

DIY DOG 2019

THE BREWDOG BACK CATALOGUE



THE RECIPE FOR EVERY SINGLE BEER BREWDOG HAS EVER MADE



BREWDOG



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HOMEBREWING FOR PUNKS

GREAT BEER BEGINS AT HOME. AND SO DO GREAT BREWERIES. FEW OTHER INDUSTRIES HAVE SO MANY PEOPLE WHO STARTED OUT EXPERIMENTING, HONING AND DEVELOPING THEIR CRAFT AT HOME THAN OURS. HOMEBREWING IS INGRAINED IN OUR DNA – NEARLY FIFTEEN YEARS AGO, BREWDog SPARKED INTO LIFE IN MARTIN'S MUM'S GARAGE. HOMEBREWING BECAME OUR PUNK ROCK.

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Many of the classic BrewDog beers began that way, launched not to a bar full of people, but a garage containing James, Martin and Bracken (the original BrewDog). During these early adventures we developed and refined our beers, perfecting them as we went. From that garage to Fraserburgh, Ellon, Columbus and beyond the principles of homebrewing have formed the bedrock of our entire company.

So in 2016, we decided to give it all back.

DIY Dog became a new way of doing business. It is also the best way to thank the global community of homebrewers who have had our backs since day one. For generations companies have fiercely protected their secret recipes. Not us. Giving the people a chance to put their own spin on them can only be a good thing, for everybody. So we released the detailed recipes to every single beer we had ever made, for free.

A decade in the making; hundreds of beers to recreate at home. The summation of our desire to pass on all that we had learned as we approached our tenth anniversary. The response was so amazing DIY Dog became more than a still snapshot of a point in our history. We now re-release it every year with all the new beers inside. Still for free.

Adapt our recipes, tear them to pieces - but most of all, enjoy them and share your brews and results. Our mission in life is to make other people as passionate about great craft beer as we are.

So here are the keys to our Kingdom.

Love hops and live the dream.

James, Martin and the team x

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410 COSMIC CRUSH RASPBERRY
411 FUNK X PUNK
412 MORU
413 ELECTRIC BLUE
414 GOOSEBERRY FOOL
415 APLOMB BOMB

A HISTORY OF BREWD OG

IN 2006 THE BEER WORLD WAS A VERY DIFFERENT PLACE. WHEN JAMES AND MARTIN BEGAN THEIR HOMEBREWING ADVENTURES WITH SOME OLD CASCADE HOPS AND A DESIRE TO RE-CREATE SIERRA NEVADA PALE ALE, IT WAS SIMPLY TO CRAFT SOMETHING THEY WANTED TO DRINK. BUT NOW THE WORLD HAS WOKEN UP TO THE AMAZING VARIETY OF CRAFT BEER AND WE ARE ON THE VERGE OF SOMETHING TRULY AMAZING.

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It wasn't always that way. Back in 2007, James and Martin hitched their wagon to a scarily-sized bank loan and rented a lock-up in Fraserburgh; as far from a beer destination as you could get. Learning as they went, they transformed those homebrew IPA, imperial stout and pale ale recipes into the first fledgling BrewDog beers; hand-bottled, sold at farmers' markets. Keeping up with demand was a problem so the next year they expanded, taking on the first BrewDog crew members and celebrating by brewing the UK's strongest beer, Tokyo.

In 2009 BrewDog became a community as we launched the first round of our ground-breaking shareholding scheme Equity for Punks. The year after we assembled as many of them as we could in the midst of the coldest weather for a century to host our first Punk AGM. As our first bars were opening, in Aberdeen, Glasgow, Edinburgh and Camden, we pushed onwards and moved lock, stock and barrel(s) to Ellon. The new home saw us become the fastest growing company in Scotland, and the fastest growing food and drink company in the UK.

But we were only just getting started.

Over the intervening years we have expanded our brewhouse in Ellon to keep up with that demand, as well as opening new breweries in Columbus, Ohio and (this year) Berlin, Germany and Brisbane, Australia. We also built a dedicated sour facility in Ellon, the BrewDog OverWorks, launched our LoneWolf spirits and even started our own TV Channel. Last year we changed the way we do business again by pledging to give away 20% of our profits every year, 10% to our incredible crew of people and 10% to charities chosen by them and our Equity Punks.

All of this was still with that single intention in mind – to make other people as passionate about great craft beer as we are. And that will never change.

THE PRINCIPLES OF BREWING

BREWING IS A SCIENCE, AN ART AND A WAY OF LIFE. BUT IT ALSO SHARES MANY OF ITS PRINCIPLES WITH SOMETHING WE ALL DO MOST DAYS OF THE WEEK – COOKING. THE TECHNIQUES MAY BE DIFFERENT BUT THERE ARE MANY SIMILARITIES.

Chief amongst there are that – in both – you need an appreciation of the fundamentals. How to construct a recipe (in order to balance or emphasise certain flavours). How heat and timing affect what you are doing. Why everything needs to be spotless before you start.

With cooking once you learn the basic rules they can be applied to anything from rustic home-cooking to mass catering. Anything from cordon-bleu cuisine to queue-round-the-block street food. And Brewing is the same. The techniques we use at BrewDog will be familiar to homebrewing heroes up and down the country. This is why homebrewing – like home-cooking – is an amazing opportunity for the committed to turn a hobby into a career. Learn the fundamentals, what goes with what, and how to react when something goes wrong, and it will stand you in great stead.

So let's underline that by looking at the basic principles of brewing, whether at home on a stovetop or a 300HL bespoke brewhouse. They all start the same way; and that's with the mash.

MASHING

Irrespective of size or scale, every brewday starts with the same time-honoured task. And once the coffee has been poured, it's time to get on with the brewing. Mashing in is the first stage of converting the dry solids into the greatest liquid on earth, and it consists of mixing two of the fundamental four building blocks of beer together – malt and water.

As the name mashing suggests, this is nothing more onerous than combining the two into a porridge-like substance; the dry malted barley, rye, wheat or other grains mixing together with warm water ('liquor' to professional brewers or homebrewers running a tight ship) to produce a

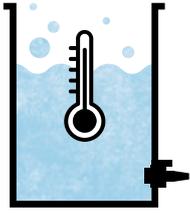
glutinous substance that enables the first of many chemical reactions to occur.

This is aided by the crushing of the malt grains beforehand, cracking the husks of each individual kernel to allow the water a chance to get at the soluble starches. Left to their own devices, these starches would be used by the seed to provide a food source for the growing plant it would create, but brewers are after the precious sugars to feed something of their own – yeast – later down in the brewday pathway.

For now, the sweet, starchy liquid – known as wort – is run off by the brewer into another vessel in time for the second stage of the process. Kettle on.



BOILING



Once the wort runs clear from the mash tun it is pumped into another vessel and heated to a vigorous rolling boil. Once reached, the enzymes that were busy breaking down the starches are stopped dead in their tracks, giving the brewer a known (and measureable) quantity of sugars to feed their yeast with later. A further outcome of boiling is that the wort becomes sterile, as anything pumped into the fermentation vessels has to be free of spoiling bacteria (if you want beer that tastes like beer).

The boiling stage isn't just about applying heat - it is also the moment when another key part of the process occurs. The third member of beers' Fab Four makes its appearance when things heat up; the hops

are added into the brew. Carefully introduced into the rolling boil in batches, with specific timings, the heated wort releases the alpha and beta acids in the hops, giving a beer its character – and its variety.

With hundreds of different hops available to brewers the flavour profiles and bitterness levels are near-endless. This process – known as isomerisation – has time as a key influence. The longer it is in the boil, the more a hop adds to the boil. So fistfuls (or container loads) added at the start of the process give bitterness to the beer, those introduced later on give more delicate aromas and flavours to the final result.

FERMENTATION

After the heat, next up is the cold. The wort is cooled and moved on once again to the vessel where it will remain for the longest period of time in the entire process. The brewer also hands things over at this stage, as they unleash the power of an army numbering in the tens of millions. As the enzymes have finished their work and exposed a food source, it is now time for the yeast to truly feast.

Once 'pitched' into action, they consume the sugars and multiply at an astounding rate. When their appetite is combined with a perfect set of food-rich conditions (as the brewer should have created for them) yeast get

to it with such abandon that the resultant beer foams up over the side of steel vessels you could stand in and never see the top of. The power these simple fungi unleash is the most amazing part of the entire brewing process.

Yeast take in the sugars and convert them into ethanol and CO₂, another reason for the foaming, until they have exhausted the food source and begin to die off. With hundreds of different strains of yeast available, and each one yielding and adding characteristic flavours and aromas to the beer, the brewer can still retain control of their impact on the final beer, even as they multiply before their eyes.



CONDITIONING



There is still one more basic stage of brewing to go, however – and returning to our cooking analogy it would be similar to resting meat before carving. Just as that gives a roast a chance to settle out and loosen up, becoming more flavourful, the conditioning stage gives the finished beer a chance to develop its flavour profile to exactly how the brewer wants following the raging fury of the yeast party that is the fermentation stage.

Conditioning can last from several days through to weeks, depending on the style of beer. If a brewer or (lucky) homebrewer has access to barrels it can then be prolonged for months or even years. The maturation stage starts off to let the remaining yeast reabsorb

some of the unwanted by-products of fermentation and also for unwanted proteins, dead yeast cells and hop debris to sink to the bottom of the vessel where it can be removed.

This can either be done naturally over time or through the introduction of a fining agent that causes these particles to clump together and become heavier than the surrounding suspension, and thus drift downwards. Or you can build a kick-ass centrifuge – it's totally up to you. Naturally hazy or downright cloudy beers often reduce or bypass this procedure, leading to classic styles (Hefeweizen) – but all beer needs to be conditioned until everything has reached a peak and it's ready to go.

AND THAT'S IT, IN A NUTSHELL – THE BEER IS THEN PACKAGED IN STERILE BOTTLES/CANS/KEGS/CASKS AND IS TRANSPORTED TO WHEREVER IT NEEDS TO BE, I.E. YOUR GLASS. CHEERS!

HOMEBREWING 101

GETTING STARTED

Preparation, preparation, preparation. That's the key to a successful brewday. Well, that and making sure you have a suitable playlist ready and waiting. The best brewers are reactive types who have the ability to think on their feet when something doesn't

quite go to plan – but EVERY brewer needs to be a person who is planned, methodical and knows where their sparge arm is. You can then freestyle as much as you want, but walking before running is how you achieve consistency. So here are a few pointers!

CHECK THE RECIPE

Remember that old instruction you used to get before an exam started? Read. The. Question. All the way though. Sure you were probably bricking it from sitting in your uniform in the sports hall whilst trying to remember everything you crammed the night before, but reading the paper before starting to answer it was the best advice your history teacher could have given you – and it holds true for brewing, too.

