWED FEBRUARY 2015

AN EXTRACT TAKEN FROM "A TREATISE ON FOOD AND DIET"
BY DR JONATHAN PEREIRA, 1843.

ABV
8.5%

IBU
100+

OG
1068

THIS BEER IS

Brewed to 8.5%, light as a mass market Pilsner in colour, fermented to be as dry as a Lambic, but as bitter as any double IPA and loaded with as much hop aroma as we can get into a beer. The fermentables in this beer were Marris Otter Extra Pale along with plenty of sugar as we mashed at a very low temperature to ensure maximum fermentability and attenuation. This beer is fermented within an inch of its life making it dry, sheer and bright. Citra, Amarillo & Centennial were all used in abundance in the kettle and also fired extremely liberally at this beer with our high tech hop cannon.

BASICS

| | | |
|-------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 8.5% | |
| TARGET FG | 1003 | |
| TARGET OG | 1068 | |
| EBC | 15 | |
| SRM | 7.5 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 95.6% | |

METHOD / TIMINGS

MASH TEMP

63°C 145°F 90mins

FERMENTATION

21°C 70°F

INGREDIENTS

MALT

| | | |
|---------------------------|--------|---------|
| Extra Pale - Marris Otter | 5.25kg | 11.56lb |
| White Cane Sugar | 0.88kg | 1.93lb |

HOPS

| | (g) | Add | Attribute |
|-------------------------|------|---------|-----------|
| CO ₂ Extract | 10 | Start | Bitter |
| Citra | 37.5 | End | Flavour |
| Amarillo | 37.5 | End | Flavour |
| Centennial | 37.5 | End | Flavour |
| Citra | 100 | Dry Hop | Aroma |
| Amarillo | 100 | Dry Hop | Aroma |
| Centennial | 100 | Dry Hop | Aroma |

YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING



Habanero spicy chicken wings with ranch sauce

Jalapeño chilli and chicken quesadillas

New York style cheesecake

PACKAGING



BREWER'S TIP



Allow the mash to sit at lower temperatures for an extended period to convert the maximum amount of starch to fermentable sugars. This will give the beer a higher ABV and dry it out.



#175

STEREO WOLF STOUT

FIRST BREWED FEBRUARY 2015

DARK AUDIO STORM.ABV
5.2%IBU
55OG
1052

THIS BEER IS

Roasty, dark and complex, Stereo Wolf is a 5.2% ABV Stout brewed with a cacophony of hop-driven fruit and spice. Dark chocolate stalks alongside the resonating bitterness, through to Stereo Wolf's lingering dry finish. Balancing roasty malt and new world hops at 5.2% ABV is no mean feat, but Stereo Wolf takes it in its stride.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 5.2% | |
| TARGET FG | 1014 | |
| TARGET OG | 1052 | |
| EBC | 200 | |
| SRM | 100 | |
| PH | 5.2 | |
| ATTENUATION LEVEL | 73.1% | |

METHOD / TIMINGS



MASH TEMP

65°C 149°F 75mins



FERMENTATION

19°C 66°F

INGREDIENTS



MALT

| | | |
|----------------|--------|--------|
| Extra Pale | 2.5kg | 5.51lb |
| Flaked Oats | 0.63kg | 1.38lb |
| Special W | 0.38kg | 0.83lb |
| Roasted Barley | 0.38kg | 0.83lb |
| Carafa Spec I | 0.38kg | 0.83lb |
| Wheat | 0.63kg | 1.38lb |



HOPS

| | (g) | Add | Attribute |
|----------------|------|---------|-----------|
| Galena | 7.5 | Start | Bitter |
| Bramling Cross | 12.5 | Middle | Flavour |
| Willamette | 25 | End | Flavour |
| Centennial | 25 | End | Flavour |
| Centennial | 62.5 | Dry Hop | Aroma |
| Willamette | 62.5 | Dry Hop | Aroma |



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Mississippi style pork ribs

Chunky mild spice beef stew

Chocolate chunky cookies

PACKAGING



BREWER'S TIP



Special W is a specialty malt that creates an intense profile of nuts, raisins and caramel. It provides a focal point for the malt base, that the hops can stack against.



#176

B-SIDES – SUNSHINE ON RYE

FIRST BREWED FEBRUARY 2015

HOPPY RYE IPA.

ABV
7.2%IBU
130OG
1065

THIS BEER IS

A Pilot Brew "Sunshine on Rye" uses loads of spicy malt and coriander to play nice with an inhuman amount of hops!

BASICS

| | | |
|-------------------|------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 7.2% | |
| TARGET FG | 1010 | |
| TARGET OG | 1065 | |
| EBC | 14 | |
| SRM | 7 | |
| PH | 5.2 | |
| ATTENUATION LEVEL | 87% | |

METHOD / TIMINGS

MASH TEMP

| | | |
|------|-------|-----------------|
| 60°C | 140°F | 10mins |
| 65°C | 149°F | 30mins |
| 72°C | 162°F | 10mins |
| 78°C | 172°F | 5mins (mashout) |

FERMENTATION

20°C 68°F

TWIST

Indian Coriander 2.5g Spice

INGREDIENTS

MALT

| | | |
|------------|--------|---------|
| Extra Pale | 5kg | 11.01lb |
| Rye Malt | 0.63kg | 1.38lb |
| Caramalt | 0.25kg | 0.55lb |

HOPS

| | (g) | Add | Attribute |
|---------------|------|--------|-----------|
| Amarillo | 17.5 | Start | Bitter |
| Citra | 17.5 | Start | Bitter |
| Simcoe | 17.5 | Start | Bitter |
| Amarillo | 17.5 | Middle | Flavour |
| Citra | 17.5 | Middle | Flavour |
| Simcoe | 17.5 | Middle | Flavour |
| Amarillo | 17.5 | End | Flavour |
| Citra | 17.5 | End | Flavour |
| Simcoe | 17.5 | End | Aroma |
| Nelson Sauvin | 22.5 | End | Aroma |

YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Jerk spiced goat

Tonkotsu Ramen

Gingerbread

PACKAGING



KEG ONLY

BREWER'S TIP



Indian coriander accentuates the citrus character from the hops. Use fresh spices to really accentuate this relationship.



#177

B-SIDES – BOWMAN'S BEARD

FIRST BREWED MARCH 2015

ENGLISH BARLEY WINE.

ABV
18.3%IBU
50OG
1067

THIS BEER IS

Ice-distilled double barley wine brewed by Chris from Stone Brewing Co. (see Sunmaid Stout) and BrewDog's own brewers. As robust, resinous and badass as its eponymic beard.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 18.3% | |
| TARGET FG | 1011 | |
| TARGET OG | 1067 | |
| EBC | 15 | |
| SRM | 8 | |
| PH | 5.3 | |
| ATTENUATION LEVEL | 84% | |

METHOD / TIMINGS



MASH TEMP

65°C 149°F 90mins



FERMENTATION

19°C 66°F



TWIST

Ice-distilled after fermentation to get to 18.3%

INGREDIENTS



MALT

| | | |
|------------|--------|--------|
| Extra Pale | 4.5kg | 9.91lb |
| Rye | 0.5kg | 1.10lb |
| Cara Aroma | 0.04kg | 0.09lb |
| Caramunich | 0.1kg | 0.22lb |
| Brown | 0.25kg | 0.55lb |
| Caramalt | 0.13kg | 0.29lb |
| Crystal | 0.07kg | 0.15lb |
| Munich | 0.11kg | 0.24lb |



HOPS

| | (g) | Add | Attribute |
|------------|-----|-------|-----------|
| Motueka | 10 | Start | Bitter |
| First gold | 10 | Start | Bitter |
| Galena | 10 | Start | Bitter |
| Motueka | 5 | End | Flavour |
| First gold | 5 | End | Flavour |
| Galena | 10 | End | Flavour |



YEAST

Wyeast 1056 - American Ale™ +
Wyeast 1272 - American Ale II™

FOOD PAIRING



Celery and stilton soup
Salted caramel soufflé

PACKAGING

**KEG ONLY**

BREWER'S TIP



Ferment first with the American ale strain and after a week add the American Ale II to really push up the ABV. Use a starter to get the yeast raring and ready to go before the second addition.



#178

HELLO MY NAME IS LITTLE INGRID

FIRST BREWED MARCH 2015

CLOUDBERRY SESSION IPA.

ABV
4.4%IBU
35OG
1045

THIS BEER IS

This beer hits all the high-points of Hello My Name is Ingrid – with one important exception. Brewed at 4.4% abv, Little Ingrid is a session-strength version of our cloudberry-infused celebration of all that is epic about Sweden. The zesty balance of citrus from the four different hops is just as pronounced as in the original.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 4.4% | |
| TARGET FG | 1012 | |
| TARGET OG | 1045 | |
| EBC | 30 | |
| SRM | 15 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 73.3% | |

METHOD / TIMINGS

| | |
|------|------------------|
| | MASH TEMP |
| 65°C | 149°F 75mins |

| | |
|------|---------------------|
| | FERMENTATION |
| 19°C | 66°F |

| | |
|---------------|--------------|
| | TWIST |
| Cloudberrries | 27.5g End |

INGREDIENTS



MALT

| | | |
|------------|--------|--------|
| Extra Pale | 3.69kg | 8.12lb |
| Caramalt | 0.5kg | 1.10lb |



HOPS

| | (g) | Add | Attribute |
|----------------|-----|---------|-----------|
| Columbus | 25 | Start | Bitter |
| Centennial | 25 | Start | Bitter |
| Columbus | 25 | Middle | Flavour |
| Centennial | 25 | Middle | Flavour |
| Nelson Sauvin | 75 | Middle | Flavour |
| Bramling Cross | 75 | Middle | Flavour |
| Columbus | 75 | End | Flavour |
| Centennial | 75 | End | Flavour |
| Nelson Sauvin | 75 | End | Flavour |
| Bramling Cross | 75 | End | Flavour |
| Nelson Sauvin | 70 | Dry Hop | Aroma |
| Bramling Cross | 70 | Dry Hop | Aroma |
| Simcoe | 70 | Dry Hop | Aroma |



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING

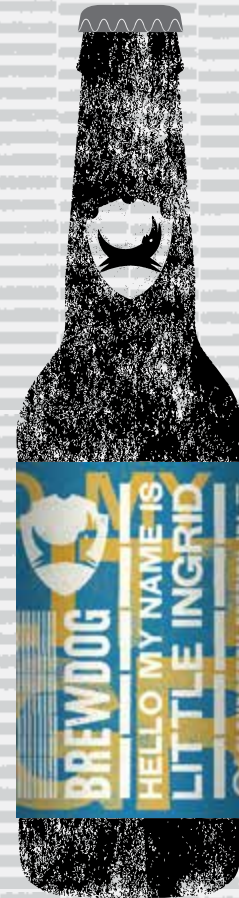


Scones with cloudberry jam

Oysters with a chilli and dill sauce

Rhubarb tart

PACKAGING



BREWERS TIP



Sourcing fresh cloudberrries might involve a trip to Sweden but boy are they worth it.



#179 CHINOOK

FIRST BREWED MARCH 2015

IPA IS DEAD

SINGLE HOP INDIA PALE ALE.

ABV
7.2%

IBU
100

OG
1064

THIS BEER IS

2015 IPA is Dead series. Often used as a combination hop for American Pale Ales and IPAs, Chinook can really shine when left to front a beer all on its own. The main reason for this is that it's thunderously piney, with a fistful of spice kicked up in your face as you lie on the beach. A true heavyweight of the brewing industry.

BASICS

| | | |
|--------------------------|------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 7.2% | |
| TARGET FG | 1010 | |
| TARGET OG | 1064 | |
| EBC | 12 | |
| SRM | 6 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 84% | |

METHOD / TIMINGS



MASH TEMP

65°C 149°F 75mins



FERMENTATION

19°C 66°F

INGREDIENTS



MALT

Extra Pale 6.39kg 14.07lb



HOPS

| | (g) | Add | Attribute |
|---------|------|--------|-----------|
| Chinook | 13.5 | Start | Bitter |
| Chinook | 41.5 | Middle | Flavour |
| Chinook | 41.5 | End | Flavour |



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



- Chicken fajita spiced monteray jack quesadillas
- Chilli lime and coriander marinated king prawn cocktail
- Margarita key lime pie

PACKAGING



BREWER'S TIP



Chinook is a hop that can really shine on its own so don't be shy and really throw it at this IPA



FIRST BREWED MARCH 2015
IPA IS DEAD

SINGLE HOP INDIA PALE ALE.

ABV
7.2%

IBU
100

OG
1064

THIS BEER IS

2015 IPA is Dead Series. Supremely floral, this hugely under-rated hop is related to Galaxy and was first cultivated in the Australian state of Victoria. Initially given the same name as a certain Eurolager, their lawyers got involved and the St- prefix was dropped. Ella displays subtle notes of spice, but is fundamentally a truly floral bouquet, redolent of the Southern Hemisphere.

BASICS

| | | |
|--------------------------|------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 7.2% | |
| TARGET FG | 1010 | |
| TARGET OG | 1064 | |
| EBC | 12 | |
| SRM | 6 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 84% | |

METHOD / TIMINGS

MASH TEMP

65°C 149°F 75mins

FERMENTATION

19°C 66°F

INGREDIENTS

MALT

Extra Pale 6.39kg 14.07lb

HOPS

| | (g) | Add | Attribute |
|------|------|--------|-----------|
| Ella | 2.5 | Start | Bitter |
| Ella | 41.5 | Middle | Flavour |
| Ella | 41.5 | End | Flavour |

YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Cheddar cheese toastie on dark rye
Lamb samosas with chilli dipping sauce
Cheesecake

PACKAGING



BREWER'S TIP



These beers need to hit FG to really pop. If you're fermentation is struggling, whip up a starter and re-pitch to get some viable yeast in there to finish the job



#181

MANDARINA BAVARIA IPA IS DEAD

FIRST BREWED MARCH 2015

SINGLE HOP INDIA PALE ALE.

ABV
7.2%

IBU
100

OG
1064

THIS BEER IS

From the central European plains of Germany, comes something very different. A blast of tangerine and orange, Mandarinina Bavaria brings a highly distinctive backbone of flavour. This is down to its parent – Cascade – and a frankly enormous 70% myrcene oil content. If equate Germany solely with earthy, spicy Noble hops, Mandarinina Bavaria will make you think again.