If you are following a recipe, read it through several times. Have your yeast at room temperature before you start, make sure your water is ready and waiting at the stated mash temperature, as well. Check the brewsheet and note that you have the correct set of ingredients in the right quantities (and double-check the units, too). Does it call for an addition of grated yuzu peel with two minutes of the boil to go? Get to work grating now – it will save you from losing the skin from your knuckles later.



BE A CLEAN FREAK

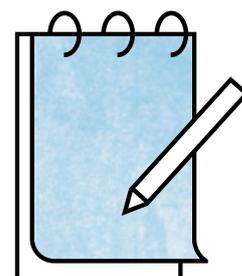
Cleanliness is next to Godliness everywhere except the homebrew arena, where it is above the Almighty in importance. Before you fire up the mash tun to strike temperature and get things going, clean it. Clean everything. In fact, it should all have been cleaned at the conclusion of the previous brew, but clean it again. You can buy sanitiser at any self-respecting homebrew shop, and with good reason. Bacteria are the enemy. Unless you are making sours

at home – in which case you should ideally have a second set of everything and never cross the streams – you want to keep your gear as clean as possible. Particularly everything used after the boil stage. Your wort boiler/copper will to some extent sterilise itself, but even that shouldn't be grubby. Vessels for fermentation, conditioning, bottling and all tubes, syphons, jugs and valves should be sterile. Or you run the risk of an entirely wasted day.

KEEP NOTES

One of the home truths about brewing, whether in your kitchen or a state of the art macrobrewery, is that it consists of several periods of sitting around waiting for something to happen. At the same time it also involves numbers, measurements, read-outs and 'why is that doing that?' moments of beery wonder. Our final piece of pre-brew advice – write it all down. Taking notes doesn't just give you an account of

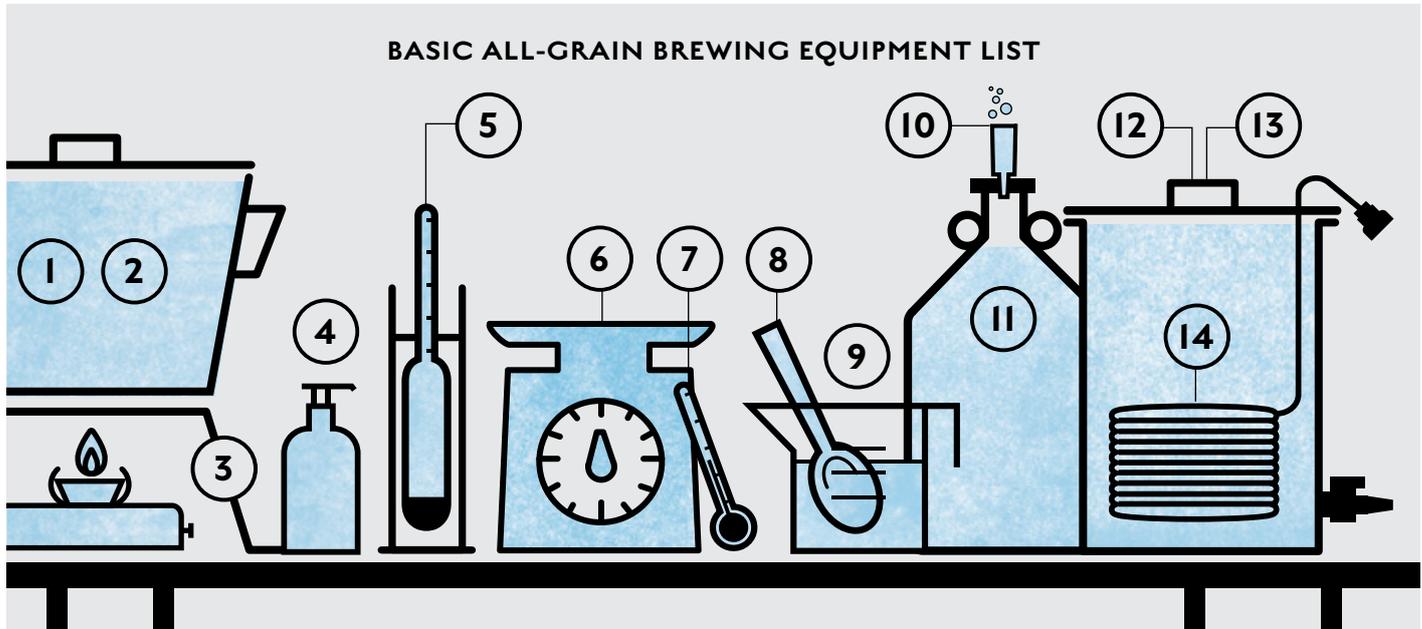
how you got from ingredients to beer, it also gives you a chance to remember your brewday so you can build on it in the future. Make improvements, eliminate mistakes. So turn this book into your brewery logbook. Annotate, inscribe, document. It's not a library book – personalise it with your thoughts, reaction times and gravity readings. Then re-brew and hit the same marks!



CHECK YOUR EQUIPMENT

Once everything you need to make your pineapple and hibiscus imperial oatmeal wiezenbock is in front of you in little bowls, like Rick Stein about to make a fish curry, the next step of prep is to check your kit. Get everything together and inspect it, look at the seals and valves – everyone who has had one fail does this automatically for every brew from then onwards. Make sure it's all in prime condition!

Another idea is to then organise everything with a checklist, in order of when you'll need the equipment and ingredients. So you've got your brewsheet (recipe) on one piece of paper – or laminate, if you're prone to the odd spillage – and on another the timings, additions, when you need to transfer X to Y and how many vessels or bottles you'll need at the end of everything. Check out our handy equipment list to ensure you don't miss out anything important!



I. 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 to cool quickly after boiling.

After all, why do we homebrew? To end up with a fridge full of the good stuff, sure – but the price of a decent kit can cover several online beer orders that would reach the same result. We take the time, use up our precious weekends and pull on the marigolds because we enjoy it (especially the marigolds). Brewing allows us to get inside the minds of professional brewers, recreate their wares – and even, dare we say – improve on them. It's for the curious, the daring and the bold. So be prepared, get ready, and get cracking!

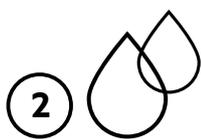
BREW DAY: BEGINNER

Alright, so everything is measured out and you are ready to go. Sticking with our well-tested cooking analogy, when it's time to make the magic happen you need to follow a series of stages in turn. So it's like prepping the ingredients, getting the pans or oven hot, working through the cookery techniques and then washing up. It has to go in that order. Brewing is the same, which is why we have this handy to follow graphic to cover the entire brewday, from the pre-brew clean to the capping at the end.



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 what temperature your strike water will need to be in order to hit your infusion target.



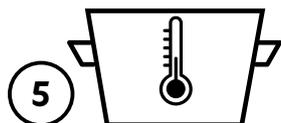
PRE-HEAT MASH TUN

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



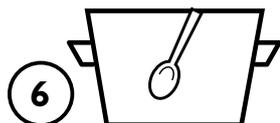
MASH IN

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.



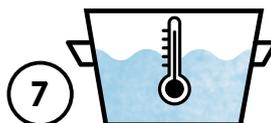
CHECK TEMPERATURE

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 WATER

Aim for 75-78°C.



VORLAUF

Recirculate your wort until the wort runs clear.



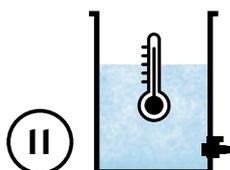
LAUTER

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



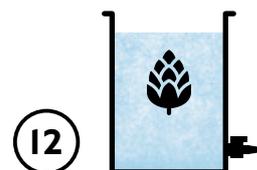
SPARGE

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



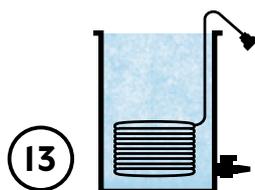
BOIL

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.



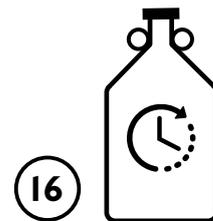
TRANSFER & AERATE

Move the wort to your fermenter and aerate by 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!

BREW DAY: ADVANCED

Once you have mastered the fundamentals of brewing; the timings, how to build flavours, getting yeast at its peak etc – you will be in a great position. It won't take too long, either. Each and every brew should turn out exactly as intended. But like life there's always something more to learn, and if you want to advance your skills and take your homebrew to the next level there are many things you can try.

Some are simple tips, others require a new-found level of confidence in both yourself and your kit. But they will all add that extra dimension to the beer you brew that will very definitely come over when it is time to taste it. And after all, that is the reason why we all do this, right? So have a look at these pro-tips and see if you can steadily incorporate them into your homebrew adventures. They can make all the difference...



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.

Fly sparge instead of batch sparge as is detailed above.



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 molehills, 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.



ALL DAY QA.

Modern lab systems of craft breweries are way outside the homebrew spectrum, but Quality Assurance programmes led by taste panels are not. Study flavour science, sit exams with bodies like the Cicerone® Programme, and become one with how beer should (and shouldn't) taste.



BUILD A KEGERATOR.

Find an old fridge (that will house your keg of choice and a CO₂ canister) and purchase a draft system – either one that can be mounted to the door or a tower system that can fit to the top. There are plenty of online guides to follow, and you'll end up with a home-grown mini bar!



GET TOASTY.

A centimetre-depth of uncrushed Pale Ale malt heated for an hour at 150°C/300°F will give toasty, roasted flavours – and if you soak the malt for half an hour first and 'wet' roast it will verge towards the caramel. Don't forget to stir or shake the tray every five minutes when roasting, though.

If you need some more in-depth 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!

FANZINE AND OVERWORKS

As we said before, DIY Dog is intended to be much more than a single-point snapshot of our brewing schedule. Re-released every year, we update it to include everything that has left our brewhouse over the intervening twelve months. If you have excitedly flicked (or scrolled) through this 2019 edition then you'll have already noticed the sheer volume of new beers inside compared to last year. And if you are wondering why, there are two very specific reasons:-

1. FANZINE
2. OVERWORKS

-

We'll have more on the OverWorks shortly, as we coaxed our master of fermentation Richard Kilcullen into writing his how-to guide on creating wild and sour ales on your very own homebrew rig. The brand new, stand-alone facility to harness the power of alternative fermentation has been doing amazing work – despite a few notable setbacks – since it came online. So we had to include some of the OverWorks beers in this compendium. How could we not?

The other reason behind the increased payload for 2019 is our unique subscription beer club, Fanzine. Three brand new, cutting-edge craft beers delivered direct every month (you can subscribe right now, with no long-term commitment, at brewdog.com/fanzine). Initially launched as every fortnight, the number of new beers quickly hit the dozens. All are inside for your homebrewing pleasure. Fanzine has made our brewers ever busier; thanks to DIY Dog you can busy yourself re-creating their hard work.