BASICS

| | | |
|--------------------------|------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 7.2% | |
| TARGET FG | 1010 | |
| TARGET OG | 1064 | |
| EBC | 12 | |
| SRM | 6 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 84% | |

METHOD / TIMINGS



MASH TEMP

65°C 149°F 75mins



FERMENTATION

19°C 66°F

INGREDIENTS



MALT

| | | |
|------------|--------|---------|
| Extra Pale | 6.39kg | 14.07lb |
|------------|--------|---------|



HOPS

| | (g) | Add | Attribute |
|-------------------|------|--------|-----------|
| Mandarina Bavaria | 41.5 | Start | Bitter |
| Mandarina Bavaria | 41.5 | Middle | Flavour |
| Mandarina Bavaria | 41.5 | End | Flavour |



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING

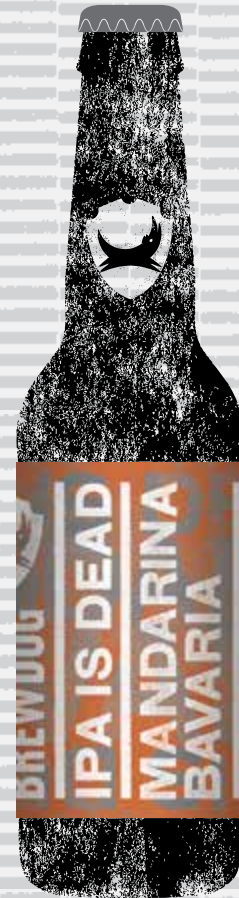


Lavender and thyme roast beef

Spicy kung po chicken

Caramel and rose essence cheesecake

PACKAGING



BREWER'S TIP



We've mentioned the importance of fresh hops previously but this one really demands that your hops are the absolute freshest.



#182 PIONEER

FIRST BREWED MARCH 2015

IPA IS DEAD

SINGLE HOP INDIA PALE ALE.

ABV
7.2%

IBU
100

OG
1064

THIS BEER IS

2015 IPA is Dead Series. Pioneer hails from the hop gardens of Kent, and for those expecting something classically English, they surprise with an unforeseen blast of lemony citrus. Bookended with a herbal, cedar quality, these high alpha UK hops pack a pithy zing not often seen from these hop-growing isles.

BASICS

| | | |
|--------------------------|------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 7.2% | |
| TARGET FG | 1010 | |
| TARGET OG | 1064 | |
| EBC | 12 | |
| SRM | 6 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 84% | |

METHOD / TIMINGS



MASH TEMP

65°C 149°F 75mins



FERMENTATION

19°C 66°F

INGREDIENTS



MALT

Extra Pale 5.88kg 12.96lb



HOPS

(g) Add Attribute

| | | | |
|---------|------|--------|---------|
| Pioneer | 41.5 | Start | Bitter |
| Pioneer | 41.5 | Middle | Flavour |
| Pioneer | 41.5 | End | Flavour |



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Fried teriyaki chicken

Chicken jalfrezi

Chocolate and toffee fondant

PACKAGING



BREWER'S TIP



Ensure to get the dry hops in and out within 3 days to ensure you capture the best of the hop.



#183 BORN TO DIE

FIRST BREWED MARCH 2015

TERMINALLY HOPPY INDIA PALE ALE.

ABV
8.5%

IBU
85

OG
1072

THIS BEER IS

Savagely bitter, exceptionally dry, this IPA is born to die on a predetermined day. It proudly displays its short-lived life span front and centre.

There is no better time to drink this than the moment you get your paws on it.

Awesome bitterness backed up by unrelenting aromas of resin, citrus, and juicy fruit. Born To Die is a eulogy to the hops that sacrificed themselves in its creation.

An incredibly ambitious and satisfying small batch brew.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 8.5% | |
| TARGET FG | 1007 | |
| TARGET OG | 1072 | |
| EBC | 15 | |
| SRM | 7.5 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 90.3% | |

METHOD / TIMINGS

MASH TEMP

65°C 149°F

FERMENTATION

18°C 64°F

INGREDIENTS

MALT

| | | |
|---------------------------|-------|---------|
| Pale Ale | 5.5kg | 12.11lb |
| Extra Pale - Marris Otter | 1kg | 2.20lb |

HOPS

| | (g) | Add | Attribute |
|-------------|------|---------|-----------|
| C02 Extract | 25 | Start | Bitter |
| Amarillo | 12.5 | Middle | Flavour |
| Simcoe | 12.5 | Middle | Flavour |
| Mosaic | 25 | End | Flavour |
| Citra | 25 | End | Flavour |
| Amarillo | 25 | End | Flavour |
| Simcoe | 25 | End | Flavour |
| Citra | 62.5 | Dry Hop | Aroma |
| Amarillo | 62.5 | Dry Hop | Aroma |
| Simcoe | 62.5 | Dry Hop | Aroma |
| Mosaic | 62.5 | Dry Hop | Aroma |

YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING



Caramelised onion and lightly seared steak

Pulled barbecue brisket

Salted caramel cheesecake

PACKAGING



BREWER'S TIP



Fresh is best with this beer. Use fresh hops in the brew and during dry hop stages. Condition just long enough to let the powerful grassy aroma cut back - and drink.



#184

B-SIDES – MELON AND CUCUMBER IPA

FIRST BREWED MARCH 2015

FRESH MELON IPA.

ABV
6%IBU
50OG
1050

THIS BEER IS

A Pilot Brew with 200Kg of fresh melon and 5Kg fresh cucumber added after fermentation to produce the perfect summer refreshment.

BASICS

| | | |
|-------------------|------|------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6 |
| ABV | 6% | |
| TARGET FG | 1010 | |
| TARGET OG | 1050 | |
| EBC | 8 | |
| SRM | 4 | |
| PH | 5.2 | |
| ATTENUATION LEVEL | 87% | |

METHOD / TIMINGS

MASH TEMP

| | | |
|------|-------|------------------|
| 60°C | 140°F | 10 mins |
| 65°C | 149°F | 30 mins |
| 72°C | 162°F | 10 mins |
| 78°C | 172°F | 5 mins (mashout) |

FERMENTATION

20°C 68°F

TWIST

| | |
|----------|------|
| Melon | 500g |
| Cucumber | 20g |

INGREDIENTS

MALT

| | | |
|------------|--------|--------|
| Extra Pale | 4.38kg | 9.64lb |
| Caramalt | 0.63kg | 1.38lb |

HOPS

| | (g) | Add | Attribute |
|---------------|------|--------|-----------|
| Athanium | 7.5 | Start | Bitter |
| Chinook | 5 | Middle | Flavour |
| Athanium | 7.5 | Middle | Flavour |
| Chinook | 5 | End | Flavour |
| Athanium | 7.5 | End | Flavour |
| Simcoe | 12.5 | End | Flavour |
| Nelson Sauvin | 6 | End | Flavour |

YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Beef carpaccio

Chilled beetroot soup

Korean watermelon salad

PACKAGING

**KEG ONLY**

BREWER'S TIP



Have a good food processor to blend up all the melon and cucumber, also sieve out the seeds from the melon.



#185

B-SIDES – SORACHI BITTER

FIRST BREWED MARCH 2015

SORACHI ACE BITTER.

ABV
6.3%IBU
130OG
1060

THIS BEER IS

Pilot Brew: A twist on an English Bitter style beer, using Sorachi Ace hops throughout making a showcase of the off the dill and lemon character.

BASICS

| | | |
|--------------------------|------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 6.3% | |
| TARGET FG | 1010 | |
| TARGET OG | 1060 | |
| EBC | 14 | |
| SRM | 7 | |
| PH | 5.2 | |
| ATTENUATION LEVEL | 83% | |

METHOD / TIMINGS



MASH TEMP

| | | |
|------|-------|--------|
| 60°C | 140°F | 10mins |
| 65°C | 149°F | 30mins |
| 72°C | 162°F | 10mins |
| 78°C | 172°F | 5mins |



FERMENTATION

20°C 68°F



TWIST

This beer was unfiltered to give it a traditional ale appearance

Indian Coriander 2.5g End

INGREDIENTS



MALT

| | | |
|--------------|--------|------|
| Extra Pale | 4.38kg | 9.64 |
| Crystal 150 | 0.16kg | 0.34 |
| Dark Crystal | 0.16kg | 0.34 |
| Munich | 1.25kg | 2.75 |
| Rye | 0.63kg | 1.38 |



HOPS

| | (g) | Add | Attribute |
|-------------|------|---------|-----------|
| Galena | 17.5 | Start | Bitter |
| Sorachi Ace | 17.5 | Start | Bitter |
| Ella | 17.5 | Start | Bitter |
| Galena | 17.5 | Middle | Flavour |
| Sorachi Ace | 17.5 | Middle | Flavour |
| Ella | 17.5 | Middle | Flavour |
| Galena | 17.5 | End | Flavour |
| Sorachi Ace | 17.5 | End | Flavour |
| Ella | 17.5 | End | Flavour |
| Galena | 10 | Dry Hop | Aroma |
| Sorachi Ace | 10 | Dry Hop | Aroma |
| Ella | 10 | Dry Hop | Aroma |



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Greek piroshki pies

Poached salmon with salsa verde

Strawberry filo tarts

PACKAGING

**KEG ONLY**

BREWER'S TIP



The touch of rye adds a great touch of spice that plays off the hops really well.



#186

B-SIDES – TRUFFLE AND CHOCOLATE STOUT

FIRST BREWED MARCH 2015

GASTRONOMIC SESSION STOUT.

| ABV
5.6%| IBU
30| OG
1058

THIS BEER IS

Pilot Brew - Truffle & Chocolate Stout. Deep, earthy roast notes make this a gastronome's dream.

BASICS

| | | |
|-------------------|------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 5.6% | |
| TARGET FG | 1015 | |
| TARGET OG | 1058 | |
| EBC | 54 | |
| SRM | 27 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 74% | |

METHOD / TIMINGS

MASH TEMP

| | | |
|------|-------|---------|
| 60°C | 140°F | 10 mins |
| 65°C | 149°F | 30 mins |
| 72°C | 162°F | 10 mins |
| 78°C | 172°F | 5 mins |

FERMENTATION

19°C 66°F

TWIST

Use Perigold Truffles after fermentation

INGREDIENTS

MALT

| | | |
|----------------|--------|---------|
| Extra Pale | 5kg | 11.01lb |
| Special W | 0.63kg | 1.38lb |
| Roasted Barley | 0.31kg | 0.69lb |
| Dark Crystal | 0.31kg | 0.69lb |

HOPS

| | (g) | Add | Attribute |
|-------------|-----|---------|-----------|
| Sorachi Ace | 15 | Start | Bitter |
| Sorachi Ace | 10 | Middle | Flavour |
| Sorachi Ace | 10 | End | Flavour |
| Sorachi Ace | 1.5 | Dry Hop | Aroma |

YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Mushroom pithivier

Roast pheasant with savoy cabbage

Dark chocolate ganache macaroons

PACKAGING

**KEG ONLY**

BREWER'S TIP



A little truffle goes a long way. Add 5g, leave for a 2 days and add more if needed.



#187

B-SIDES – HOPPY SAISON

FIRST BREWED MARCH 2015

HOP YEAST SYNERGY.

| ABV
6.4%| IBU
40| OG
1059

THIS BEER IS

Hoppy citrus and tropical fruit Saison.

BASICS

| | | |
|-------------------|------|------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6 |
| ABV | 6.4% | |
| TARGET FG | 1010 | |
| TARGET OG | 1059 | |
| EBC | 8 | |
| SRM | 4 | |
| PH | 5.2 | |
| ATTENUATION LEVEL | 87% | |

METHOD / TIMINGS



MASH TEMP

| | | |
|------|-------|------------------|
| 60°C | 140°F | 10 mins |
| 65°C | 149°F | 30 mins |
| 72°C | 162°F | 10 mins |
| 78°C | 172°F | 5 mins (mashout) |



FERMENTATION

| | |
|------|------|
| 20°C | 68°F |
|------|------|

INGREDIENTS



MALT

| | | |
|-----------------|--------|---------|
| Extra Pale | 5kg | 11.01lb |
| Wheat Malt | 1.25kg | 2.75lb |
| Rye | 0.63kg | 1.38lb |
| Acidulated malt | 0.63kg | 1.38lb |



HOPS

| | (g) | Add | Attribute |
|-------------|-----|--------|-----------|
| Citra | 7.5 | Start | Bitter |
| Amarillo | 5 | Start | Bitter |
| Citra | 7.5 | Middle | Flavour |
| Amarillo | 5 | Middle | Flavour |
| Citra | 7.5 | End | Flavour |
| Sorachi Ace | 7.5 | End | Flavour |
| Mosaic | 7.5 | End | Flavour |



YEAST

Wyeast 3724 - Belgian Saison™

FOOD PAIRING



Pad Thai

Paella

Smoked dry-cured venison sausage

PACKAGING



KEG ONLY

BREWER'S TIP



The stepped mash really makes the most out of the raw ingredients. If you can't achieve this mash for 60mins at 65°C.



#188

B-SIDES – WHISKY SOUR

FIRST BREWED MARCH 2015

PILOT BREW - DECONSTRUCTED WHISKY SOUR.

| ABV
7%| IBU
20| OG
1081

THIS BEER IS

Deconstructed whisky sour, reconstructed as a beer.

BASICS

| | | |
|-------------------|-----|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | | 7% |
| TARGET FG | | 1021 |
| TARGET OG | | 1081 |
| EBC | | 12 |
| SRM | | 6 |
| PH | | 3.2 |
| ATTENUATION LEVEL | | 74% |

METHOD / TIMINGS



MASH TEMP

| | | |
|------|-------|--------|
| 60°C | 140°F | 10mins |
| 65°C | 149°F | 30mins |
| 72°C | 162°F | 10mins |
| 78°C | 172°F | 5mins |



FERMENTATION

| | |
|------|------|
| 19°C | 66°F |
|------|------|



TWIST

Kettle Soured

INGREDIENTS



MALT

| | | |
|-----------------|--------|---------|
| Extra Pale | 6.88kg | 15.14lb |
| Acidulated Malt | 1.88kg | 4.13lb |
| Wheat malt | 1.25kg | 2.75lb |
| Rye Malt | 0.25kg | 0.55lb |
| Special W | 0.05kg | 0.11lb |



HOPS

| | (g) | Add | Attribute |
|----------|-----|---------|-----------|
| Amarillo | 8.5 | Start | Bitter |
| Citra | 8.5 | Start | Bitter |
| Simcoe | 8.5 | Start | Bitter |
| Amarillo | 5 | End | Flavour |
| Citra | 5 | End | Flavour |
| Simcoe | 5 | End | Flavour |
| Amarillo | 1.5 | Dry Hop | Aroma |
| Citra | 1.5 | Dry Hop | Aroma |
| Simcoe | 1.5 | Dry Hop | Aroma |



YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING



Potted fresh & smoked salmon

Spiced nut loaf

Lemon poppyseed donuts

PACKAGING



KEG ONLY

BREWER'S TIP



Get the pH as low as possible with the kettle sour, pH of 3.2-3.5 is best.