BREWDOG OVERWORKS

If you are reading this, then you have taken the bravest step. You've decided to at least take a peek into the world of wild ale. It's a decision not taken by many brewers - cleanliness, purity, and control are the mantra and the goals of aspiring and novice brewers alike across the world. Many of you may just give this section a casual, dismissive glance. Hell, you might skip it all together and think you have no interest, little desire and lack the ability.

A word of caution: I was once like you.

I spent a decade perfecting the craft of brewing; all the while avoiding the dark side of wood, bacteria and pseudo-microbiological nonsense that is wild beer. However once I gazed into the abyss, there was no return. Nothing would satisfy quite the same way as the slow magic of sour and wild beers.

There are a lot of misconceptions as to what constitutes these styles and what the terms mean. Coupled with the cool aloofness of many modern craft brewers there is a vacuum of info on their creation. Here at the BrewDog OverWorks, we don't play to that. Continuing in the same tradition James and Martin laid out with DIY Dog, we are proud to lay it all out and show you what the hell it is we do behind the curtain here at the edge of the BrewDog campus.

Here's how you can recreate some of our favourite wild brews in sticky kitchens, back porches or proudly home-engineered garage brewhouses - wherever they happen to be.

Here's what you won't need - a Master's degree in Microbiology, a certificate from the Institute of Brewing and Distilling, a barrel cellar, or even a baseline level of sobriety. Lord knows I didn't have these when I first started. All you need to crack into this weird and wonderful wild world are a few fundamentals, a little faith and a whole bunch of patience.

BREWDOG OVERWORKS

LET'S START WITH THE BASICS.

-

We have two main distinctions of beer style at the BrewDog OverWorks. There are others, but they tend to spin from this fundamental duo.

BRETTANOMYCES ALES (I.E. BRETT BEERS)

and

MIXED CULTURE (AKA SOUR ALES)

But what the hell does that actually mean? Good question! Basically this:

BRETT BEERS:

Made with non-conventional yeast (meaning non-domesticated non-brewer's yeast). This is a subject for its own book, but 99% of time it means the use of the wild yeast *Brettanomyces*. Although Brett makes trace amounts of lactic, acetic and malic acids, mostly they create funky yeast flavours (phenols and esters) but **not sour** flavours.

Repeat after me. BRETT BEERS ARE NOT SOUR. TL;DR: BRETT BEERS HAVE WILD YEAST FLAVOURS BUT ARE NOT SOUR.

SOUR ALES:

These are made with what is mainly referred to as mixed culture; a mixture of lactic acid bacteria (LAB) and wild yeasts. As I'm sure you have gathered, they **are sour**. That's because LAB produce lactic acid in high amounts, giving the beer a signature puckering, tart kick. The two main culprits of LAB are *Pediococcus* and *Lactobacillus*.

TL;DR: SOUR ALES ARE...WELL, SOUR.

Now that we've gotten that out of the way, let's get to the point! Without access to homebrew-scale barrels – although they do exist – or massive square footage of space to house a multitude of varieties of cultures, we are going to adapt our OverWorks process and focus on a reasonable method to produce OW-esque beers at home.

And a great starting point are Brett Beers. I would suggest starting with the Funk X Punk recipe below and moving on from there. This will give you an idea of what our beloved Punk IPA does when exposed to Brett. Good news for this one; from an equipment standpoint, you don't need much extra other than maybe some wood chips and an extra fermentation vessel. You can pitch your yeast in the same way you would any other homebrew – albeit at a higher temperature – and be just fine.

HOW TO:

FUNK X PUNK:

Mash, Lauter and boil as you would any other conventional beer. When it comes time to cast, you're going to want those temps to be at about 28-29°C. Pitch your blend of yeast with plenty of O₂ in your wort and keep in a warm, dark area. You are looking for primary fermentation temps of 31-33°C.

Once primary fermentation has wrapped up (- 4-6 days, - 1.010-1.004 SG) you will want to transfer your beer to another vessel for secondary fermentation. At this point, you may add a small amount of oak chips to contribute flavour, but not so much to be tannic. So around 10g max.

Let this beer sit for at least 3 weeks in the vessel to finish attenuating and maturing. After samples have sufficient Brett flavour and aromas, you may dry hop. Dry hop for 4 days then transfer to another vessel to package. That's it! You've harnessed Brett at home.

SOUR ALES:

Sour ales undergo the same primary fermentation regimen as the Funk X Punk, but upon transferring to the secondary vessel, pitch your Lactobacillus and Pediococcus culture and allow for aging 4-6 months. This is not a typo; these beers take time. Also, **DO NOT MOVE DURING AGEING!*** I cannot stress this enough. Movement will cause incursion of O₂ which can result in serious off-flavours and potentially ruined beer. Be patient and keep sampling to a minimum during long-term fermentation.

After you are satisfied with the acidity and dryness you can transfer to another vessel and add your fruit. Let the beer ferment on the fruit for a further 1-4 weeks, or until the beer is clear and the fruit has mostly settled to the bottom.

Afterwards, remove beer from fruit using a racking wand and prepare for packaging.

A note: Brett will continue to ferment basically forever. It is a machine. As it can consume many types of sugars, **DO NOT** over-prime your bottles and **DO NOT** attempt to package above a gravity of 1.004 or you will inadvertently blow up your bottles or kegs. There's nothing worse than waiting months for a batch of beer only to have it ruined by over-carbonation or having to clean up sticky glass shards from exploding bottles!

Use the same sanitation and care with wild beers as with any other brews and you will be able to make consistent and enjoyable batches. With practice, you will be able to develop your own style and experiment with additions, aging and adjuncts. Above all - don't take it too seriously. If you don't get it right the first time, don't give up! I didn't ;)

Richard Kilcullen, BrewDog OverWorks

March 2019

*The vessel, that is. You may move if you wish.

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.



BREWDOG

DIY DOG

THE BREWS



#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
47| OG
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
45OG
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™

PACKAGING



FOOD PAIRING



Searced scallops

Pan seared venison with fruit salad side

Caramelised apple pie with vanilla ice cream

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
55| OG
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

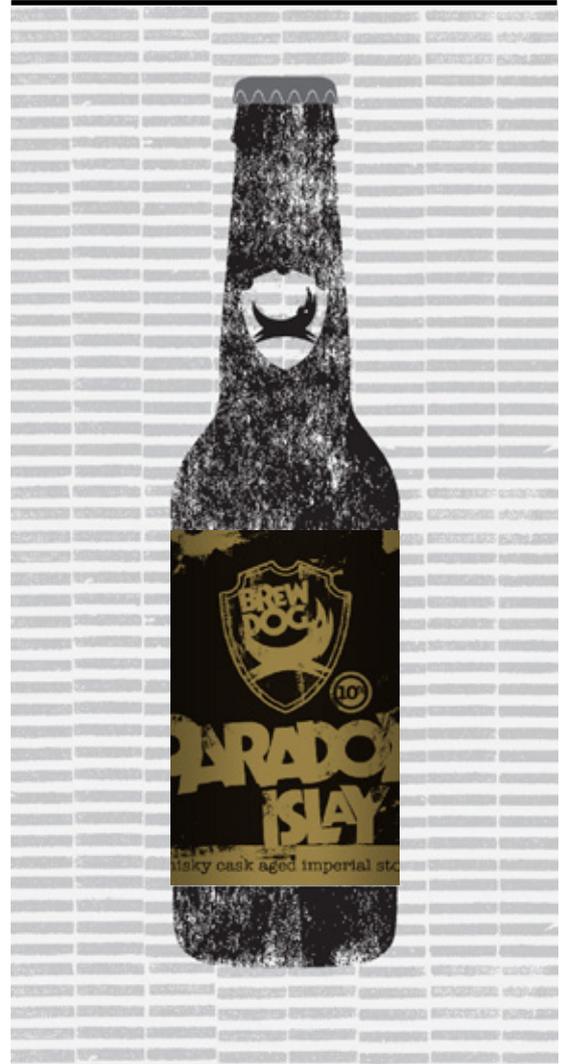
	(g)	Add	Attribute
Columbus	75	Start	Bitter
Columbus	25	Middle	Flavour
Saaz	25	End	Flavour
First Gold	25	End	Flavour



YEAST

Wyeast 1272 - American Ale II™

PACKAGING



FOOD PAIRING



Ancho chilli beef taco

Chocolate gateaux

Rum poached pears with dark chocolate sauce

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
55OG
1128

THIS BEER IS

Paradox. Reloaded. In 2010 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



Wyeast 1272 - American Ale II™

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

PACKAGING



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.



FIRST BREWED AUGUST 2007

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
Cara Aroma	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.

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
50

OG
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

Salflager 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

ORGANIC BLONDE ALE

| ABV
4.1%| IBU
41.5| OG
1041.7

THIS BEER IS

Back up the truck, there's nothing trashy here – just honest beer. Caramel and citrus on the nose. Delivering a fruit hit of landfill proportions on the palate. Passion fruit, lychee and orange resting on sticky malt foundations. Then hit the air-brakes for a smooth bitter finish.

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	9.9lb
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

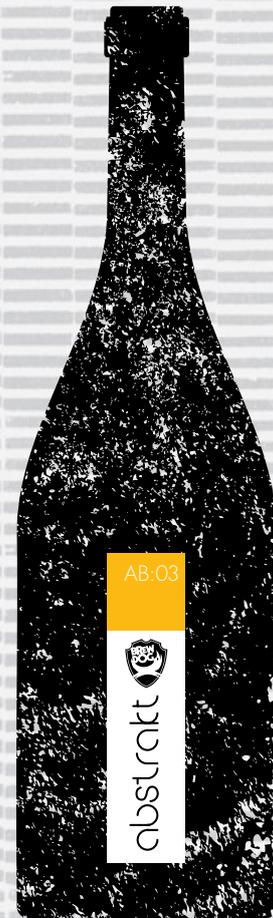


Haggis spring rolls

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.



#17

ZEITGEIST

FIRST BREWED SEPTEMBER 2008

ORGANIC BLACK LAGER.

ABV
4.9%IBU
32OG
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

S189 Yeast

FOOD PAIRING



Spicy cajun fried chicken

Pork dumplings with rich soy sauce

Cinnamon carrot cake with creamy cheese frosting

PACKAGING



BREWERS 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
90OG
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	IBU	OG
12.5%	125	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 312.5g 20mins sugar

INGREDIENTS



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



	(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



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	IBU	OG
12.5%	100	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

FIRST BREWED APRIL 2009

HOW TO DISAPPEAR COMPLETELY

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 tangine

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
85OG
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



BREWERS 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	IBU	OG
13.2%	85	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

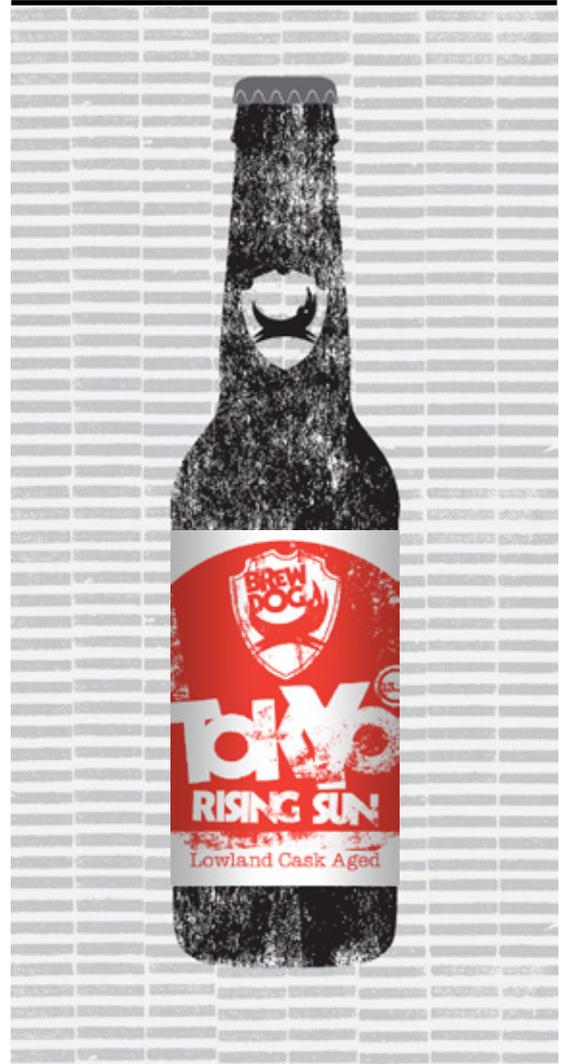
HOPS			
	(g)	Add	Attribute
Chinook	37.5	Start	Bitter
Galena	37.5	Start	Bitter
Chinook	37.5	Middle	Bitter
Galena	37.5	Middle	Bitter
Galena	25	End	Flavour
First Goldings	25	End	Flavour
Chinook	25	End	Flavour

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
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 **FERMENTATION**

21°C	70°F
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 **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	17	
SRM	8.5	
PH	4.4	
ATTENUATION LEVEL	82.1%	

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-Ardenne 3522

PACKAGING

**KEG ONLY**

METHOD / TIMINGS



MASH TEMP

65°C	150°F	75mins
------	-------	--------



FERMENTATION

19°C	66°F
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FOOD PAIRING



Moules frites

Thai green curry

Lemon posset

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 Special Malt Type 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
55OG
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 I50	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

FOOD PAIRING



Lobster thermidor

Pan fried Foie Gras

Vanilla bean white chocolate

PACKAGING



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



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



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



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 I50	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
42OG
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



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
12.5%

IBU
30

OG
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

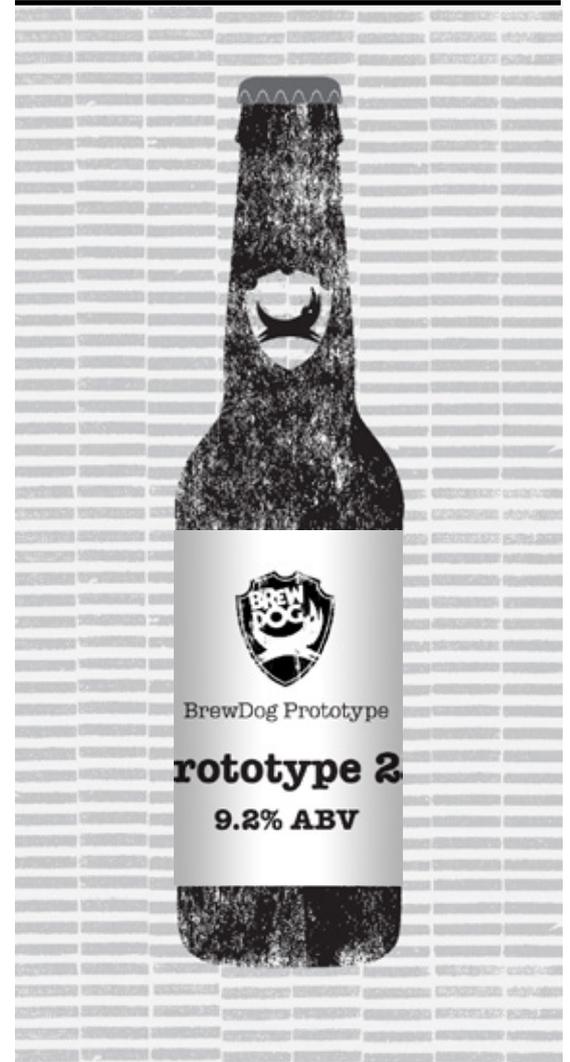
Wyeast 1272 - American Ale II™

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	IBU	OG
5.5%	20	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

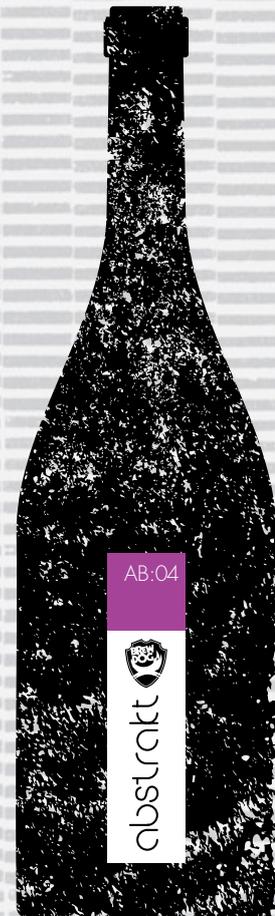


Beef mahaca on corn tortillas

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 Special Malt Type 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 Special Malt Type 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
75OG
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.

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
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 **FERMENTATION**

19°C	66°C
------	------

INGREDIENTS

 **MALT**

Extra Pale	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
75OG
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

Extra Pale	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%	

METHOD / TIMINGS

 MASH TEMP
65°C 149°F

 FERMENTATION
19°C 66°C

INGREDIENTS



MALT

Extra Pale	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.



#58

AVERY BROWN DREDGE

FIRST BREWED FEBRUARY 2011

BLOGGERS' IMPERIAL PILSNER.

ABV
7.2%IBU
59OG
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

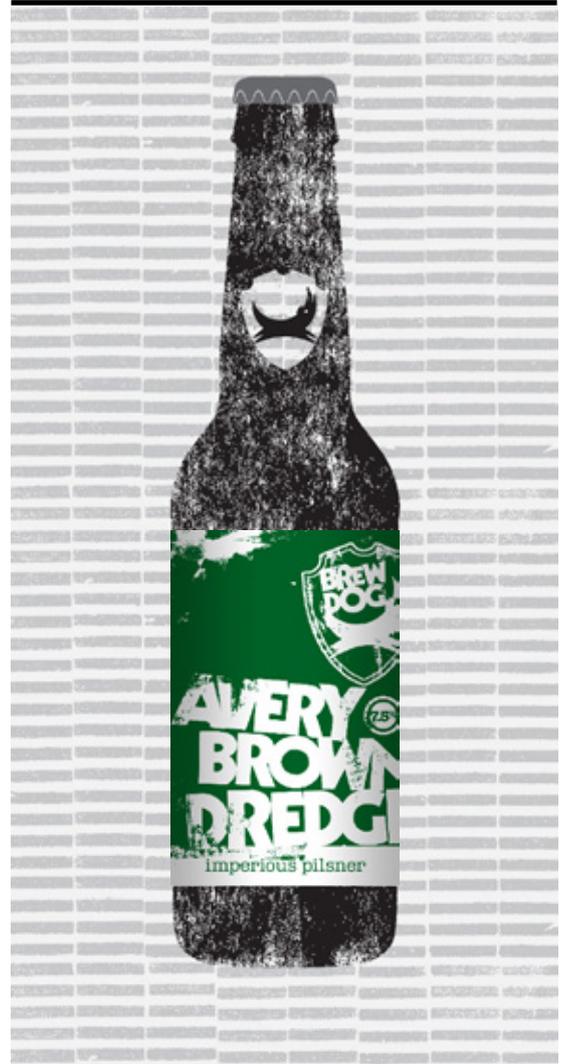


Vietnamese squid salad

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
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 **FERMENTATION**

10°C	50°F
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INGREDIENTS

 **MALT**

Pale malt	4kg	8.8lb
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	IBU	OG
11.2%	150	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
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FERMENTATION

17°C	63°F
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TWIST

White cane sugar	150g	Middle
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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%	

INGREDIENTS



MALT

Extra Pale	12.50kg	27.53lb
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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™

PACKAGING



METHOD / TIMINGS



MASH TEMP

65°C	149°F	75mins
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FERMENTATION

20°C	68°F
------	------



TWIST

Nettles	25g	End
Juniper	25g	End

FOOD PAIRING



Roasted wood pigeon with black pudding

Pan seared venison fillet with juniper sauce

Apricot coconut cake

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
70OG
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
90| OG
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
68OG
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%	

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

INGREDIENTS



MALT

Extra Pale	5.31kg	11.7lb
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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™

FOOD PAIRING



Salt baked cod with lemon and dill butter

Beef, oyster and ale pie

Apple and rosemary tart

PACKAGING



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 Special Malt Type I	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

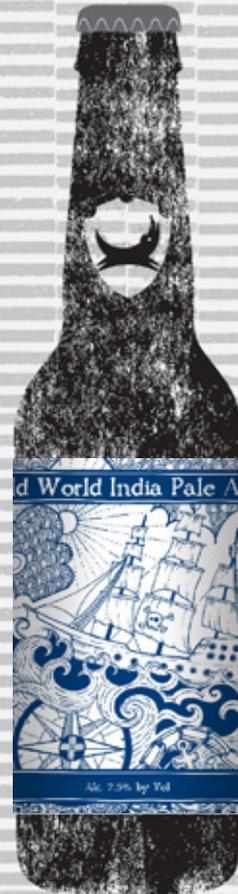


Honey glazed ham with spicy roasted carrots

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%	

METHOD / TIMINGS

	MASH TEMP	
64°C	147°F	90mins
	FERMENTATION	
19°C	66°F	

INGREDIENTS



MALT

Extra Pale	6.56kg	14.45lb
Dark Crystal 350	0.66kg	1.45lb
Carafa Special Malt Type 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™

FOOD PAIRING



Seared steak with a peppercorn sauce

Strong blue cheese and oatcakes

Chocolate cheesecake

PACKAGING



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
35OG
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)

Couda 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

FIRST BREWED DECEMBER 2011

SHAREHOLDER BLACK IPA 2011

SHAREHOLDER BLACK IPA.