#189

B-SIDES – SPICED CHERRY SOUR

FIRST BREWED MARCH 2015

ALTERNATIVE FESTIVE.| ABV
6.5%| IBU
20| OG
1060**THIS BEER IS**

Think bakewell tart with Christmas spices.

BASICS

| | | |
|--------------------------|------|------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6 |
| ABV | 6.5% | |
| TARGET FG | 1010 | |
| TARGET OG | 1060 | |
| EBC | N/A | |
| SRM | N/A | |
| PH | 3.2 | |
| ATTENUATION LEVEL | 87% | |

METHOD / TIMINGS**MASH TEMP**

| | | |
|------|-------|---------------------|
| 60°C | 140°F | 10 mins |
| 65°C | 149°F | 30 mins |
| 72°C | 162°F | 10 mins |
| 78°C | 172°F | 5 mins (mashout) |

**FERMENTATION**

| | |
|------|------|
| 20°C | 68°F |
|------|------|

INGREDIENTS**MALT**

| | | |
|-----------------|--------|--------|
| Extra Pale | 3.75kg | 8.26lb |
| Wheat Malt | 0.63kg | 1.38lb |
| Rye | 1.25kg | 2.75lb |
| Acidulated malt | 0.63kg | 1.38lb |
| Dark Crystal | 0.63kg | 1.38lb |
| Special w | 0.63kg | 1.38lb |
| Munich | 0.63kg | 1.38lb |

**HOPS**

| | (g) | Add | Attribute |
|-------------|-----|-------|-----------|
| Citra | 3.5 | Start | Bitter |
| Sorachi Ace | 1.5 | Start | Bitter |

**YEAST**

Wyeast 1056 - American Ale™

FOOD PAIRING

Wild rice salad with wild mushrooms

Apple gingerbread pancakes

Christmas Pudding

PACKAGING**KEG ONLY****BREWER'S TIP**

In the boil: cinnamon, star anise, clove, guinea pepper.

After fermentation add: raspberry puree, cherry concentrate, bitter almond extract, American oak chips and Tahitian vanilla beans.



#190

B-SIDES – DEAF MERMAID

FIRST BREWED APRIL 2015

LIGHT PALE ALE.| ABV
5.2%| IBU
65| OG
1048**THIS BEER IS**

A keg-only summer special, hop-bursted and dry-hopped to infinity.

BASICS

| | | |
|--------------------------|------|------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6 |
| ABV | 5.2% | |
| TARGET FG | 1010 | |
| TARGET OG | 1048 | |
| EBC | 16 | |
| SRM | 8 | |
| PH | 5.2 | |
| ATTENUATION LEVEL | 79% | |

METHOD / TIMINGS**MASH TEMP**

65°C 149°F 90mins

**FERMENTATION**

19°C 66°F

**TWIST**

Most of the hops are added in the whirlpool and dry hop stages

INGREDIENTS**MALT**

Pale Malt 4.38kg 9.64lb

**HOPS**

| | (g) | Add | Attribute |
|----------|------|---------|-----------|
| Chinook | 12.5 | Start | Bitter |
| Amarillo | 37.5 | End | Flavour |
| Chinook | 25 | End | Flavour |
| Mosaic | 37.5 | End | Flavour |
| Amarillo | 62.5 | Dry Hop | Aroma |
| Chinook | 62.5 | Dry Hop | Aroma |
| Mosaic | 62.5 | Dry Hop | Aroma |

**YEAST**

Wyeast 1056 - American Ale™

FOOD PAIRING

Grilled fish tacos

Greek salad

Goat's cheese

PACKAGING**KEG ONLY****BREWER'S TIP**

Make sure the dry hops get plenty of contact with the beer! Weigh them down in a muslin sack if using whole leaf.



#191 #MASHTAG 2015

FIRST BREWED MAY 2015

US HOPPED BLACK BARLEY WINE.

ABV
10%

IBU
85

OG
1098

THIS BEER IS

Democratically voted on by you and the BrewDog beer community. A wonderfully burnt toast malt backbone, loaded with American Hops for floral, citrus flavours and warm boozy vanilla and toasted oak.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 10% | |
| TARGET FG | 1020 | |
| TARGET OG | 1098 | |
| EBC | 130 | |
| SRM | 65 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 79.6% | |

METHOD / TIMINGS



MASH TEMP

65°C 149°F 75mins



FERMENTATION

21°C 70°F



TWIST

Oak Chips 38.5g FV
Vanilla Pods FV

INGREDIENTS



MALT

| | | |
|----------------------------|--------|---------|
| Pale Ale Malt | 6.35kg | 13.98lb |
| Munich | 0.77kg | 1.69lb |
| Caramalt | 0.96kg | 2.12lb |
| Special W | 0.29kg | 0.64lb |
| Carafa Special Malt Type 1 | 0.38kg | 0.88lb |
| Carafa Special Malt Type 3 | 0.19kg | 0.42lb |



HOPS

| | (g) | Add | Attribute |
|------------|------|---------|-----------|
| Nugget | 19 | Start | Bitter |
| Columbus | 38.5 | Start | Bitter |
| Centennial | 19 | Middle | Flavour |
| Simcoe | 19 | Middle | Flavour |
| Centennial | 19 | End | Flavour |
| Simcoe | 19 | End | Flavour |
| Willamette | 19 | End | Flavour |
| Centennial | 38.5 | Dry Hop | Aroma |
| Simcoe | 38.5 | Dry Hop | Aroma |
| Willamette | 38.5 | Dry Hop | Aroma |



YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING



Charcuterie platter
(featuring Italian salami)
Blue cheese wedge salad
Rich dark chocolate volcano cake

PACKAGING



BREWER'S TIP



Steep the oak chips and vanilla in separate bags in the cold conditioning phase. Taste every 2 - 3 days and as soon as profile is desirable they can be removed easily.

ANNIVERSARY IMPERIAL STOUT.

ABV
16.1%

IBU
85

OG
1125


THIS BEER IS

Dog D is an extra special brew, marking 8 years of BrewDog. Like Dog A, B & C before it, Dog D is an Imperial Stout with speciality ingredients, only this time we've barrel-aged it too. Dog D pours like dark matter into your glass, with a deep tan head. The nose is subtle but powerful, and on the palate, there's a treacle toffee backbone, supporting the spicy hop flavour and naga chilli heat.

BASICS

| | | |
|--------------------------|-----------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 16.1% | |
| TARGET FG | 1015-1020 | |
| TARGET OG | 1125 | |
| EBC | 400 | |
| SRM | 200 | |
| PH | 4.3 | |
| ATTENUATION LEVEL | 84% | |

METHOD / TIMINGS

| | |
|---|------------------|
|  | MASH TEMP |
| 63°C | 145°F 90min |

| | |
|---|---------------------|
|  | FERMENTATION |
| 21°C | 70°F |

| | |
|---|--------------|
|  | TWIST |
| Add 1 naga chilli in the FV | |

INGREDIENTS

MALT

| | | |
|----------------------------|--------|---------|
| Pale Ale | 7.5kg | 16.52lb |
| Wheat | 0.5kg | 1.10b |
| Flaked Oats | 0.75kg | 1.65lb |
| Dark Crystal | 0.75kg | 1.65lb |
| Carafa Special Malt Type 1 | 0.5kg | 1.10lb |
| Carafa Special Malt Type 3 | 0.5kg | 1.10lb |
| Rye | 0.75kg | 1.65lb |
| Brown | 0.75kg | 1.65lb |

HOPS

| | (g) | Add | Attribute |
|---------------------|------|--------|-----------|
| Chinook | 50 | Start | Bitter |
| Fuggles | 25 | Middle | Flavour |
| Fuggles | 25 | End | Flavour |
| Willamette | 25 | End | Flavour |
| Ginger Powder | 1.5 | End | Flavour |
| Honey | 1250 | End | Flavour |
| Cold Infused Coffee | 25 | End | Flavour |

YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING

Sriracha infused shredded beef
Chipotle steak tacos
Chilli chocolate fondant

PACKAGING



BREWER'S TIP



Steep the coffee in the hot wort for short periods to get the best extraction of aromatic oils, without gaining too much bitterness.



#193 HINTERLAND

FIRST BREWED MAY 2015

A MOST BEGUILING BREW.

ABV
9%

IBU
85

OG
1094




THIS BEER IS

Hinterland is a beer long in the creation, and even longer in the appreciation. On the aroma, deep reverberating roasty bitterness and sweet dark chocolate. Also in evidence, woodsmoke, rich vanilla, mocha and marzipan. When tasting, Hinterland reveals itself as the beer moves from cellar temperature to something warmer, yielding all of the above plus dried fruit, rich ganache and ending on a resoundingly warming finish redolent of chocolate liqueur or plum brandy.

BASICS


| | | |
|-------------------|-----|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | | 9% |
| TARGET FG | | 1025 |
| TARGET OG | | 1094 |
| EBC | | 400 |
| SRM | | 200 |
| PH | | 4.3 |
| ATTENUATION LEVEL | | 73.4% |


METHOD / TIMINGS

| | |
|--|-------------|
|  MASH TEMP | |
| 65°C | 149°F |
|  FERMENTATION | |
| 21°C | 70°F |
|  TWIST | |
| Lactose (Milk Sugar) | 500g Middle |


INGREDIENTS

| | | |
|--|--------|---------|
|  MALT | | |
| Pale Ale | 6.88kg | 15.14lb |
| Wheat | 0.5kg | 1.10lb |
| Flaked Oats | 1kg | 2.20lb |
| Dark Crystal | 0.5kg | 1.10lb |
| Carafa Special Malt Type I | 0.75kg | 1.65lb |
| Chocolate | 1kg | 2.20lb |

| | | |
|---|------|----------------|
|  HOPS | | |
| (g) | Add | Attribute |
| Bramling Cross | 12.5 | Start Bitter |
| Bramling Cross | 12.5 | Middle Flavour |
| Sorachi Ace | 12.5 | Middle Flavour |
| Sorachi Ace | 25 | End Flavour |
| Willamette | 25 | End Flavour |

| |
|---|
|  YEAST |
| Wyeast 1272 - American Ale II™ |

FOOD PAIRING

| |
|---|
|  |
| Mulled cheddar buffalo burger |
| Venison with warm spices (cardamom) and sweet potato |
| Pure vanilla bean ice cream |

PACKAGING



BREWER'S TIP



Towards the end of the fermentation allow the temperature to free rise. This will let the yeast finish off the fermentation and scour off-flavours from the beer.



#194

PEACH THERAPY

FIRST BREWED JUNE 2015

TART BELGIAN TRIPPLE.

| ABV
9%| IBU
30| OG
1071

THIS BEER IS

9% abv sour tripel, infused with peach and apricot in collaboration with some of our favourite beer writers Adrian Tierney-Jones, Matt Curtis and Jonny and Brad from The Craft Beer Channel.

BASICS

| | | |
|--------------------------|------|------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6 |
| ABV | 9% | |
| TARGET FG | 1000 | |
| TARGET OG | 1071 | |
| EBC | 12 | |
| SRM | 6 | |
| PH | 3.6 | |
| ATTENUATION LEVEL | 87% | |

METHOD / TIMINGS



MASH TEMP

| | | |
|------|-------|------------------|
| 60°C | 140°F | 10 mins |
| 65°C | 149°F | 30 mins |
| 72°C | 162°F | 10 mins |
| 78°C | 172°F | 5 mins (mashout) |



FERMENTATION

| | |
|------|------|
| 20°C | 68°F |
|------|------|

INGREDIENTS



MALT

| | | |
|------------|--------|--------|
| Extra Pale | 14.5kg | 0.66lb |
|------------|--------|--------|



HOPS

| | (g) | Add | Attribute |
|---------------|-----|-------|-----------|
| Mandarina | 7.5 | Start | Bitter |
| Strisselspalt | 7.5 | Start | Bitter |
| Mandarina | 25 | End | Flavour |
| Strisselspalt | 25 | End | Flavour |



YEAST

Wyeast 3522 - Belgian Ardennes™

FOOD PAIRING



Summer salad with pickled veg

Sticky barbecue spare ribs

Blueberry and almond tart

PACKAGING



KEG ONLY

BREWER'S TIP



20% of the original volume of wort was brewed again, kettle soured and added during fermentation to give a tart finish to the beer.



#195

HELLO MY NAME IS HOLY MOOSE

FIRST BREWED JULY 2015

NORDIC BERRY IPA.

ABV
5.5%IBU
35OG
1053

THIS BEER IS

Cloudberry, lingonberry, blueberry and sea buckthorn meld with citrusy hops in an intensely sweet, fruity and floral aroma, with toasty malt notes and tropical fruit bursts. This bitter, resinous IPA follows up with a lemony punch in the mouth - cherry and blueberry sourness takes this pithy pale ale in a new direction before a long, dry finish.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 5.5% | |
| TARGET FG | 1011 | |
| TARGET OG | 1053 | |
| EBC | 25 | |
| SRM | 12.5 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 79.3% | |

METHOD / TIMINGS



MASH TEMP

65°C 149°F



FERMENTATION

17°C 63°F



TWIST

| | | |
|-----------------------|-------|-----|
| Lingon Berries | 25g | End |
| Cloudberry | 25g | End |
| Blueberry Concentrate | 62.5g | FV |
| Sea Buckthorn | 62.5g | FV |

INGREDIENTS



MALT

| | | |
|------------|--------|--------|
| Extra Pale | 4.25kg | 9.36lb |
| Carared | 0.63kg | 1.38lb |



HOPS

| | (g) | Add | Attribute |
|----------------|------|---------|-----------|
| Citra | 2.5 | Start | Bitter |
| Challenger | 6 | Start | Bitter |
| Centennial | 12.5 | Middle | Flavour |
| Citra | 10 | Middle | Flavour |
| Citra | 12.5 | End | Flavour |
| Mosaic | 12.5 | End | Flavour |
| Bramling Cross | 12.5 | End | Flavour |
| Centennial | 50 | Dry Hop | Aroma |
| Citra | 50 | Dry Hop | Aroma |
| Bramling Cross | 50 | Dry Hop | Aroma |
| Mosaic | 50 | Dry Hop | Aroma |
| Nelson Sauvin | 12.5 | Dry Hop | Aroma |
| Simcoe | 12.5 | Dry Hop | Aroma |



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Warms goats cheese salad

Trifle or chocolate cake

PACKAGING



BREWER'S TIP



The mixture of berries and hops create a very intense flavour profile, a great brew for using up some spare hops.



#196 LIZARD BRIDE

FIRST BREWED JULY 2015

FRUIT INFUSED SOUR IPA.