| ABV
7.1%| IBU
80| OG
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 Malt Type 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
45| OG
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	11.01lb
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

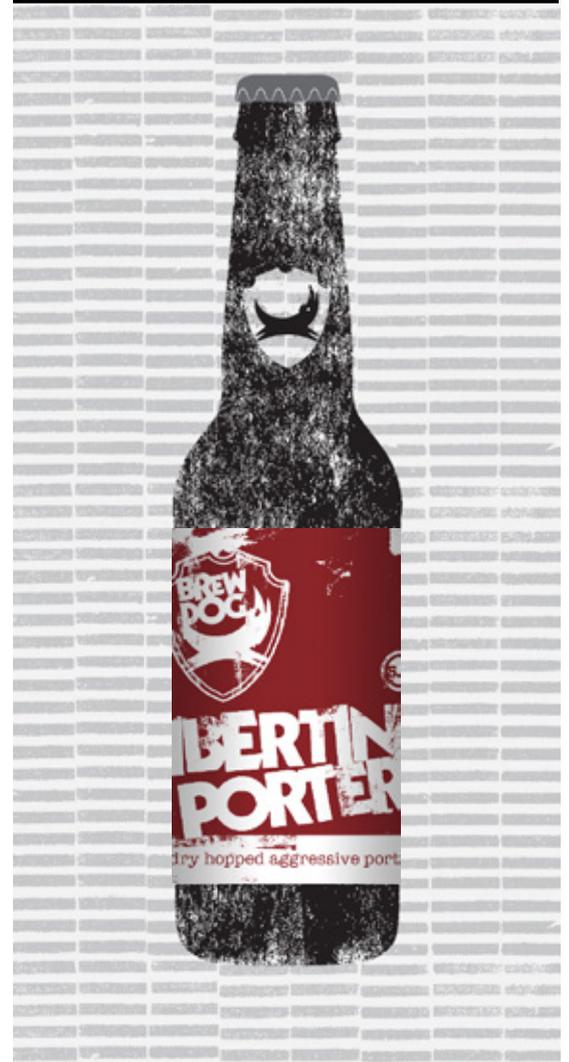


Blue cheese beef burger

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
Caramalt	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**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	IBU	OG
6.7%	67	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



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



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



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™

FOOD PAIRING



Baja style fish tacos

Jerk chicken

Apple crumble

PACKAGING



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 Sauvin, 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
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HOPS

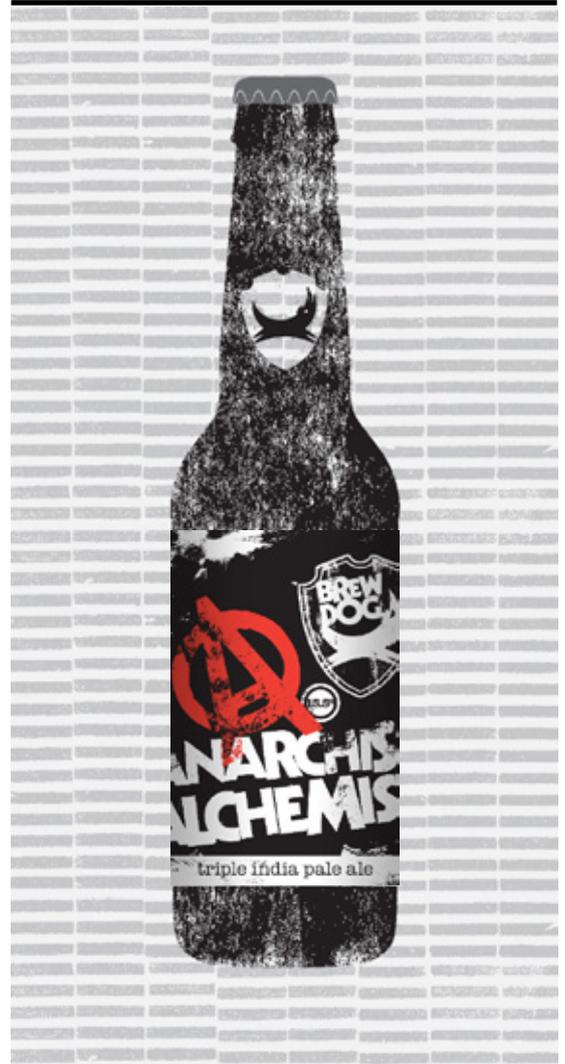
	(g)	Add	Attribute
Nelson Sauvin	6.25	Start	Bitter
Centennial	12.5	Start	Bitter
Nelson Sauvin	12.5	End	Flavour
Amarillo	12.5	End	Flavour
Centennial	12.5	End	Flavour
Nelson Sauvin	12.5	Dry hop	Aroma
Amarillo	12.5	Dry hop	Aroma
Centennial	12.5	Dry hop	Aroma



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.

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	82.14%	

METHOD / TIMINGS



MASH TEMP

XX°C XX°F XXmins



FERMENTATION

XX°C XX°F

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
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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	16.25	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	IBU	OG
11.2%	35	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
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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
50| OG
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
0OG
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%	

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

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™

FOOD PAIRING



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

PACKAGING



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

FIRST BREWED AUGUST 2012

HELLO MY NAME IS BEASTIE

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™

FOOD PAIRING



Honey glazed ham with pineapple

Spicy wings with blue cheese sauce

Blackberry pie with vanilla ice cream

PACKAGING



BREWER'S 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



Smokey 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%	

INGREDIENTS



MALT

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



HOPS

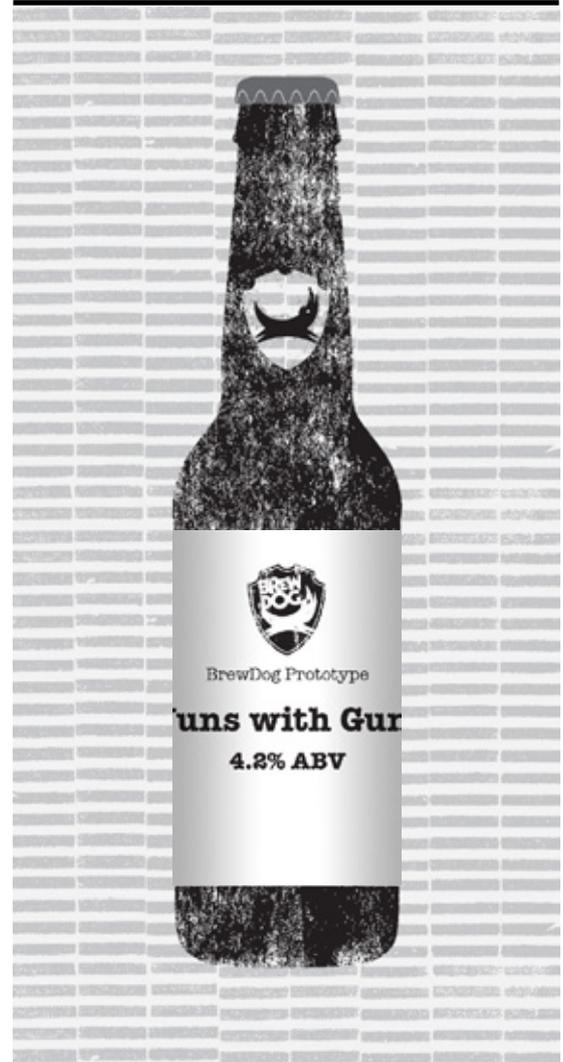
	(g)	Add	Attribute
Cascade	1.25	Start	Bitter
Cascade	10	End	Flavour
Centennial	10	End	Flavour
Chinook	10	End	Flavour
Amarillo	10	End	Flavour
Chinook	75	Dry Hop	Aroma
Amarillo	75	Dry Hop	Aroma
Cascade	100	Dry Hop	Aroma



YEAST

Wyeast 2007 - Pilsen Lager™

PACKAGING



METHOD / TIMINGS



MASH TEMP

70°C 158°F



FERMENTATION

16°C 61°F

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
40OG
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 Special Malt 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 barbeque – 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	11.0lb
Extra Pale	2kg	4.4lb
Munich	2kg	4.4lb
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	11.0lb
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
6.7%

IBU
70

OG
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	7.7lb
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
12.8%

IBU
50

OG
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 brinness.

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



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, 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
50OG
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
4.7%

IBU
40

OG
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
50

OG
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
65OG
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

BREWERS 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

BREWER'S 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 I50	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
30

OG
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



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 150	0.31kg	0.69lb



	(g)	Add	Attribute
Magnum	25	Start	Bitter



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
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.

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
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.

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

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

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.

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%	

METHOD / TIMINGS

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

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™

FOOD PAIRING

Grilled rib-eye steak

Baked curry chickpea snacks

Chocolate and walnut brownie

PACKAGING**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 150	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

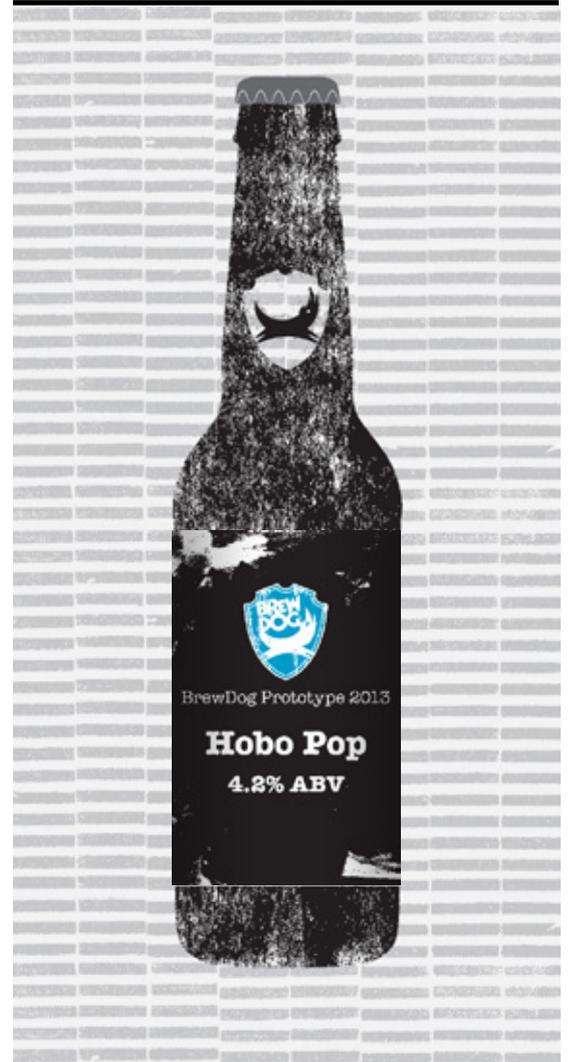


Mozzarella and tomato baked chicken

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
40| OG
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	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
20OG
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 I50	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™

FOOD PAIRING



Russian mini pork pies

Beef Stroganoff

Chocolate and fruit cake

PACKAGING



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
35OG
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.

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
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 **FERMENTATION**

21°C	70°F
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 **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 - 2CABEGAS 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	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
50OG
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



BREWERS 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™

PACKAGING



FOOD PAIRING



Korvapuusti (cinnamon and cardamom buns)

Spicy orange chicken marmalade served with potato bread

Sea buckthorn cheesecake

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
Torried 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

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 Mittelfrüh	7.5g	Start	Bitter
Hallertauer Mittelfrüh	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	IBU	OG
6%	70	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	IBU	OG
4%	35	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



BREWER'S 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
Columbus	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

KONNICHIWA 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



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



	(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



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
55OG
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 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%	

INGREDIENTS



MALT

Extra Pale	6.25kg	13.77lb
Wheat	1.25kg	2.75lb
Caramalt	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



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		

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	IBU	OG
6.5%	35	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
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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
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YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Coconut beef red curry

Butternut squash soup with toasted almonds

Chocolate coated macarons

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
Columbus	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

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 Special Malt Type 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

ABV	IBU	OG
7.2%	130	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™

PACKAGING



BREWERS TIP



Sourcing fresh cloudberrries might involve a trip to Sweden but boy are they worth it.

FOOD PAIRING



Scones with cloudberry jam

Oysters with a chilli and dill sauce

Rhubarb tart



#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

SINGLE HOP INDIA PALE ALE.

ABV	IBU	OG
7.2%	100	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
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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
100OG
1064

THIS BEER IS

From the central European plains of Germany, comes something very different. A blast of tangerine and orange, Mandarina 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, Mandarina 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
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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
85OG
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
Columbus	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™

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.

FOOD PAIRING



Caramelised onion and lightly seared steak

Pulled barbecue brisket

Salted caramel cheesecake



#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



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
30OG
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

FIRST BREWED MARCH 2015

B-SIDES – HOPPY SAISON

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
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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
20OG
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
20OG
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
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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	1.10lb
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

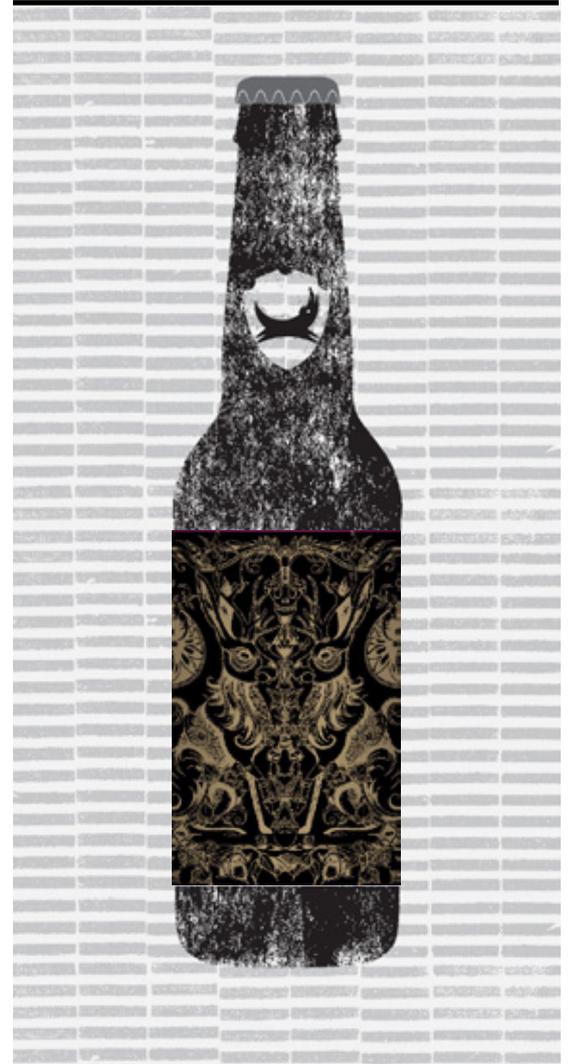
Wyeast 1272 - American Ale II™

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
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INGREDIENTS**MALT**

Extra Pale	14.5kg	0.66lb
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**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
Cloudberrries	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 Sauvín	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



BREWERS 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
35OG
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
20OG
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™

FOOD PAIRING

Soy and honey glazed mackerel

Moroccan spice lamb shanks

Baklava

PACKAGING**KEG ONLY****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 honery 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.



#204 NO LABEL

FIRST BREWED OCTOBER 2015

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™

PACKAGING**KEG ONLY****FOOD PAIRING**

Lamb cutlets with cucumber raita

Pigeon pea dal

Set vanilla custard

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%	

METHOD / TIMINGS

	MASH TEMP	
65°C	149°F	75mins
	FERMENTATION	
10°C	50°F	

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™

FOOD PAIRING

Tomato and rosemary palmiers

Bratwurst with sauerkraut

Lemon drizzle cake

PACKAGING**KEG ONLY****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
65OG
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



BREWERS 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

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

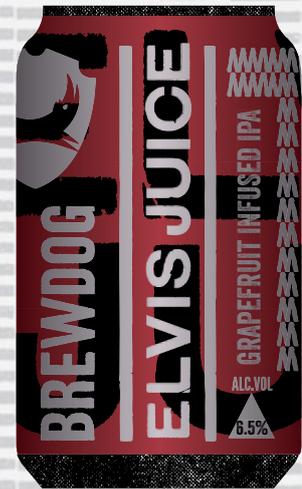
Wyeast 1056 American Ale™

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
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YEAST

Wyeast 1056 American Ale™

PACKAGING

**KEG ONLY**

FOOD PAIRING



Smoked chicken wings

Miso ramen

Yuzu cheesecake

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	11.0lb
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
45OG
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 150	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.



#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
60OG
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 Mezcals and 1.6kg Agave syrup in FV

INGREDIENTS



MALT

Extra Pale	7.3kg	16.1lb
Wheat	360kg	0.36lb
Smoked Malt	535kg	0.544lb



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
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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
25

 OG
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
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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!



#221 DOG E

FIRST BREWED 2016

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

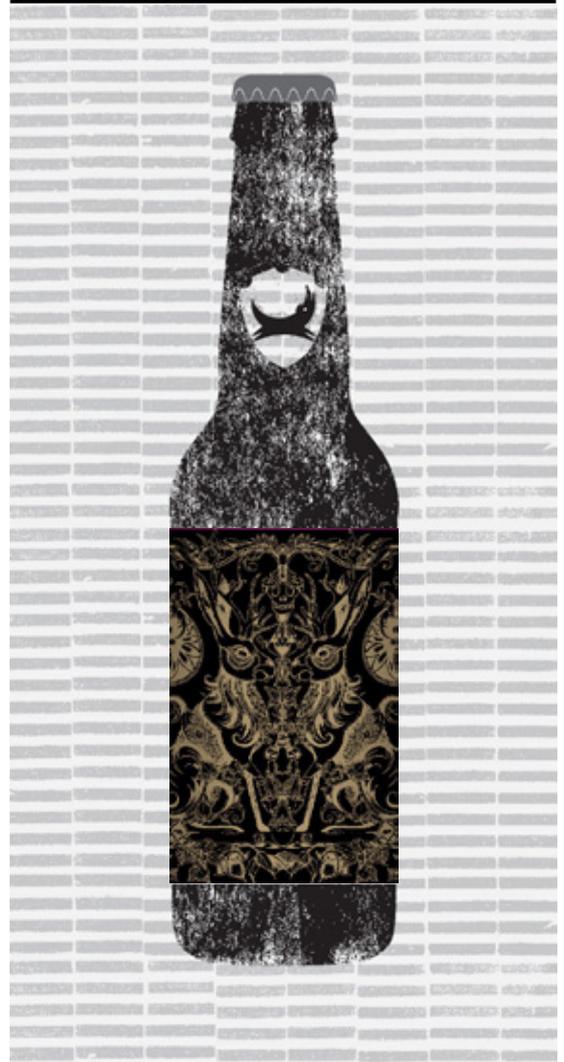
	(g)	Add	Attribute
Bramling Cross	12.5	Start	Bitter
Bramling Cross	12.5	Middle	Flavour
Sorachi Ace	12.5	Middle	Flavour
Sorachi Ace	25	End	Flavour
Willamette	25	End	Flavour



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.

TIRAMISU BARLEY WINE.

ABV
14.2%

IBU
20

OG
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
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 **FERMENTATION**

21°C	69°F
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INGREDIENTS

 **MALT**

Pale Ale	4.2kg	18.5lb
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

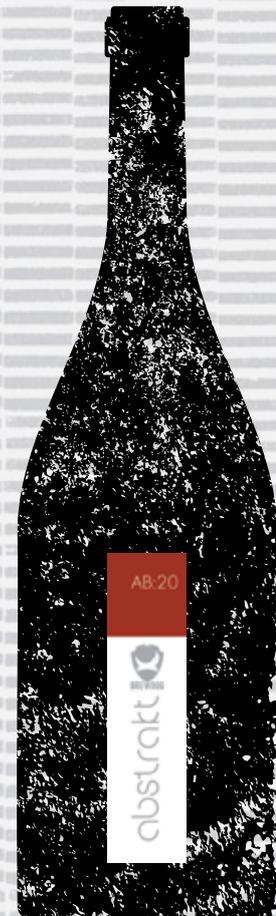


Cornish Yarg

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
65OG
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™

PACKAGING



METHOD / TIMINGS



FOOD PAIRING

Rocket and mozzarella salad with a cracked pepper dressing

Fried halibut with sweet potato fritters

Grapefruit and blood orange tart

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 KINGPIN

FIRST BREWED 2016

21ST CENTURY LAGER.

ABV
4.7%

IBU
40

OG
1044

THIS BEER IS

A 4.7% German Pils with light, biscuit and toasty malt character, upon which is built a hop bitterness that provides complexity and a long, dry finish.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	4.7%	
TARGET FG	1008	
TARGET OG	1044	
EBC	14	
SRM	7	
PH	4.2	
ATTENUATION LEVEL	79%	

METHOD / TIMINGS



MASH TEMP

65°C 150°F 75mins



FERMENTATION

10°C 50°F

INGREDIENTS



MALT

Pilsner	1.63kg	3.58lb
Caramalt	0.16kg	0.36lb
Munich	0.63kg	1.38lb
Pale Malt	1.50kg	3.30lb



HOPS

	(g)	Add	Attribute
Magnum	5	Start	Bitter
Perle	25	Middle	Flavour
Perle	12.5	End	Flavour



YEAST

Wyeast 2007 – Pilsen Lager™

FOOD PAIRING



Jamaican jerk chicken wings

Corn dogs

Strawberry ice cream sundae

PACKAGING



BREWER'S TIP



Keep an eye on your fermentation temperature to ensure you get the crisp notes that are the hallmark of a good pilsner.