ABV
5.7%

IBU
35

OG
1053

THIS BEER IS

Wonderfully tart, bitter, piney and filled with the fruity elements from raspberries, blueberries and sour cherries. Oh, and it's purple.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 5.7% | |
| TARGET FG | 1009 | |
| TARGET OG | 1053 | |
| EBC | 25 | |
| SRM | 12.5 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 79.3% | |

METHOD / TIMINGS



MASH TEMP

65°C 149°F



FERMENTATION

17°C 63°F



TWIST

| | | |
|---------------|-----|----|
| Blackcurrant | 65g | FV |
| Sour Cherry | 65g | FV |
| Blueberry | 65g | FV |
| Sea Buckthorn | 65g | FV |
| Cranberry | 65g | FV |
| Blackberry | 65g | FV |
| Sweet cherry | 65g | FV |

INGREDIENTS



MALT

| | | |
|------------|--------|--------|
| Extra Pale | 4.25kg | 9.36lb |
| Carared | 0.63kg | 1.38lb |



HOPS

| | (g) | Add | Attribute |
|----------------|------|---------|-----------|
| Citra | 2.5 | Start | Bitter |
| Challenger | 6 | Start | Bitter |
| Centennial | 12.5 | Middle | Flavour |
| Citra | 10 | Middle | Flavour |
| Citra | 12.5 | End | Flavour |
| Mosaic | 12.5 | End | Flavour |
| Bramling Cross | 12.5 | End | Flavour |
| Centennial | 50 | Dry Hop | Aroma |
| Citra | 50 | Dry Hop | Aroma |
| Bramling Cross | 50 | Dry Hop | Aroma |
| Mosaic | 50 | Dry Hop | Aroma |
| Nelson Sauvin | 12.5 | Dry Hop | Aroma |
| Simcoe | 12.5 | Dry Hop | Aroma |



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Roasted pumpkin and mozzarella
Black forrest gateaux

PACKAGING



BREWER'S TIP



Try to find the ripest berries possible to impart as much juicy goodness as possible. These can be frozen until you have the full set.



#197

B-SIDES – MANGO GOSE

FIRST BREWED JULY 2015

HOPPY MANGO GOSE.| ABV
6.4%| IBU
40| OG
1057**THIS BEER IS**

Kettle soured hoppy mango gose.
A delicate balance of sweet, juicy mango, sour lime and salinity.

BASICS

| | | |
|--------------------------|------|------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6 |
| ABV | 6.4% | |
| TARGET FG | 1000 | |
| TARGET OG | 1057 | |
| EBC | 10 | |
| SRM | 5 | |
| PH | 3.5 | |
| ATTENUATION LEVEL | 87% | |

INGREDIENTS**MALT**

| | | |
|--------------|--------|---------|
| Extra Pale | 5.25kg | 11.56lb |
| Wheat Malt | 1.88kg | 4.13lb |
| Dark Crystal | 0.13kg | 0.28lb |

**HOPS**

| | (g) | Add | Attribute |
|-------------|-----|-------|-----------|
| Sorachi Ace | 7.5 | Start | Bitter |
| Amarillo | 7.5 | Start | Bitter |
| Sorachi Ace | 15 | End | Flavour |
| Amarillo | 15 | End | Flavour |

**YEAST**

Wyeast 1056 - American Ale™

PACKAGING**KEG ONLY****METHOD / TIMINGS****MASH TEMP**

| | | |
|------|-------|------------------|
| 60°C | 140°F | 10 mins |
| 65°C | 149°F | 30 mins |
| 72°C | 162°F | 10 mins |
| 78°C | 172°F | 5 mins (mashout) |

**FERMENTATION**

20°C 68°F

**TWIST**

Kettle Soured

5 mangoes pureed FV

FOOD PAIRING

Okra fries

Sea bass ceviche

Sea salt fudge

BREWER'S TIP

Try to use the juiciest, ripest mangoes possible.

#198 CANDY KAISER

FIRST BREWED AUGUST 2015

NORDDEUTSCHES RETRO ALTBIER.

ABV
5.2%

IBU
45-50

OG
1049

THIS BEER IS

In this northern German style retro altbier, we've dialled down the dry-hops to zero, but cranked up the malt to create massive aromas. Toasty, toffee and floral notes duke it out for supremacy in the headspace of your glass.

When this all hits your palate, the steely bitterness combines with the rich dry malt and the subtle alcohol warmth in a full throttle attack on your taste buds.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 5.2% | |
| TARGET FG | 1009 | |
| TARGET OG | 1049 | |
| EBC | 45 | |
| SRM | 22.5 | |
| PH | 4.2 | |
| ATTENUATION LEVEL | 81.6% | |

METHOD / TIMINGS

MASH TEMP

65°C 149°F

FERMENTATION

14°C 57°F

INGREDIENTS

MALT

| | | |
|----------------------------|--------|--------|
| Pale Ale | 3.94kg | 8.67lb |
| Munich | 0.44kg | 0.96lb |
| Carafa Special Malt Type I | 0.13kg | 0.28lb |

HOPS

| | (g) | Add | Attribute |
|-------------|-----|-------|-----------|
| Magnum | 25 | Start | Bitter |
| Hersbrucker | 25 | End | Flavour |

YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Aged gouda
German bratwurst sausage
Poached pear fritters

PACKAGING



BREWER'S TIP



Make sure that the boil is vigorous enough to roll. This means that high flavours are active, and undesirable compounds like DMS are not left in the beer.



#199

PUMPKIN KING

FIRST BREWED AUGUST 2015

SPICY CITRUS PUMPKIN ALE.

ABV
5.4%IBU
20OG
1055

THIS BEER IS

We're turning Hallowe'en inside out and upside down. Pumpkin King is not your usual unctuous, cloyingly sweet Hallowe'en pumpkin ale. Sure, there's a huge heady hit of pungent spice on the nose, but it's followed with bright and zesty citrus flavours, and a light mouthfeel.

Spicy and sweet autumnal favourites like toasted marshmallow and toffee apple are just some of the complex notes you'll find in our twisted take on a pumpkin ale, which weighs in at 5.4% ABV.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 5.4% | |
| TARGET FG | 1014 | |
| TARGET OG | 1055 | |
| EBC | 30 | |
| SRM | 15 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 74.6% | |

FOOD PAIRING



Creamy maple syrup and bacon soup
Chunky chicken and vegetable spiced stew
Pumpkin pie

INGREDIENTS



MALT

| | | |
|--------------|--------|--------|
| Extra Pale | 3.88kg | 8.54lb |
| Munich | 0.63kg | 1.38lb |
| Dark Crystal | 0.13kg | 0.28lb |
| Amber | 0.38kg | 0.83lb |



HOPS

| | (g) | Add | Attribute |
|------------|------|--------|-----------|
| Magnum | 2.5 | Start | Bitter |
| Willamette | 12.5 | Middle | Flavour |
| First Gold | 12.5 | Middle | Flavour |



YEAST

Wyeast 1272 - American Ale II™

METHOD / TIMINGS



MASH TEMP

65°C 149°F



FERMENTATION

19°C 66°F



TWIST

| | | |
|--------------------|------|-----|
| Pumpkin puree | 375g | |
| Grains of Paradise | 2.5g | End |
| Star Anise | 1.5g | End |
| Cinnamon | 2.5g | End |
| Nutmeg | 2.5g | End |
| Allspice | 2.5g | End |
| Ginger | 2.5g | End |
| Clove | 2.5g | End |

PACKAGING



BREWER'S TIP



Experiment with the spice addition to find the correct balance to suit your taste. FYI star anise is a very strong flavour.



#200

B-SIDES – BABY SAISON

FIRST BREWED AUGUST 2015

TRIAL BABY SAISON.| ABV
3.6%| IBU
9| OG
1032

THIS BEER IS

A hark back to the origins of Saison; slight spice and earthy notes with highlights of lemon and pepper make a beer that could quench the thirst of any seasonal worker.

BASICS

| | | |
|--------------------------|------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 3.6% | |
| TARGET FG | 1004 | |
| TARGET OG | 1032 | |
| EBC | 2 | |
| SRM | 1 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 88% | |

METHOD / TIMINGS



MASH TEMP

| | | |
|------|-------|---------|
| 60°C | 140°F | 10 mins |
| 65°C | 149°F | 30 mins |
| 72°C | 162°F | 10 mins |
| 78°C | 172°F | 5 mins |



FERMENTATION

| | |
|------|------|
| 21°C | 70°F |
|------|------|

INGREDIENTS



MALT

| | | |
|---------|--------|---------|
| Pilsner | 5.4kg | 11.09lb |
| Munich | 0.13kg | 0.27lb |
| Amber | 0.05kg | 0.11lb |



HOPS

| | (g) | Add | Attribute |
|-------------|-----|-------|-----------|
| Sorachi Ace | 6.5 | Start | Bitter |
| Sorachi Ace | 6.5 | End | Flavour |
| Mosaic | 6.5 | End | Flavour |
| Amarillo | 6.5 | End | Flavour |



YEAST

Wyeast 3711 - French Saison™

FOOD PAIRING



Pork chop with rosemary chips

Steak tartare

Belgian waffles

PACKAGING

**KEG ONLY**

BREWER'S TIP



Ferment between 21 and 24°C to get this saison as dry as possible



#201

B-SIDES – MORAG'S MOJITO

FIRST BREWED AUGUST 2015

COCKTAIL MEETS BEER.| ABV
6.7%| IBU
40| OG
1063

THIS BEER IS

A cunning cocktail blend of grapefruit hops, ginger spice and refreshing mint.

BASICS

| | | |
|-------------------|------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 6.7% | |
| TARGET FG | 1010 | |
| TARGET OG | 1063 | |
| EBC | 15 | |
| SRM | 7.5 | |
| PH | 5.2 | |
| ATTENUATION LEVEL | 84% | |

METHOD / TIMINGS



MASH TEMP

| | | |
|------|-------|---------|
| 60°C | 140°F | 10 mins |
| 65°C | 149°F | 30 mins |
| 72°C | 162°F | 10 mins |
| 78°C | 172°F | 5 mins |



FERMENTATION

19°C 66°F



TWIST

Fresh mint leaves after fermentation

| | | |
|--------------------|------|-----|
| Grains of Paradise | 6.5g | End |
| Fresh Limes | 50g | End |

INGREDIENTS



MALT

| | | |
|-------------|--------|---------|
| Extra Pale | 5.63kg | 12.39lb |
| Ginger Root | 0.13kg | 0.28lb |



HOPS

| | (g) | Add | Attribute |
|-------|------|--------|-----------|
| Citra | 12.5 | Start | Bitter |
| Citra | 12.5 | Middle | Flavour |
| Citra | 25 | End | Flavour |



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Tamale

Salt cod croquettes

Mint cheesecake

PACKAGING

**KEG ONLY**

BREWER'S TIP



Use more freshly grated ginger in the mash to get a real spicy nature to the beer.



#202

B-SIDES – ORANGE BLOSSOM

FIRST BREWED AUGUST 2015

CITRUS WHEAT BRAGGOT.| ABV
3.8%| IBU
20| OG
1039**THIS BEER IS**

Orange blossom honey braggot.
A floral easy drinker with a hint
of citrus.

BASICS

| | | |
|------------------------------|------|------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6 |
| ABV | 3.8% | |
| TARGET FG | 1000 | |
| TARGET OG | 1039 | |
| EBC | 6 | |
| SRM | 3 | |
| PH | 5.2 | |
| ATTENUATION LEVEL | 87% | |

METHOD / TIMINGS**MASH TEMP**

| | | |
|------|-------|---------------------|
| 60°C | 140°F | 10 mins |
| 65°C | 149°F | 30 mins |
| 72°C | 162°F | 10 mins |
| 78°C | 172°F | 5 mins (mashout) |

**FERMENTATION**

| | |
|------|------|
| 20°C | 68°F |
|------|------|

**TWIST**

| | | |
|----------------------|-----|----|
| Orange blossom honey | 1kg | FV |
|----------------------|-----|----|

INGREDIENTS**MALT**

| | | |
|------------|--------|--------|
| Extra Pale | 2.5kg | 5.50lb |
| Wheat Malt | 1.25kg | 2.75lb |
| Rye | 0.63kg | 1.38lb |

**HOPS**

| | (g) | Add | Attribute |
|----------|-----|-------|-----------|
| Citra | 5 | Start | Bitter |
| Amarillo | 5 | Start | Bitter |
| Citra | 7.5 | End | Flavour |
| Amarillo | 7.5 | End | Flavour |

**YEAST**

Wyeast 1056 - American Ale™

PACKAGING**KEG ONLY****FOOD PAIRING**

Soy and honey glazed mackerel

Moroccan spice lamb shanks

Baklava

BREWER'S TIP

If possible use the orange blossom honey addition at the end of fermentation to carbonate the beer, this will keep the delicate blossom honey aroma from escaping.



#203 DOODLEBUG

FIRST BREWED SEPTEMBER 2015

HOPPY SUB-SESSION PALE ALE.

ABV
2.5%

IBU
35

OG
1027

THIS BEER IS

Doodlebug is our fusion of low strength and enormously high tropical hop levels – think a mashup of Hop Fiction and How to Disappear Completely, and you're almost there. Clocking in at 2.8% ABV, Doodlebug is keg-only and is packed with Amarillo, Chinook and Mosaic; letting fly a hoppy buzzbomb at sub-session-strength.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 2.5% | |
| TARGET FG | 1008 | |
| TARGET OG | 1027 | |
| EBC | 10 | |
| SRM | 5 | |
| PH | 4.2 | |
| ATTENUATION LEVEL | 70.4% | |

INGREDIENTS



MALT

| | | |
|-------------|--------|-------|
| Pilsner | 1.69kg | 3.72g |
| Wheat | 0.38kg | 0.83g |
| Flaked Oats | 0.13kg | 0.28g |



HOPS

| | (g) | Add | Attribute |
|----------|------|---------|-----------|
| Chinook | 2.5 | Start | Bitter |
| Amarillo | 37.5 | End | Flavour |
| Chinook | 25 | End | Flavour |
| Mosaic | 37.5 | End | Flavour |
| Amarillo | 62.5 | Dry Hop | Aroma |
| Chinook | 62.5 | Dry Hop | Aroma |
| Mosaic | 62.5 | Dry Hop | Aroma |



YEAST

Wyeast 1056 - American Ale™

PACKAGING



KEG ONLY

METHOD / TIMINGS



MASH TEMP

65°C 149°F



FERMENTATION

19°C 66°F

FOOD PAIRING



Lightly curried spiced chickpea dip
Fried calamari with a mild sauce
Lemon sherbet cookies

BREWER'S TIP



Wheat and flaked oats can help to add to the body of the beer. This makes up for the lack of alcoholic bite.

DRY HOPPED KÖLSCH.

ABV
4.5%

IBU
25

OG
1043

THIS BEER IS

No Label is a postmodern, postgender non-binary brew; the world's first beer made with transgender hops. Brewed with whole hop bines that have spontaneously changed from female to male, no label goes its own way. No Label balances a light, biscuity dryness from the malt base with delicate hints of fruity esters gifted by the fermentation. Finally, dry-hopping adds a layer of new world tropical & pine flavours that add a unique twist to this classic Kölsch style beer. All profits from the sales of this beer were donated to LGBTQI+ events organisers Queerest of the Queer.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 4.5% | |
| TARGET FG | 1009 | |
| TARGET OG | 1043 | |
| EBC | 10 | |
| SRM | 5 | |
| PH | 4.2 | |
| ATTENUATION LEVEL | 79.1% | |

METHOD / TIMINGS

 **MASH TEMP**
65°C 149°F

 **FERMENTATION**
15°C 59°F

INGREDIENTS

 **MALT**

| | | |
|---------|--------|--------|
| Pilsner | 3.13kg | 6.88lb |
| Wheat | 0.25kg | 0.55lb |
| Munich | 0.25kg | 0.55lb |

 **HOPS**

| | (g) | Add | Attribute |
|---------|------|---------|-----------|
| Mosaic | 2.5 | Start | Bitter |
| Cascade | 12.5 | Middle | Flavour |
| Jester | 50 | End | Flavour |
| Cascade | 50 | Dry Hop | Aroma |
| Mosaic | 50 | Dry Hop | Aroma |

 **YEAST**

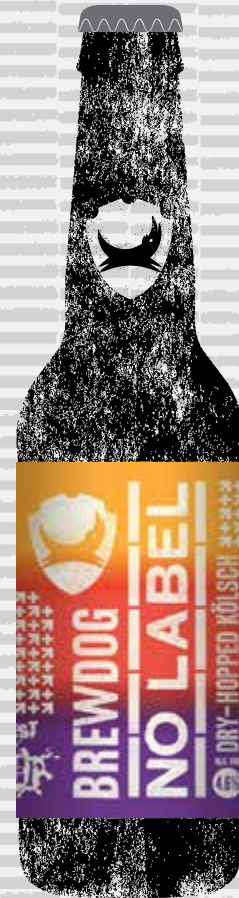
Wyeast 1056 - American Ale™

FOOD PAIRING



Strawberry and basil salad with feta
Lemon baked monkfish
Peach cobbler

PACKAGING



BREWER'S TIP



Dry hop using a muslin bag in order to give you the best chance at getting the signature Kölsch clarity.



#205

B-SIDES – RHUBARB SAISON

FIRST BREWED OCTOBER 2015

SPICED RHUBARB SAISON.

| ABV
6.4%| IBU
25| OG
1052

THIS BEER IS

Spiced peppercorn and rhubarb Saison.

BASICS

| | | |
|-------------------|------|------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6 |
| ABV | 6.4% | |
| TARGET FG | 1008 | |
| TARGET OG | 1052 | |
| EBC | 10 | |
| SRM | 5 | |
| PH | 5.2 | |
| ATTENUATION LEVEL | 87% | |

METHOD / TIMINGS



MASH TEMP

| | | |
|------|-------|------------------|
| 60°C | 140°F | 10 mins |
| 65°C | 149°F | 30 mins |
| 72°C | 162°F | 10 mins |
| 78°C | 172°F | 5 mins (mashout) |



FERMENTATION

| | |
|------|------|
| 20°C | 68°F |
|------|------|

INGREDIENTS



MALT

| | | |
|------------|--------|--------|
| Extra Pale | 3.75kg | 8.26lb |
| Wheat Malt | 0.42kg | 0.94lb |



HOPS

| | (g) | Add | Attribute |
|----------|------|--------|-----------|
| Magnum | 10 | Start | Bitter |
| Amarillo | 12.5 | Middle | Flavour |
| Simcoe | 12.5 | Middle | Flavour |
| Amarillo | 12.5 | End | Flavour |
| Simcoe | 12.5 | End | Flavour |



YEAST

Wyeast 3711 - French Saison™

FOOD PAIRING



Lamb cutlets with cucumber raita

Pigeon pea dal

Set vanilla custard

PACKAGING



KEG ONLY

BREWER'S TIP



Be prepared to give your Saison yeast plenty of time to do its thing. It's not unheard of for Saison fermentation taking 6-8 weeks.



#206 INDIA SESSION LAGER

FIRST BREWED NOVEMBER 2015
**PROTOTYPE
CHALLENGE**

REFRESHING HOP FIX.

ABV
4.4%

IBU
35

OG
1040

THIS BEER IS

BrewDog's level of dry-hop to a beer formed with a baseline of 100% pilsner malt – and at under 4.5% ABV – gives you a style that flirts at the edges of several others. Think aromas of fresh cut grass, nettle, white grape, melon, tangerine - with similar flavours leading to a dry, bitter finish.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 4.4% | |
| TARGET FG | 1007 | |
| TARGET OG | 1040 | |
| EBC | 12 | |
| SRM | 6 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 79.5% | |

INGREDIENTS



MALT

| | | |
|--------------|--------|--------|
| Pilsner | 3.25kg | 7.16lb |
| Dextrin malt | 0.38kg | 0.83lb |



HOPS

| | (g) | Add | Attribute |
|----------|------|---------|-----------|
| Chinook | 2.5 | Start | Bitter |
| Amarillo | 25 | End | Flavour |
| Simcoe | 12.5 | End | Flavour |
| Citra | 25 | End | Flavour |
| Mosaic | 12.5 | End | Flavour |
| Amarillo | 63 | Dry Hop | Flavour |
| Simcoe | 63 | Dry Hop | Flavour |
| Citra | 63 | Dry Hop | Aroma |



YEAST

Wyeast 2007 - Pilsen Lager™

PACKAGING



KEG ONLY

METHOD / TIMINGS



MASH TEMP

65°C 149°F 75mins



FERMENTATION

10°C 50°F

FOOD PAIRING



Tomato and rosemary palmiers
Bratwurst with sauerkraut
Lemon drizzle cake

BREWER'S TIP



Let the beer lager at a low temperature for 3-4 weeks before adding the dry hops.



#207

HOPPED-UP BROWN ALE

FIRST BREWED JANUARY 2016

PROTOTYPE CHALLENGE

MALT HOP BALANCE.

ABV
6.3%

IBU
85

OG
1063

THIS BEER IS

Brown ales are perfect foils for resinous C-Hops, as the piney elements of the latter contrast brilliantly with the sweeter, nutty elements of the malt bill. The best of both worlds.

BASICS

| | | |
|-------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 6.3% | |
| TARGET FG | 1015 | |
| TARGET OG | 1063 | |
| TARGET EBC WORT | 24 | |
| SRM | 12 | |
| PH | 4.2 | |
| ATTENUATION LEVEL | 82.6% | |

METHOD / TIMINGS



MASH TEMP

65°C 149°F



FERMENTATION

19°C 66°F

INGREDIENTS



MALT

| | | |
|----------------------------|--------|--------|
| Extra Pale | 4.00kg | 8.81lb |
| Flaked Oats | 0.75kg | 1.65lb |
| Brown | 0.38kg | 0.83lb |
| Crystal 150 | 0.25kg | 0.55lb |
| Munich | 0.50kg | 1.10lb |
| Carafa Special Malt Type I | 0.06kg | 0.14lb |



HOPS

| | (g) | Add | Attribute |
|------------|------|---------|-----------|
| Columbus | 47 | Start | Bitter |
| Simcoe | 25 | End | Flavour |
| Centennial | 25 | End | Flavour |
| Columbus | 25 | Dry Hop | Aroma |
| Simcoe | 37.5 | Dry Hop | Aroma |
| Citra | 12.5 | FV | Aroma |



YEAST

Wyeast 1056 American Ale™

FOOD PAIRING



Butternut squash and sage soup

Roast beef and horseradish sandwich

Fudge

PACKAGING



BREWER'S TIP



High carbonate water will really accent the malt notes to better balance the punchy hops.



#208

ALBINO SQUID ASSASSIN

FIRST BREWED NOVEMBER 2015

RED RYE IPA.

| ABV
7.4%| IBU
65| OG
1069

THIS BEER IS

This tentacled terminator packs a punch - ten punches to be precise. Each hop addition adds to the intense layers of depth in this red rye IPA. Toasty caramel & cinder toffee from crystal malts, cacao richness from intensely roasted malt and the spiciness of rye. Zesty pithiness from Citra and the robust resin of Chinook. This small batch exclusive brew is up-front intensity matched with twisted complexity.

The can features awesome custom art from Joe Wilson.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 7.4% | |
| TARGET FG | 1012 | |
| TARGET OG | 1069 | |
| EBC | 60 | |
| SRM | 30 | |
| PH | 4.2 | |
| ATTENUATION LEVEL | 82.6% | |

METHOD / TIMINGS



MASH TEMP

65°C 149°F



FERMENTATION

18°C 64°F

INGREDIENTS



MALT

| | | |
|----------------------------|--------|---------|
| Pale Ale | 5.00kg | 11.01lb |
| Crystal 150 | 0.38kg | 0.83lb |
| Dark Crystal | 0.13kg | 0.28lb |
| Carafa Special Malt Type I | 0.06kg | 0.14lb |
| Rye | 0.5kg | 1.10lb |



HOPS

| | (g) | Add | Attribute |
|---------|-------|--------|-----------|
| Magnum | 12.5 | Start | Bitter |
| Chinook | 25 | Middle | Flavour |
| Citra | 6.25 | Middle | Flavour |
| Chinook | 37.5 | End | Flavour |
| Citra | 18.75 | End | Flavour |
| Chinook | 100 | FV | Aroma |
| Citra | 75 | FV | Aroma |



YEAST

Wyeast 1056 American Ale™

FOOD PAIRING



Rocket and mozzarella salad with a cracked pepper dressing

Fried halibut with sweet potato fritters

Grapefruit and blood orange tart

PACKAGING



BREWER'S TIP



20% specialty malts in this grist can create problems in the run off. Be careful not to pull the bed down onto the plates.



#209 B-SIDES – BERLINER WEISSE WITH RASPBERRIES AND RHUBARB

FRUITY BERLINER WEISSE.

ABV
3.6%

IBU
8

OG
1040

THIS BEER IS

Tart, dry and acidic with a punch of summer berry as rhubarb crumble.

BASICS

| | | |
|--------------------------|------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 3.6% | |
| TARGET FG | 1007 | |
| TARGET OG | 1040 | |
| EBC | N/A | |
| SRM | N/A | |
| PH | 3.2 | |
| ATTENUATION LEVEL | 83% | |

METHOD / TIMINGS



MASH TEMP

| | | |
|------|-------|---------|
| 60°C | 140°F | 10 mins |
| 65°C | 149°F | 30 mins |
| 72°C | 162°F | 10 mins |
| 78°C | 172°F | 5 mins |



FERMENTATION

21°C 70°F



TWIST

Raspberries in the boil, rhubarb at maturation. Soured naturally using the kettle souring technique

Raspberries Middle

INGREDIENTS



MALT

| | | |
|--------------------------------------|--------|--------|
| Propino Pale Malt | 1.63kg | 3.58lb |
| Wheat Malt | 1.63kg | 3.58lb |
| Propino Pale Malt for kettle souring | 0.03kg | 0.05lb |
| Acidulated Malt for kettle souring | 0.03kg | 0.05lb |



HOPS

(g) Add Attribute

Bramling Cross 10 Middle Bitter



YEAST

Wyeast 1056 American Ale™

FOOD PAIRING



Grilled salmon
Mac and cheese fries
Cheesecake with raspberry coulis

PACKAGING



KEG ONLY

BREWER'S TIP



Fruits added at the end of the boil for 10 mins and additional added in maturation. Boil for no more than 15 mins.



#210 ARCADE NATION

FIRST BREWED DECEMBER 2015

SEASONAL BLACK IPA.

ABV
5.3%

IBU
60

OG
1052

THIS BEER IS

Running the knife-edge between an India Pale Ale and a Stout, this particular style is one we truly love. Black IPAs are a great showcase for the skill of our brew team, balancing so many complex and twisting flavours in the same moment. The citrus, mango and pine from the hops – three of our all-time favourites – play off against the roasty dryness from the malt bill at each and every turn.

BASICS

| | | |
|--------------------------|------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 5.3% | |
| TARGET FG | 1012 | |
| TARGET OG | 1052 | |
| EBC | 200 | |
| SRM | 100 | |
| PH | 4.2 | |
| ATTENUATION LEVEL | 77% | |

METHOD / TIMINGS



MASH TEMP

65°C 149°F



FERMENTATION

19°C 66°F

INGREDIENTS



MALT

| | | |
|----------------------------|--------|--------|
| Pale Ale | 3.13kg | 6.88lb |
| Caramalt | 0.25kg | 0.55lb |
| Crystal I50 | 0.18kg | 0.41lb |
| Carafa Special Malt Type I | 0.25kg | 0.55lb |



HOPS

| | (g) | Add | Attribute |
|----------|------|---------|-----------|
| Simcoe | 12.5 | Start | Bitter |
| Simcoe | 19 | Middle | Flavour |
| Simcoe | 12.5 | End | Flavour |
| Amarillo | 12.5 | End | Flavour |
| Citra | 12.5 | End | Flavour |
| Simcoe | 62.5 | Dry Hop | Aroma |
| Amarillo | 62.5 | Dry Hop | Aroma |
| Citra | 62.5 | Dry Hop | Aroma |



YEAST

Wyeast 1056 American Ale™

PACKAGING



FOOD PAIRING



King prawn kebabs
Halibut with a mango and tomato salad
Mint chocolate ice cream

BREWER'S TIP



Be as accurate as possible when weighing out your malts to ensure you strike the right balance.



#211 ELVIS JUICE V2.0

CITRUS INFUSED IPA.

ABV
6.5%

IBU
60

OG
1060

THIS BEER IS

Punchy resinous hoppy aromas blast from the glass; light floral and citrus notes riff against huge piney character. Showcasing Citra, Simcoe and Amarillo at their absolute best. A huge dose of grapefruit peel brings swirls of fresh pithy zest, accentuating the dry hops and building on the dry, biscuit malt base.

BASICS

| | | |
|-------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 6.5% | |
| TARGET FG | 1010 | |
| TARGET OG | 1060 | |
| EBC | 25 | |
| SRM | 12.5 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 83.3% | |

METHOD / TIMINGS

MASH TEMP

65°C 149°F 75mins

FERMENTATION

19°C 66°F

TWIST

Add as much grapefruit and orange peel as you dare and FV for extra citrus twist

INGREDIENTS

MALT

| | | |
|------------|--------|--------|
| Extra Pale | 4.50kg | 9.91lb |
| Caramalt | 0.88kg | 1.92lb |

HOPS

| | (g) | Add | Attribute |
|----------|------|---------|-----------|
| Magnum | 2.5 | Start | Bitter |
| Simcoe | 12.5 | Middle | Flavour |
| Amarillo | 12.5 | Middle | Flavour |
| Mosaic | 25 | End | Flavour |
| Citra | 25 | End | Flavour |
| Amarillo | 12.5 | End | Flavour |
| Simcoe | 12.5 | End | Flavour |
| Citra | 50 | Dry Hop | Aroma |
| Amarillo | 50 | Dry Hop | Aroma |
| Simcoe | 50 | Dry Hop | Aroma |

YEAST

Wyeast 1056 American Ale™

FOOD PAIRING



Mexican ceviche
Coriander and lime green thai curry
Grapefruit soufflé

PACKAGING



BREWER'S TIP



Shave of the surface of the citrus peel to unlock the highly aromatic compounds into the beer. Avoid putting any white pith into the brew as it will create an intense and unpleasant bitterness.