#226

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

Extra Pale	6.5kg	14.31lb
Caramalt	0.875kg	1.92lb
Munich	0.5kg	1.10lb
Flaked Oats	2kg	4.41lb
Dark Crystal	0.875kg	1.93lb
Carafa Special Malt Type 1	0.25kg	0.55lb
Carafa Special Malt Type 3	0.5kg	1.10lb



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.



#227

ACE OF CHINOOK

FIRST BREWED 2016

SINGLE-HOPPED SESSION IPA.

ABV
4.5%IBU
40OG
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.



#228

#MASHTAG 2016

FIRST BREWED 2016

SOUR CHERRY TRIPLE IPA.

ABV
10.5%IBU
100OG
1090

THIS BEER IS

We gave our customers the keys to the brewery and let them choose every aspect of this beer. Sour cherry combines with fruity hop character against a biscuit malt backbone with a hint of alcohol warmth, and an oaky undercurrent.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV		10.5
TARGET FG		1010
TARGET OG		1090
EBC		15
SRM		8
PH		4.4
ATTENUATION LEVEL		89.04%

METHOD / TIMINGS



MASH TEMP

65°C 150°F 75mins



FERMENTATION

21°C 70°F



TWIST

250g Sour Cherries

5g Oak Chips

INGREDIENTS



MALT

Pale Ale	6.3kg	13.77lb
Dextrose	1.0kg	2.20lb



HOPS

	(g)	Add	Attribute
Columbus	10	Start	Bitter
Simcoe	25	End	Flavour
Mosaic	25	End	Flavour
Citra	25	End	Flavour
Amarillo	25	End	Flavour
Simcoe	50	Dry Hop	Aroma
Mosaic	50	Dry Hop	Aroma
Citra	50	Dry Hop	Aroma
Amarillo	50	Dry Hop	Aroma



YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING



Confit duck with cherry sauce

Cajun ribs

Buttermilk waffles

PACKAGING



BREWERS TIP



Rope in as many friends as you can to make it a truly democratic brew.



#229 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.



#230 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.



#231 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.



#232 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
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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
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FERMENTATION

21°C	70°F
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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.



#233

ACE OF EQUINOX

FIRST BREWED 2016

SINGLE-HOPPED SESSION IPA.

ABV
4.5%IBU
40OG
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.



#234 RYE HAMMER

FIRST BREWED 2016

OUR RUTHLESS IPA WITH A SPICY TWIST.

ABV	IBU	OG
7.2%	250	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

Schäufele

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.



#235

FIRST BREWED 2016

BREWDOG VS BEAVERTOWN

COFFEE AND CIGARETTES.ABV
9.2%IBU
50OG
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.



#236

PROTOTYPE HELLES

FIRST BREWED 2016

LAIID-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	6.6lb
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.



#237

MANGO AND CHILI BARLEY WINE

FIRST BREWED 2016

SPICY, CHEWY, SWEET.| ABV
12%| IBU
50| OG
1110

THIS BEER IS

A huge, chewy barley wine, loaded with bitterness and balanced with a sweet and spicy combo of mango and chili. A concept brew which was so well received, we tweaked it and it became Neon Overlord.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV		12%
TARGET FG		1015
TARGET OG		1110
EBC		20
SRM		40
PH		4.4
ATTENUATION LEVEL		84%

METHOD / TIMINGS



MASH TEMP

60°C	140°F	30mins
65°C	149°F	20mins
72°C	162°F	15mins
78°C	172°F	10mins



FERMENTATION

21°C	70°F
------	------

INGREDIENTS



MALT

Marris Otter	7kg	15.4lb
--------------	-----	--------



HOPS

	(g)	Add	Attribute
Centennial	5	90	Bitter
Centennial	1	15	Flavour
Columbus	1	15	Flavour
Mosaic	3	Whirlpool	Aroma
Citra	2	Whirlpool	Aroma
Coriander Seed	4	Whirlpool	Aroma
Mango	500	Secondary	Flavour
1 lemon drop chilli	n/a	Maturation	Flavour



YEAST

Wyeast 1272 - American Ale II™

PACKAGING

**KEG ONLY**

FOOD PAIRING



Vegetable Samosas
 Thai Green Chicken Curry
 Vanilla Panna Cotta

BREWER'S TIP



Crack open the chili and add it in a muslin bag so you can take it out when the chilli heat suits you.



#238 SCIENCE IPA

FIRST BREWED 2016

INDIA PALE ALE.

ABV
5%

IBU
45

OG
1050

THIS BEER IS

A beer brewed specifically for the British Science Festival, held in Swansea.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	5%	
TARGET FG	1011	
TARGET OG	1050	
EBC	24	
SRM	47	
PH	4.4	
ATTENUATION LEVEL	77%	

METHOD / TIMINGS

MASH TEMP

60°C	140°F	30mins
65°C	149°F	20mins
72°C	162°F	15mins
78°C	172°F	10mins

FERMENTATION

21°C 70°F

INGREDIENTS

MALT

Marris Otter	4kg	8.8lb
Dark Crystal Malt	0.35kg	0.8lb

HOPS

	(g)	Add	Attribute
Centennial	20	60	Bitter
Cascade	20	30	Flavour
Amarillo	40	Whirlpool	Aroma
Cascade	25	Dry Hop	Aroma
Amarillo	25	Dry Hop	Aroma

YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING



Chicken Katsu
Cheese and Ham Omelette
Pumpkin Pie

PACKAGING



KEG ONLY

BREWER'S TIP



This beer is all about the balance between the malty backbone of the beer and the fresh hop aroma. The fresher the hops the better.



#239

HONEY AND LEMON BLITZ

FIRST BREWED 2016

HONEY & LEMON INFUSED BERLINER WEISSE.| ABV
3.2%| IBU
8| OG
1039

THIS BEER IS

Honey & Lemon Blitz sees tart Berliner Weisse character multiplied by lemony acidity; light bready malt and a hint of warming honey hold this back from the brink of palate-destroying sourness.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	3.2%	
TARGET FG	1008	
TARGET OG	1039	
EBC	8	
SRM	4	
PH	3.2	
ATTENUATION LEVEL	75%	

METHOD / TIMINGS



MASH TEMP

60°C	140°F	30mins
65°C	149°F	20mins
72°C	162°F	15mins
78°C	172°F	10mins

Following souring steps outlined in Blitz Series recipes



FERMENTATION

21°C	70°F
------	------

INGREDIENTS



MALT

Pilsner	1kg	2.2lb
Wheat	1kg	2.2lb
Munich	0.75kg	1.7lb
Oats	0.2kg	0.4lb
Smoked Malt	0.06kg	0.1lb



HOPS

	(g)	Add	Attribute
Perle	6	15	Bitter
Lemon peel	12	15	Aroma
Honey	10	15	Flavour



YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING



Herb-Crusted Baked Cod
Berry and Cream Meringue
Lemon Drizzle Cake

PACKAGING

**KEG ONLY**

BREWER'S TIP



Be careful not to over do the smoked malt as it's just a background flavour and you don't want it to be prominent in the finished beer.



#240 BLITZ SAISON

FIRST BREWED 2016

LEMON & CORIANDER BERLINER WEISSE.

ABV
3.2%

IBU
8

OG
1040

THIS BEER IS

Belgium meets Berlin – incredible saison character with a bright and vibrant sour edge.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	3.2%	
TARGET FG	1007	
TARGET OG	1040	
EBC	7	
SRM	14	
PH	3.2	
ATTENUATION LEVEL	77%	

INGREDIENTS



MALT

Marris Otter	3kg	6.6lb
Rye	0.25kg	0.6lb
Oats	0.25kg	0.6lb



HOPS

	(g)	Add	Attribute
Bramling Cross	7	15	Bitter
Coriander	4	15	Aroma
Peppercorns	2	15	Flavour
Amarillo	15	Whirlpool	Aroma



YEAST

Wyeast 3711 - French Saison™

PACKAGING



KEG ONLY

METHOD / TIMINGS



MASH TEMP

60°C	140°F	30mins
65°C	149°F	20mins
72°C	162°F	15mins
78°C	172°F	10mins

Following souring steps outlined in Blitz



FERMENTATION

21°C	70°F
------	------

FOOD PAIRING



Taleggio and Spinach Tart
Chicken Adobo
Crème Caramel

BREWER'S TIP



This will ferment out very dry due to the yeast.



#241

HELLO MY NAME IS INGRID

FIRST BREWED 2016

CLOUDBERRY DOUBLE IPA.

ABV
8.2%IBU
70OG
1076

THIS BEER IS

We asked the public to tell us the one beer we should brew again, from our entire back catalogue. They chose well. Cloudberries team up with pan-global hops for an all out fruit riot against a caramel malt base.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	8.2%	
TARGET FG	1013	
TARGET OG	1076	
EBC	30	
SRM	15.2	
PH	5.2	
ATTENUATION LEVEL	83.3%	

METHOD / TIMINGS



MASH TEMP

65°C | 150°F | 75mins



FERMENTATION

21°C | 70°F

INGREDIENTS



MALT

Extra Pale	4.9kg	10.8lb
Cara Malt	0.7kg	1.5lb



HOPS

	(g)	Add	Attribute
Columbus	8	Start	Bitter
Centennial	8	Start	Bitter
Columbus	5	Middle	Flavour
Centennial	5	Middle	Flavour
Enigma	5	Middle	Flavour
Bramling Cross	6	Middle	Flavour
Columbus	6	End	Flavour
Centennial	6	End	Flavour
Enigma	5	End	Flavour
Bramling Cross	6	End	Flavour
Enigma	30	Dry Hop	Aroma
Citra	60	Dry Hop	Aroma
Bramling Cross	30	Dry Hop	Aroma



YEAST

Wyeast 1272 - American Ale II™

PACKAGING



BREWER'S TIP



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

FOOD PAIRING



Tempura Prawns

Soy-Glazed Chicken Thighs

Raspberry Soufflé



#242 CREW BREW

FIRST BREWED 2016

DEMOCRATIC AMBER ALE.