#212

B-SIDES – BERLINER WEISSE WITH YUZU

FIRST BREWED NOVEMBER 2015

JAPANESE CITRUS BERLINER WEISSE.

ABV
4.2IBU
8OG
1040

THIS BEER IS

Japanese citrus fruit intensifies the sour nature of this German classic.

BASICS

| | | |
|-------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 0.00% | |
| TARGET FG | 1007 | |
| TARGET OG | 1040 | |
| EBC | 8 | |
| SRM | 4 | |
| PH | 3.2 | |
| ATTENUATION LEVEL | 83% | |

METHOD / TIMINGS



MASH TEMP

| | | |
|------|-------|---------|
| 60°C | 140°F | 10 mins |
| 65°C | 149°F | 30 mins |
| 72°C | 162°F | 10 mins |
| 78°C | 172°F | 5 mins |



FERMENTATION

21°C 70°F



TWIST

Soured naturally using the kettle souring technique

| | | |
|------------|-------|--------|
| Yuzu fruit | 50g | Middle |
| Yuzu juice | 200ml | FV |

INGREDIENTS



MALT

| | | |
|--------------------------------------|--------|--------|
| Propino Pale Malt | 1.63kg | 3.58lb |
| Wheat Malt | 1.63kg | 3.58lb |
| Propino Pale Malt for kettle souring | 0.03kg | 0.05lb |
| Acidulated Malt for kettle souring | 0.03kg | 0.05lb |



HOPS

(g) Add Attribute

| | | | |
|----------------|----|--------|--------|
| Bramling Cross | 10 | Middle | Bitter |
|----------------|----|--------|--------|



YEAST

Wyeast 1056 American Ale™

FOOD PAIRING



| |
|----------------------|
| Smoked chicken wings |
| Miso ramen |
| Yuzu cheesecake |

PACKAGING



KEG ONLY

BREWER'S TIP



Clean everything twice. All you want is the clean sourness of lactobacillus.



#213 B-SIDES – CASCADE, CENTENNIAL & WILLAMETTE IPA

FIRST BREWED JANUARY 2016

PILOT KIT IPA.

ABV
6.4%

IBU
65

OG
1060

THIS BEER IS

An experiment in balancing hops on the pilot kit. Grapefruit, orange and resin to the fore.

BASICS

| | | |
|-------------------|------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 6.4% | |
| TARGET FG | 1011 | |
| TARGET OG | 1060 | |
| TARGET EBC WORT | 14 | |
| SRM | 7 | |
| PH | 5.2 | |
| ATTENUATION LEVEL | 82% | |

INGREDIENTS



MALT

| | | |
|-------------------|--------|---------|
| Propino Pale Malt | 5kg | 11.01lb |
| Dextrin Malt | 0.63kg | 1.38lb |
| Oats | 0.63kg | 1.38lb |



HOPS

| | (g) | Add | Attribute |
|------------|-------|-------|-----------|
| Centennial | 25 | Start | Bitter |
| Cascade | 21.25 | End | Flavour |
| Willamette | 21.25 | End | Flavour |



YEAST

Wyeast 1056 American Ale™ +
Wyeast American Ale II Strain 1272

PACKAGING



KEG ONLY

METHOD / TIMINGS



MASH TEMP

| | | |
|------|-------|---------|
| 60°C | 140°F | 10 mins |
| 65°C | 149°F | 30 mins |
| 72°C | 162°F | 10 mins |
| 78°C | 172°F | 5 mins |



FERMENTATION

| | |
|------|------|
| 19°C | 66°F |
|------|------|

FOOD PAIRING



Cauliflower pakora with mango chutney
Penne with tomato and smoked cheese
Salted caramel ice cream and peanuts

BREWER'S TIP



Hold off on the dry hops. You want to know how well you balanced the brew house.



#214

B-SIDES – SINGLE HOP ENIGMA IPA

FIRST BREWED JANUARY 2016

ENIGMA HOPPED IPA.

| ABV
5%| IBU
50| OG
1050

THIS BEER IS

A cheeky play with a new hop on the pilot kit. Expect notes of redcurrant, melon and citrus. An intriguing possibility for the future.

BASICS

| | | |
|-------------------|------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 5% | |
| TARGET FG | 1011 | |
| TARGET OG | 1050 | |
| TARGET EBC WORT | 10 | |
| SRM | 5 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 78% | |

METHOD / TIMINGS



MASH TEMP

| | | |
|------|-------|---------|
| 60°C | 140°F | 10 mins |
| 65°C | 149°F | 30 mins |
| 72°C | 162°F | 10 mins |
| 78°C | 172°F | 5 mins |



FERMENTATION

19°C 66°F

INGREDIENTS



MALT

Propino Pale Malt 4.1g 9.04lb



HOPS

| | (g) | Add | Attribute |
|--------|------|--------|-----------|
| Enigma | 2.5 | Start | Bitter |
| Enigma | 10 | Middle | Flavour |
| Enigma | 37.5 | End | Flavour |



YEAST

Wyeast 1056 American Ale™ +
Wyeast American Ale II Strain I272

FOOD PAIRING

Jalapeño poppers with blue
cheese dip

T-bone steak with fried onions

Carrot cake with cream cheese
frosting

PACKAGING

**KEG ONLY**

BREWER'S TIP



Enigma has a very high alpha acid so be careful not to over do the bittering hops.



#215

JET BLACK HEART

FIRST BREWED JANUARY 2016

OATMEAL MILK STOUT. DARK. ROASTY. VELVETY.| ABV
4.7%| IBU
45| OG
1055

THIS BEER IS

Good things come to those who wait. This smooth and roasty oatmeal milk stout won our 2015 Prototype Challenge at a canter. Roasty coffee and chocolate lead to a decadent, full-bodied richness of near uncharted depths with a velvet mouthfeel from the addition of oatmeal and a touch of wheat. This is complemented at every turn by the Magnum and Sorachi Ace hops, with the latter bringing an intensity of smooth vanilla and dark berry fruit on the long, rewarding finish.

BASICS

| | | |
|--------------------------|------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 4.7% | |
| TARGET FG | 1019 | |
| TARGET OG | 1055 | |
| TARGET EBC WORT | 200 | |
| SRM | 100 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 70% | |

METHOD / TIMINGS

MASH TEMP

65°C 149°F 75mins

FERMENTATION

19°C 66°F

INGREDIENTS

MALT

| | | |
|----------------------------|--------|--------|
| Pale Ale | 2.75kg | 6.06lb |
| Wheat | 0.25kg | 0.55lb |
| Dark Crystal | 0.19kg | 0.41lb |
| Brown | 0.38kg | 0.83lb |
| Black | 0.19kg | 0.41lb |
| Carafa Special Malt Type I | 0.19kg | 0.41lb |
| Flaked Oats | 0.38kg | 0.83lb |
| Crystal I50 | 0.25kg | 0.55lb |
| Lactose | 0.38kg | 0.83lb |

HOPS

| | (g) | Add | Attribute |
|-------------|------|--------|-----------|
| Magnum | 12.5 | Start | Bitter |
| Sorachi Ace | 6.3 | Middle | Flavour |

YEAST

Wyeast 1056 American Ale™

FOOD PAIRING



Oyster beignets

Beef shin stew

A Shakin' jesse

PACKAGING



BREWER'S TIP



There's a lot of speciality malt in the mash. Make sure you take the run off nice and steady - increase the flow too much and pull in the bed at your peril.



DIY DOG

2016 UPCOMING BREWS

DIY DOG V2.0

IN FEBRUARY 2016 WE MADE HISTORY AND UNVEILED THE ULTIMATE IN OPEN-SOURCE BREWING – DIY DOG. THE PAGES BEFORE THIS CONTAIN THE RECIPES FOR EVERY BREWDOG BEER EVER MADE, AVAILABLE TO ALL. THE RESPONSE SINCE FEBRUARY TO DIY DOG HAS BEEN OVERWHELMING, SO WE HAVE DECIDED TO TAKE IT UP A LEVEL. THAT BRINGS US HERE. TO THIS PAGE. THIS IS DIY DOG V2.0, AND INCLUDES EVERYTHING WE INTEND TO BREW THIS YEAR, AS WELL.

-

Now you can drink our beer before we do.

This is anti-corporate beer writ large; a new way of doing business. For generations, companies have fiercely protected their 'secret' recipes – clinging to a classified ideal, yellowing documents nervously hidden away by the founders, keys to the safe around their necks. Is it co-incidental that these same companies are the plodding remnants of another age; desperately clinging to their foundations?

DIY Dog is an open-book exercise, passing on what we have learned over the years and documenting the milestones along the way. Now with this version 2.0 it also features those milestones we have yet to reach, and exists solely so that you have a chance to get there first...

Enjoy. Keep on rocking in the free world.

James, Martin and the team x





#216 ACE OF SIMCOE

FIRST BREWED 2016

SINGLE-HOPPED SESSION IPA.

ABV
4.5%

IBU
40

OG
1045

THIS BEER IS

We love hops. We adore and worship their profile ability to transform beer. You could say that we have a terminal addiction. To celebrate this fetish we're heroing our favourites in single hopped limited releases. No also starring, no extras, no compromise. The Hop is the Hero.

A biscuity malty backbone builds to resinous pine with explosive citrus notes, culminating in a mango hit and a long bitter finish. This is pure Hop fusion, imploding with sensory overload.

Our Ace in the hole, devastatingly singular, deliciously bitter. Serving up an Ace each and every time.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 4.5% | |
| TARGET FG | 1011 | |
| TARGET OG | 1045 | |
| EBC | 18 | |
| SRM | 9 | |
| PH | 4.2 | |
| ATTENUATION LEVEL | 75.6% | |

METHOD / TIMINGS



MASH TEMP

65°C 150°F 75mins



FERMENTATION

19°C 66°F

INGREDIENTS



MALT

| | | |
|--------------|-------|--------|
| Pale Ale | 2.3kg | 4.96lb |
| Marris Otter | 1.3kg | 2.75lb |
| Caramalt | 0.5kg | 1.10lb |



HOPS

| | (g) | Add | Attribute |
|--------|-------|---------|-----------|
| Simcoe | 3.75 | Start | Bitter |
| Simcoe | 12.5 | Middle | Flavour |
| Simcoe | 37.5 | End | Flavour |
| Simcoe | 187.5 | Dry Hop | Aroma |



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



- Reuben sandwich
- Halloumi and sweet chili burger
- Passionfruit meringue pie

PACKAGING



BREWER'S TIP



Try adding a small portion of the hops to the kettle before you boil, as first wort hops.



#217 SHIP WRECK

FIRST BREWED 2016

REDACTED COLLABORATION ALE.

ABV
13.8%

IBU
60

OG
1088

THIS BEER IS

This mezcals-inspired brew is the shipwrecked remains of a collaboration brewed with former craft brewers ██████████.

Brewed to encapsulate the flavours of mezcals, this beer smoulders with peaty and light woody notes, as well as intense fruity character.

BASICS

| | | |
|-------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 13.8% | |
| TARGET FG | 1015 | |
| TARGET OG | 1088 | |
| EBC | 25 | |
| SRM | 13 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 83% | |

METHOD / TIMINGS



MASH TEMP

65°C 150°F 75mins



FERMENTATION

21°C 70°F



TWIST

100g Oak chips soaked in Mezcal and 1.6kg Agave syrup in FV

INGREDIENTS



MALT

| | | |
|-------------|-------|--------|
| Extra Pale | 7.3kg | 16.1lb |
| Wheat | 360kg | 0.8lb |
| Smoked Malt | 535kg | 1.2lb |



HOPS

| | (g) | Add | Attribute |
|----------|-----|--------|-----------|
| Magnum | 36 | Start | Bitter |
| Citra | 11 | Middle | Flavour |
| Amarillo | 1 | Middle | Flavour |



YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING



- Shrimp aguachile
- Mezcals marinated sirloin steak
- Basil panna cotta with strawberries

PACKAGING



BREWER'S TIP



Nail your colours to the mother fucking mast – independence or death.



#218 MONK HAMMER

FIRST BREWED 2016

OUR RUTHLESS IPA WITH A BELGIAN TWIST.

ABV
7.2%

IBU
250

OG
1065

THIS BEER IS

Jack Hammer has been single handedly ripping it up for quite some time. Now, the definitive bitter and twisted IPA, has spawned four Hammer Head off-springs. Monk Hammer is the first of our super-charge hyped up hybrids. A dark cloaked holy man packing an unholy punch. Belgian yeast and American hops untie on a cardinal scale. Steel yourself for biblical volumes of grapefruit, bow your head for a wave of spicy, fruity yeast character, then cross yourself for the bitterest of bitter finishes. Let your senses succumb to this 21st century incarnation. Monk Hammer – worship daily.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 7.2% | |
| TARGET FG | 1010 | |
| TARGET OG | 1065 | |
| EBC | 15 | |
| SRM | 7.5 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 84.6% | |

METHOD / TIMINGS

MASH TEMP

65°C 150°F 75mins

FERMENTATION

21°C 70°F

INGREDIENTS

MALT

Extra Pale 5.8kg 12.8lb

HOPS

| | (g) | Add | Attribute |
|------------------|-------|---------|-----------|
| Centennial | 25 | Start | Bitter |
| Columbus Extract | 30 | Start | Bitter |
| Centennial | 18.75 | Middle | Flavour |
| Columbus | 18.75 | Middle | Flavour |
| Centennial | 50 | End | Flavour |
| Columbus | 25 | End | Flavour |
| Amarillo | 100 | Dry Hop | Aroma |
| Citra | 100 | Dry Hop | Aroma |
| Simcoe | 100 | Dry Hop | Aroma |

YEAST

Wyeast 3522 – Belgian Ardennes

FOOD PAIRING



Pesto chicken pizza

Beer braised Brussels sprouts

Crème brûlée

PACKAGING



BREWER'S TIP



Oxygen is critical for this strain of yeast so make sure you aerate your wort properly.



#219

PROTOTYPE PILS 2.0

FIRST BREWED 2016

REVAMPED GERMAN PILS.

ABV
4.7%IBU
25OG
1044

THIS BEER IS

Our spin on a light, dry and bitter German lager. Hop driven with malt taking a back seat, Pils 2.0 is lined up to become a regular brew.

BASICS

| | | |
|-------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 4.7% | |
| TARGET FG | 1044 | |
| TARGET OG | 1008 | |
| EBC | 25 | |
| SRM | 5 | |
| PH | 4.2 | |
| ATTENUATION LEVEL | 75.6% | |

METHOD / TIMINGS



MASH TEMP

65°C 150°F 75mins



FERMENTATION

12°C 54°F

INGREDIENTS



MALT

| | | |
|----------|--------|--------|
| Pilsner | 1.3kg | 2.86lb |
| Caramalt | 0.12kg | 0.26lb |
| Munich | 0.5kg | 1.10lb |
| Pale Ale | 1.2kg | 2.64lb |



HOPS

| | (g) | Add | Attribute |
|--------|-----|--------|-----------|
| Magnum | 4 | Start | Bitter |
| Perle | 20 | Middle | Flavour |
| Perle | 10 | End | Aroma |



YEAST

Wyeast 2007 - Pilsen Lager™

FOOD PAIRING



Tuna & salmon sushi (with plenty of wasabi!)

Chipotle chicken burrito

Rhubarb fool with shortbread

PACKAGING

**KEG ONLY**

BREWER'S TIP



Allow plenty of time for lagering with this brew to make sure you get the clean and crisp flavour profile.



#220 BLITZ SERIES

FIRST BREWED 2016

FRUIT INFUSED BERLINERWEISSE.

ABV
3.2%

IBU
8

OG
1007

THIS BEER IS

We are bringing back our Blitz Series to 2016. Every Blitz we brew is different, due to the spontaneous souring process, and each version has a great blend of all the different flavours we look for in a Berlinerweisse.

BASICS

| | | |
|--------------------------|-----|------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 20L | 5gal |
| ABV | | 3.2% |
| TARGET FG | | 1032 |
| TARGET OG | | 1007 |
| EBC | | 8 |
| SRM | | 3 |
| PH | | 3.2 |
| ATTENUATION LEVEL | | 78% |

METHOD / TIMINGS



MASH TEMP

| | |
|--------------------------------|--------|
| 49°C | 30mins |
| 59°C | 20mins |
| 72°C | 15mins |
| Conversion check 78°C run off. | |



FERMENTATION

| | |
|------|------|
| 21°C | 70°F |
|------|------|

INGREDIENTS



MALT

| | | |
|-----------|-------|--------|
| Pale Malt | 1.6kg | 3.5lb |
| Wheat | 1.6kg | 12.8lb |



HOPS

| | (g) | Add | Attribute |
|----------------|-----|-----------------------|-----------|
| Bramling Cross | 10 | Start of boil 15 mins | Flavour |



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



- Cheese boards
- Sashimi sushi
- French fries dressed in good oil and salt
- Mac and Cheese

PACKAGING



KEG ONLY

BREWER'S TIP



When you have a good lactobacillus culture grown take half of an fv of it and add some fresh wort. This will keep the culture alive as long as you keep it warm, oxygen free and keep releasing the pressure. You can then use this liquid culture on the next brew and reuse it over and over and over and over...like sourdough starter!

NINTH ANNIVERSARY IMPERIAL STOUT.

ABV
16.1%

IBU
100

OG
1125




THIS BEER IS

Dog E is a very special beer. This beer commemorates our 9th year in 2016. This beer originally appeared as AB:04 in 2010, perhaps the most sought after beer we ever brewed. Dog E is a 16.1% Imperial Stout brewed with copious amounts of dark malts, pure cacao and coffee, balanced by the subtle addition of naga chili, and barrel-aged. Perfect for ageing in your cellar, or drinking fresh if you're lucky enough to get your paws on a bottle.


BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 16.1% | |
| TARGET FG | 1125 | |
| TARGET OG | 1015 | |
| EBC | 500 | |
| SRM | 254 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 84% | |

METHOD / TIMINGS

| | |
|---|---------------------|
|  | MASH TEMP |
| 63°C | 145°F 90mins |
|  | FERMENTATION |
| 21°C | 70°F |
|  | TWIST |
| 5g Habanero and 3g lemon drop chili in FV | |

INGREDIENTS

|  MALT | | |
|--|--------|---------|
| Pale Ale | 7.5kg | 16.52lb |
| Wheat | 0.5kg | 1.10lb |
| Flaked Oats | 0.75kg | 1.65lb |
| Dark Crystal | 0.75kg | 1.65lb |
| Carafa Special Malt Type 1 | 0.5kg | 1.1lb |
| Carafa Special Malt Type 3 | 0.5kg | 1.1lb |
| Rye | 0.75kg | 1.65lb |
| Brown | 0.75kg | 1.65lb |


|  HOPS | (g) | Add | Attribute |
|--|------|-------|-----------|
| Chinook | 25 | Start | Bitter |
| Sorachi Ace | 50 | Start | Bitter |
| Ginger Powder | 1.25 | End | Flavour |
| Honey | 1250 | End | Flavour |
| Cold infused Coffee | 25 | End | Flavour |

|  YEAST |
|---|
| Wyeast 1272 - American Ale II™ |


PACKAGING



FOOD PAIRING

-  Char sui pork buns
- Spicy beef empanadas
- Chocolate cheesecake

BREWER'S TIP

-  With stronger styles (like imperial stouts), feel free to cellar your beer and try a bottle every few months to see how the flavours have developed – often the beer picks up new, incredible flavours.



#222

FIRST BREWED 2016

BARREL AGED HINTERLAND

A MOST BEGUILING BREW. AGED IN BOURBON CASKS.ABV
9%IBU
85OG
1094



THIS BEER IS

Hinterland is a beer long in the creation, and even longer in the appreciation. On the aroma, deep reverberating roasty bitterness and sweet dark chocolate. Also in evidence, woodsmoke, rich vanilla, mocha and marzipan. When tasting, Hinterland reveals itself as the beer moves from cellar temperature to something warmer, yielding all of the above plus dried fruit, rich ganache and ending on a resoundingly warming finish redolent of chocolate liqueur or plum brandy. Aged in Bourbon Casks.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 9% | |
| TARGET FG | 1025 | |
| TARGET OG | 1094 | |
| EBC | 400 | |
| SRM | 200 | |
| PH | 4.3 | |
| ATTENUATION LEVEL | 73.4% | |

METHOD / TIMINGS

| |
|---|
|  MASH TEMP |
| 65°C 149°F |
|  FERMENTATION |
| 21°C 70°F |
|  TWIST |
| Lactose (Milk Sugar) 500g Middle |

INGREDIENTS



MALT

| | | |
|----------------------------|--------|---------|
| Pale Ale | 6.88kg | 15.14lb |
| Wheat | 0.5kg | 1.10lb |
| Flaked Oats | 1kg | 2.20lb |
| Dark Crystal | 0.5kg | 1.10lb |
| Carafa Special Malt Type I | 0.75kg | 1.65lb |
| Chocolate | 1kg | 2.20lb |



HOPS

| | (g) | Add | Attribute |
|----------------|------|--------|-----------|
| Bramling Cross | 12.5 | Start | Bitter |
| Bramling Cross | 12.5 | Middle | Flavour |
| Sorachi Ace | 12.5 | Middle | Flavour |
| Sorachi Ace | 25 | End | Flavour |
| Willamette | 25 | End | Flavour |



YEAST

Wyeast 1272 - American Ale II™

PACKAGING



FOOD PAIRING



Mulled cheddar buffalo burger

Venison with warm spices (cardamom) and sweet potato

Pure vanilla bean ice cream

BREWER'S TIP



Towards the end of the fermentation allow the temperature to free rise. This will let the yeast finish off the fermentation and scour off-flavours from the beer.



#223 AB:20

FIRST BREWED 2016

TIRAMISU BARLEY WINE.

| | | |
|-------|-----|------|
| ABV | IBU | OG |
| 14.2% | 20 | 1120 |

THIS BEER IS

An English Barley Wine brewed with coffee and milk, with rich toasty & caramel flavours. To complete the tiramisu effect, we've blended this with a 3 year rum cask aged Imperial Stout.

BASICS

| | | |
|-------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 14.2% | |
| TARGET FG | 1120 | |
| TARGET OG | 1025 | |
| EBC | 67 | |
| SRM | 34 | |
| PH | 4 | |
| ATTENUATION LEVEL | 75.6% | |

METHOD / TIMINGS



MASH TEMP

65°C 150°F 75mins



FERMENTATION

21°C 69°F

INGREDIENTS



MALT

| | | |
|------------------|-------|---------|
| Pale Ale | 4.2kg | 18.51lb |
| Premium Eng Cara | 0.2kg | 0.26lb |
| DRC | 0.2kg | 1.10lb |
| Flaked Oats | 1.2kg | 2.64lb |



HOPS

| | (g) | Add | Attribute |
|--------|------|--------|-----------|
| Magnum | 10.2 | Start | Bitter |
| Coffee | 60 | Middle | Flavour |



YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING



- Cornish Yarg
- Vanilla & raspberry panna cotta
- Wild boar salami

PACKAGING



BREWER'S TIP



Use only very dry coffee beans like Sumatran ones. This way your head retention will not be affected by the oils from the beans.



#224

BARREL AGED ALBINO SQUID ASSASSIN

FIRST BREWED 2016

RED RYE IPA AGED IN RYE WHISKY CASK.

ABV
9.2%

IBU
65

OG
1069

THIS BEER IS

This tentacled terminator packs a punch - ten punches to be precise. Each hop addition adds to the intense layers of depth in this red rye IPA. Toasty caramel & cinder toffee from crystal malts, cacao richness from intensely roasted malt and the spiciness of rye. Zesty pithiness from Citra and the robust resin of Chinook. This small batch exclusive brew is up-front intensity matched with twisted complexity. Aged in Rye Whisky Casks.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 9.2% | |
| TARGET FG | 1012 | |
| TARGET OG | 1069 | |
| EBC | 60 | |
| SRM | 30 | |
| PH | 4.2 | |
| ATTENUATION LEVEL | 82.6% | |

METHOD / TIMINGS



MASH TEMP

| | |
|------|-------|
| 65°C | 149°F |
|------|-------|



FERMENTATION

| | |
|------|------|
| 18°C | 64°F |
|------|------|

INGREDIENTS



MALT

| | | |
|----------------------------|--------|---------|
| Pale Ale | 5.00kg | 11.01lb |
| Crystal 150 | 0.38kg | 0.83lb |
| Dark Crystal | 0.13kg | 0.28lb |
| Carafa Special Malt Type I | 0.06kg | 0.14lb |
| Rye | 0.5kg | 1.10lb |



HOPS

| | (g) | Add | Attribute |
|---------|-------|--------|-----------|
| Magnum | 12.5 | Start | Bitter |
| Chinook | 25 | Middle | Flavour |
| Citra | 6.25 | Middle | Flavour |
| Chinook | 37.5 | End | Flavour |
| Citra | 18.75 | End | Flavour |
| Chinook | 100 | FV | Aroma |
| Citra | 75 | FV | Aroma |



YEAST

Wyeast 1056 American Ale™

FOOD PAIRING



Rocket and mozzarella salad with a cracked pepper dressing

Fried halibut with sweet potato fritters

Grapefruit and blood orange tart

PACKAGING



BREWER'S TIP



20% specialty malts in this grist can create problems in the run off. Be careful not to pull the bed down onto the plates.



#225 PARADOX ISLAY

FIRST BREWED 2016

ISLAY CASK-AGED IMPERIAL STOUT.

ABV
13%

IBU
100

OG
1112

THIS BEER IS

Intense peaty smoke layers on decadent roast coffee and chocolate in our Islay barrels aged paradox stout. One of the smokiest beers we have ever produced.

BASICS

| | | |
|--------------------------|-----|---------|
| VOLUME | 20L | 5 gal |
| BOIL VOLUME | 25L | 6.6 gal |
| ABV | | 13 |
| TARGET FG | | 1112 |
| TARGET OG | | 1015 |
| EBC | | 300 |
| SRM | | 152 |
| PH | | 4.4 |
| ATTENUATION LEVEL | | 84.4% |

METHOD / TIMINGS



MASH TEMP

65°C 150°F 75mins



FERMENTATION

21°C 69°F

INGREDIENTS



MALT

| | | |
|----------------------------|--------|--------|
| Pale Ale | 2.6kg | 5.7lb |
| Caramalt | 0.35kg | 0.77lb |
| Munich | 0.2kg | 0.77lb |
| Flaked Oats | 0.8kg | 0.44lb |
| Dark Crystal | 0.35kg | 0.77lb |
| Carafa Special Malt Type 1 | 0.1kg | 0.22lb |
| Carafa Special Malt Type 2 | 0.2kg | 0.44lb |



HOPS

| | (g) | Add | Attribute |
|------------|-----|--------|-----------|
| Columbus | 60 | Start | Bitter |
| Columbus | 20 | Middle | Flavour |
| Saaz | 20 | End | Flavour |
| First Gold | 20 | End | Flavour |



YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING



Smoked mackerel & radish salad
Ossobuco
Dark chocolate & salted caramel brownie

PACKAGING



BREWER'S TIP



Get a whisky barrel to add the extra depth to your beer. Alternatively use oak chips or Whisky soaked wood.



#226 ACE OF CHINOOK

FIRST BREWED 2016

SINGLE-HOPPED SESSION IPA.

ABV
4.5%

IBU
40

OG
1045

THIS BEER IS

We love hops. We adore and worship their profile ability to transform beer. You could say that we have a terminal addiction. To celebrate this fetish we're heroing our favourites in single hopped limited releases. No also starring, no extras, no compromise. The Hop is the Hero.

A biscuity malty backbone builds to intense resinous pine with pithy citrus notes, culminating in a grapefruit hit and a long bitter finish.

Our Ace in the hole, devastatingly singular, deliciously bitter. Serving up an Ace each and every time.

BASICS

| | | |
|-------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 4.5% | |
| TARGET FG | 1011 | |
| TARGET OG | 1045 | |
| EBC | 18 | |
| SRM | 9 | |
| PH | 4.2 | |
| ATTENUATION LEVEL | 75.6% | |

METHOD / TIMINGS



MASH TEMP

65°C 150°F 75mins



FERMENTATION

19°C 66°F

INGREDIENTS



MALT

| | | |
|--------------|-------|--------|
| Pale Ale | 2.3kg | 4.96lb |
| Marris Otter | 1.3kg | 2.75lb |
| Caramalt | 0.5kg | 1.10lb |



HOPS

| | (g) | Add | Attribute |
|---------|-------|---------|-----------|
| Chinook | 3.75 | Start | Bitter |
| Chinook | 12.5 | Middle | Flavour |
| Chinook | 37.5 | End | Flavour |
| Chinook | 187.5 | Dry Hop | Aroma |



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Cheese covered tater tots
Chicago style hot dog
Beignet

PACKAGING



BREWER'S TIP



Use whole leaf hops for the dry hopping. They're much easier to get out.



#227

NEON OVERLORD

FIRST BREWED 2016

MANGO AND CHILLI IPA.

| ABV
7.6%| IBU
70| OG
1067

THIS BEER IS

The Overlord of mango and chili IPA's packs a fruity punch and then some. Pours a slightly hazy orange. A tropical fruit assault on the nose, with mango, pineapple, apricots and citrus. Hints of chili and sweet malts follow. Fruit dissipates to a chili kick, not hot but definitely there, followed by a long bitter finish. All hail to the hot tempered sweet toothed Lord.

BASICS

| | | |
|--------------------------|------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 7.6% | |
| TARGET FG | 1012 | |
| TARGET OG | 1067 | |
| EBC | 20 | |
| SRM | 10 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 82% | |

METHOD / TIMINGS



MASH TEMP

65°C 150°F 75mins



FERMENTATION

21°C 70°F



TWIST

250g mango puree in FV

INGREDIENTS



MALT

| | | |
|------------|-------|--------|
| Extra Pale | 5.3kg | 11.6lb |
| Cane Sugar | 0.5kg | 1.1lb |



HOPS

| | (g) | Add | Attribute |
|-----------------|-----|--------|-----------|
| Centennial | 25 | Start | Bitter |
| Centennial | 13 | Middle | Flavour |
| Columbus | 13 | Middle | Flavour |
| Mosaic | 38 | End | Flavour |
| Citra | 25 | End | Flavour |
| Habanero powder | 6 | End | Flavour |
| Coriander seed | 1 | End | Flavour |



YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING



Baja fish tacos

Green mango salad

Salted butterscotch oatmeal cookies

PACKAGING



BREWER'S TIP



This fermentation is going to be wild. Use a blow off rather than an airlock to cope with the extra activity.



#228 BLACK HAMMER

FIRST BREWED 2016

OUR RUTHLESS IPA WITH A DARK MALT TWIST.

ABV
7.2%

IBU
250

OG
1065

THIS BEER IS

Jack Hammer has been single handedly ripping it up for quite some time. Now, the definitive bitter and twisted IPA, has spawned four Hammer Head off-springs. Black Hammer is the second of our hyped up hybrid IPAs. A black hearted beast, that takes no prisoners. American hops and dark malt combine to make mischief. Grapefruit and coffee collide in sensory overload – a wake-up call for other IPA's. Molten waves of pithy grapefruit build and finally ebb to the roasty bitter onslaught. Stand firm and wield the Black Hammer with care. Stare into the black abyss and succumb to the dark-side.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 7.2% | |
| TARGET FG | 1010 | |
| TARGET OG | 1065 | |
| EBC | 104 | |
| SRM | 53 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 84.6% | |

METHOD / TIMINGS

MASH TEMP

65°C 150°F 75mins

FERMENTATION

21°C 70°F

INGREDIENTS

MALT

| | | |
|----------------------------|-------|--------|
| Extra Pale | 5.8kg | 12.8lb |
| Carafa Special Malt Type 3 | 0.8kg | 0.18lb |

HOPS

| | (g) | Add | Attribute |
|------------------|-------|---------|-----------|
| Centennial | 25 | Start | Bitter |
| Columbus Extract | 30 | Start | Bitter |
| Centennial | 18.75 | Middle | Flavour |
| Columbus | 18.75 | Middle | Flavour |
| Centennial | 50 | End | Flavour |
| Columbus | 25 | End | Flavour |
| Amarillo | 100 | Dry Hop | Aroma |
| Citra | 100 | Dry Hop | Aroma |
| Simcoe | 100 | Dry Hop | Aroma |

YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING



Buffalo wings with blue cheese dip

Spinach and feta tacos

Triple chocolate chip cookies

PACKAGING



BREWER'S TIP



You may have to leave this beer on dry hops for slightly longer than usual to let the flavours balance.



#229 ACE OF CITRA

FIRST BREWED 2016

SINGLE-HOPPED SESSION IPA.

ABV
4.5%

IBU
40

OG
1045

THIS BEER IS

We love hops. We adore and worship their profile ability to transform beer. You could say that we have a terminal addiction. To celebrate this fetish we're heroing our favourites in single hopped limited releases. No also starring, no extras, no compromise. The Hop is the Hero.

A biscuity malty backbone layered with berry and resin, culminating with a lime zest hit and an explosive bitter citrus finish.

Our Ace in the hole, devastatingly singular, deliciously bitter. Serving up an Ace each and every time.

BASICS

| | | |
|-------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 4.5% | |
| TARGET FG | 1011 | |
| TARGET OG | 1045 | |
| EBC | 18 | |
| SRM | 9 | |
| PH | 4.2 | |
| ATTENUATION LEVEL | 75.6% | |

METHOD / TIMINGS



MASH TEMP

65°C 150°F 75mins



FERMENTATION

19°C 66°F

INGREDIENTS



MALT

| | | |
|--------------|-------|--------|
| Pale Ale | 2.3kg | 4.96lb |
| Marris Otter | 1.3kg | 2.75lb |
| Caramalt | 0.5kg | 1.10lb |



HOPS

| | (g) | Add | Attribute |
|-------|-------|---------|-----------|
| Citra | 3.75 | Start | Bitter |
| Citra | 12.5 | Middle | Flavour |
| Citra | 37.5 | End | Flavour |
| Citra | 187.5 | Dry Hop | Aroma |



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



- Courgette fries
- Curried sea bass
- Pistachio layer cake

PACKAGING



BREWER'S TIP



Let the wort sit for 30 minutes after flameout before cooling to get the most out of that last hop addition.



#230 CHILI HAMMER

FIRST BREWED 2016

OUR RUTHLESS IPA WITH A FIERY TWIST.

ABV
7.2%

IBU
250

OG
1065

THIS BEER IS

Chili Hammer is the third of our super-charged hyped up hybrids. A smooth tongued spicy assassin. Chili and American hops unite for a flavour bigger than Texas. Citrus peel, mango, with a hint of spice on the nose. Delivers big grapefruit and mango with a smooth chili kick, followed by the bitterest of bitter finishes. Chili Hammer – turn up the gas.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 7.2% | |
| TARGET FG | 1010 | |
| TARGET OG | 1065 | |
| EBC | 15 | |
| SRM | 7.5 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 84.6% | |

INGREDIENTS



MALT

| | | |
|------------|-------|--------|
| Extra Pale | 5.8kg | 12.8lb |
|------------|-------|--------|



HOPS

| | (g) | Add | Attribute |
|------------------|-------|---------|-----------|
| Centennial | 25 | Start | Bitter |
| Columbus Extract | 30 | Start | Bitter |
| Centennial | 18.75 | Middle | Flavour |
| Columbus | 18.75 | Middle | Flavour |
| Centennial | 50 | End | Flavour |
| Columbus | 25 | End | Flavour |
| Amarillo | 100 | Dry Hop | Aroma |
| Citra | 100 | Dry Hop | Aroma |
| Simcoe | 100 | Dry Hop | Aroma |



YEAST

Wyeast 1272 - American Ale II™

PACKAGING



METHOD / TIMINGS



MASH TEMP

65°C 150°F 75mins



FERMENTATION

21°C 70°F



TWIST

2.5g chili powder in the boil

1 whole chili in FV

FOOD PAIRING



Aubergine and chickpea tagine

Firehouse chili con carne

Vanilla milkshake

BREWER'S TIP



There are a multitude of chilies you can experiment with. Try the difference between Arbol and Habaneros.



#231 ACE OF EQUINOX

FIRST BREWED 2016

SINGLE-HOPPED SESSION IPA.

ABV
4.5%

IBU
40

OG
1045

THIS BEER IS

We love hops. We adore and worship their profile ability to transform beer. You could say that we have a terminal addiction. To celebrate this fetish we're heroing our favourites in single hopped limited releases. No also starring, no extras, no compromise. The Hop is the Hero.

A biscuity malty backbone builds to intense tropical fruit, with bitter resin notes, culminating with an explosive papaya hit and a long bitter finish.

Our Ace in the hole, devastatingly singular, deliciously bitter. Serving up an Ace each and every time.

BASICS

| | | |
|-------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 4.5% | |
| TARGET FG | 1011 | |
| TARGET OG | 1045 | |
| EBC | 18 | |
| SRM | 9 | |
| PH | 4.2 | |
| ATTENUATION LEVEL | 75.6% | |

METHOD / TIMINGS

MASH TEMP

65°C 150°F 75mins

FERMENTATION

19°C 66°F

INGREDIENTS

MALT

| | | |
|--------------|-------|--------|
| Pale Ale | 2.3kg | 4.96lb |
| Marris Otter | 1.3kg | 2.75lb |
| Caramalt | 0.5kg | 1.10lb |

HOPS

| | (g) | Add | Attribute |
|---------|-------|---------|-----------|
| Equinox | 3.75 | Start | Bitter |
| Equinox | 10 | Middle | Flavour |
| Equinox | 37.5 | End | Flavour |
| Equinox | 187.5 | Dry Hop | Aroma |

YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Chicken, mango and chili salad

Deep fried coconut prawns

Pineapple upside down cake

PACKAGING



BREWER'S TIP



If you are struggling with the malt hop balance, try upping the speciality malt a little bit until you hit your sweet spot.



#232 RYE HAMMER

FIRST BREWED 2016

OUR RUTHLESS IPA WITH A SPICY TWIST.

ABV
7.2%

IBU
250

OG
1065

THIS BEER IS

Rye Hammer is the fourth of our super-charged hyped up hybrids. A bready beery beast. Rye grains and American hops unite in an agricultural superpower. Aroma of roasted malts, rye bread and subtle floral hops. Grapefruit, roasted caramel with malty fruity notes, followed by the bitterest of bitter finishes. Rye Hammer – liquid daily bread.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 7.2% | |
| TARGET FG | 1010 | |
| TARGET OG | 1065 | |
| EBC | 17 | |
| SRM | 8.5 | |
| PH | 4.4 | |
| ATTENUATION LEVEL | 84.6% | |

INGREDIENTS



MALT

| | | |
|------------|-----|--------|
| Extra Pale | 5kg | 12.8lb |
| Rye | 1kg | 0.18lb |



HOPS

| | (g) | Add | Attribute |
|------------------|-------|---------|-----------|
| Centennial | 25 | Start | Bitter |
| Columbus Extract | 30 | Start | Bitter |
| Centennial | 18.75 | Middle | Flavour |
| Columbus | 18.75 | Middle | Flavour |
| Centennial | 50 | End | Flavour |
| Columbus | 25 | End | Flavour |
| Amarillo | 100 | Dry Hop | Aroma |
| Citra | 100 | Dry Hop | Aroma |
| Simcoe | 100 | Dry Hop | Aroma |



YEAST

Wyeast 1272 - American Ale II™

PACKAGING



METHOD / TIMINGS



MASH TEMP

65°C 150°F 75mins



FERMENTATION

21°C 70°F

FOOD PAIRING



Smoked salmon tostada

Schäufole

Rye apple cake

BREWER'S TIP



The amount of rye shouldn't cause a stuck mash, but if you find you are having problems the addition of rice hulls to your mash can help.



#233

FIRST BREWED 2016

BREWDOG VS BEAVERTOWN

COFFEE AND CIGARETTES.| ABV
9.2%| IBU
50| OG
1085**THIS BEER IS**

Loaded with roasty coffee notes and balanced with complex tobacco character. With smoky flavours from the malt, our Beavertown Collab is barrel-aged, but we don't know for how long until its ready!

BASICS

| | | |
|--------------------------|------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 9.2% | |
| TARGET FG | 1085 | |
| TARGET OG | 1016 | |
| EBC | 78.8 | |
| SRM | 40 | |
| PH | 4.2 | |
| ATTENUATION LEVEL | 81% | |

METHOD / TIMINGS**MASH TEMP**

65°C 150°F 75mins

**FERMENTATION**

21°C 69°F

INGREDIENTS**MALT**

| | | |
|------------------------------|-------|--------|
| Pale Ale | 2.2kg | 4.85lb |
| Caramalt | 0.3kg | 0.66lb |
| Dark Crystal | 0.3kg | 0.66lb |
| Smoked Weyermann | 1.8kg | 3.96lb |
| Flaked Oats | 0.6kg | 1.32lb |
| Brown | 0.6kg | 1.32lb |
| Black | 0.1kg | 0.22lb |
| Chocolate | 0.5kg | 1.10lb |
| Munich | 0.6kg | 1.32lb |
| (Wort Kettle) Dark Muscavado | 1kg | 2.20lb |

**HOPS**

| | (g) | Add | Attribute |
|---------|-----|-------|-----------|
| Magnum | 20 | Start | Bitter |
| Chinook | 20 | Start | Bitter |

**YEAST**

Wyeast 1272 - American Ale II™

PACKAGING**FOOD PAIRING**

Ancho pulled beef chilli

Aged cheddar, chickpea & roasted vegetable tagine

BREWER'S TIP

Add your Dark Muscavado for the last ten minutes of the boil.



#234

PROTOTYPE HELLES

FIRST BREWED 2016

LAID-BACK BAVARIAN CLASSIC.

 ABV
4.9%

 IBU
18

 OG
1047

THIS BEER IS

Our spin on one-of the most popular beer styles ever conceived. A celebration of light, bready malt, with toasty hints and soft bitterness.

BASICS

| | | |
|--------------------------|-------|--------|
| VOLUME | 20L | 5gal |
| BOIL VOLUME | 25L | 6.6gal |
| ABV | 4.9% | |
| TARGET FG | 1047 | |
| TARGET OG | 1010 | |
| EBC | 13 | |
| SRM | 6.6 | |
| PH | 4.2 | |
| ATTENUATION LEVEL | 78.7% | |

METHOD / TIMINGS



MASH TEMP

65°C 150°F 75mins



FERMENTATION

12°C 54°F

INGREDIENTS



MALT

| | | |
|---------|-------|--------|
| Pilsner | 3kg | 6.61lb |
| Munich | 0.8kg | 1.76lb |



HOPS

| | (g) | Add | Attribute |
|-------|-----|--------|-----------|
| Perle | 10 | Start | Bitter |
| Perle | 10 | Middle | Flavour |



YEAST

Yeast: Wyeast 2007 - Pilsen Lager™

FOOD PAIRING



Salt beef bagel with mustard & pickles

Pork belly ramen

Beetroot and goats cheese salad

PACKAGING



KEG ONLY

BREWER'S TIP



Lagering is key to traditional German styles. A Helles lives or dies on its light, bready & toasty malt flavours – give them months to develop (at cold temperatures) for an outstanding Helles.