ABV
8%

IBU
100

OG
1072

THIS BEER IS

Our crew designed it, and we bottled it just for ourselves! We chose an 8% red ale, mash hopped and first wort hopped with New Zealand origin hops.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	8%	
TARGET FG	1011	
TARGET OG	1072	
EBC	28	
SRM	14.2	
PH	5.2	
ATTENUATION LEVEL	84.62%	

METHOD / TIMINGS



MASH TEMP

65°C 150°F 75mins



FERMENTATION

21°C 70°F

INGREDIENTS



MALT

Marris Otter	4kg	8.8lb
Munich	0.5kg	1.1lb
Crystal	0.5kg	1.1lb
Carahell	0.5kg	1.1lb
Wheat	0.5kg	1.1lb



HOPS

	(g)	Add	Attribute
Cascade	10	Mash	Bitter
Nelson Sauvin	10	Mash	Bitter
Cascade	30	Start	Bitter
Nelson Sauvin	15	Start	Bitter
Cascade	15	Middle	Flavour
Nelson Sauvin	15	Middle	Flavour
Cascade	100	End	Aroma
Nelson Sauvin	100	End	Aroma



YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING

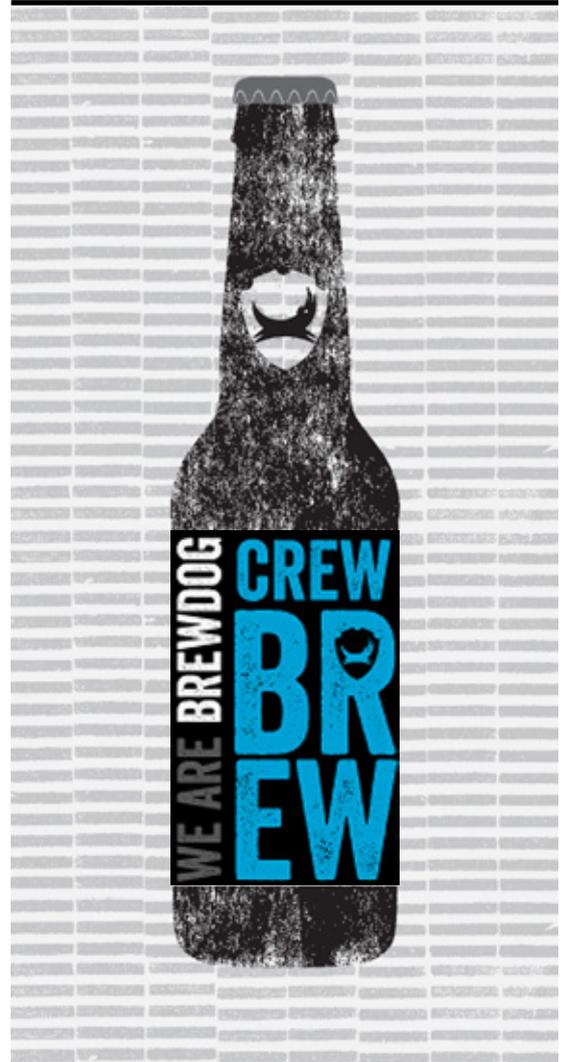


Panko-coated Chicken Katsu

Classic Cheddar Ploughmans

Pecan Pie

PACKAGING



BREWER'S TIP



Bring a few bottles to your local BrewDog bar when it's done and ask the staff if you got it right, they're the only ones who can tell you for sure! They'll also probably know of other homebrewers and beer enthusiasts nearby that you can link in with to share your experiences and get awesome first hand advice from.



#243 GIN BLITZ

FIRST BREWED 2016

BOTANICAL BERLINER WEISSE.

ABV
3.2%

IBU
8

OG
1038

THIS BEER IS

Our Blitz series sees us brew up low abv, super tart Berliner Weisse, and generally infuse them with bags of sour fruit flavour – but this batch uses gin botanicals instead.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV		3.2%
TARGET FG		1008
TARGET OG		1038
EBC		8
SRM		4
PH		3.2
ATTENUATION LEVEL		75%

METHOD / TIMINGS



MASH TEMP

60°C	140°F	30mins
65°C	149°F	20mins
72°C	162°F	15mins
78°C	172°F	10mins



FERMENTATION

21°C 70°F



TWIST

Kettle Soured

INGREDIENTS



MALT

Marris Otter	1.5kg	3.3lb
Wheat	1.5kg	3.3lb



HOPS

	(g)	Add	Attribute
Bramling Cross	6	Start	Bitter
Juniper Berry	400	Start	Aroma
Coriander	20	Start	Aroma
Orange Peel	155	Start	Aroma



YEAST

Wyeast 1056 – American Ale II™

FOOD PAIRING



Game Terrine with Pickles

Fish Tacos

Peach Melba

PACKAGING



KEG ONLY

BREWER'S TIP



Crack open/mash up the Juniper berries to get the most flavour and aroma from them.

LIQUORICE BLACKCURRANT STOUT.

ABV
12%

IBU
100

OG
1130

THIS BEER IS

AB:21 is a liquorice and blackcurrant infused imperial stout. Rolling in at an imposing 12% abv, this huge and decadent dark beer dials down the charred roastiness and focuses instead on the rich, full-bodied chocolate and dark fruit character of the style.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	12%	
TARGET FG	1015	
TARGET OG	1130	
EBC	200	
SRM	101.6	
PH	5.1	
ATTENUATION LEVEL	82%	

METHOD / TIMINGS

 MASH TEMP
65°C 150°F 75mins
 FERMENTATION
19°C 66°F
 TWIST
Liquorice
200g Blackcurrant Concentrate FV

INGREDIENTS



MALT

Extra Pale	7.2kg	15.8lb
Brown Malt	1kg	2.2lb
Double Roasted Crystal	1kg	2.2lb
Flaked Oats	1kg	2.2lb



HOPS

	(g)	Add	Attribute
Galena	40	Start	Bitter
Bramling Cross	40	Middle	Flavour



YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING

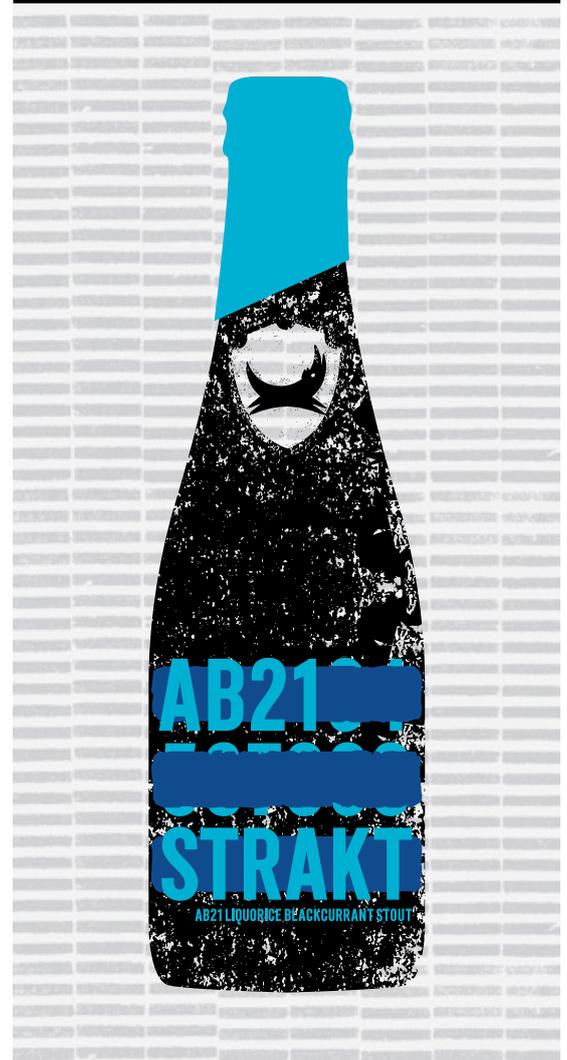


Steak Pie and Winter Vegetables

Chocolate Torte

Blackcurrant Panna Cotta

PACKAGING



BREWER'S TIP



As with all of our Abstrakts this one is great for ageing. Be extra vigilant at all times as a small fault now will lead to disaster a few years down the line.



#245 BEATNIK

FIRST BREWED 2016

IMPERIAL RED ALE.

ABV
8%

IBU
60

OG
1075

THIS BEER IS

We gave our Equity Punks the keys to the brewery and let them brew the beer, as well as join Q&As and tour our HQ. The beer was voted on exclusively by Equity Punks.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	8%	
TARGET FG	1013	
TARGET OG	1075	
EBC	60	
SRM	30.5	
PH	5.2	
ATTENUATION LEVEL	83.78%	

METHOD / TIMINGS



MASH TEMP

65°C 150°F 75mins



FERMENTATION

19°C 66°F

INGREDIENTS



MALT

Marris Otter	5kg	11lb
Munich	0.53kg	1.2lb
Crystal Dark	0.27kg	0.6lb



HOPS

	(g)	Add	Attribute
Apollo	26.67	Start	Bitter
Centennial	13.33	Middle	Flavour
Centennial	13.33	End	Aroma
Simcoe	13.33	End	Aroma
Simcoe	1.33	Dry Hop	Aroma
Apollo	0.67	Dry Hop	Aroma



YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING



- Loaded Hamburger and Spicy Fries
- Warm Banana Bread
- Pineapple Sponge Cake

PACKAGING



BREWER'S TIP



For a real authentic experience invite all of your friends around to help on brewday. Try splitting the batch up after primary fermentation and dry hopping at different rates to see which you prefer. You can also blend the different versions back together to see how that tastes, have fun with it!



#246 CASINO RYE ALE

FIRST BREWED 2016

LIFE'S A GAMBLE.

ABV	IBU	OG
5.1%	40	1049

THIS BEER IS

We've split our bets with Casino Rye Ale and doubled up on the malt front, with barley and rye on the grain bill.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	5.1%	
TARGET FG	1009	
TARGET OG	1049	
EBC	25	
SRM	12.7	
PH	5.2	
ATTENUATION LEVEL	81.6%	

METHOD / TIMINGS

	MASH TEMP		
65°C	150°F	75mins	
	FERMENTATION		
21°C	70°F		

INGREDIENTS



MALT

Extra Pale	2.8kg	6.2lb
Simpsons Rye	0.5kg	1.1lb
Medium Crystal	0.15kg	0.3lb



HOPS

	(g)	Add	Attribute
Equinox	10	Start	Bitter
Equinox	40	Middle	Flavour
Equinox	150	End	Aroma
Equinox	150	Dry Hop	Aroma



YEAST

Wyeast 1056 – American Ale™

FOOD PAIRING



- Crab Cakes
- Spicy Bean Burrito
- Dundee Fruit Cake

PACKAGING



BREWER'S TIP



We don't recommend roulette as a way to design beer. Spin the bottle is a much more sensible option. Make this beer with the freshest ingredients you can. Try to arrange brewday as close to delivery day as possible and throw 10 brewbucks on black 17 for us.



#247

SELF ASSEMBLY POPE

FIRST BREWED 2016

COCONUT VANILLA PORTER.

ABV
7.4%IBU
75OG
1072

THIS BEER IS

A dark and decadent beer brewed with coconut, vanilla, cacao.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	7.4%	
TARGET FG	1016	
TARGET OG	1072	
EBC	200	
SRM	101.6	
PH	5.1	
ATTENUATION LEVEL	82%	

METHOD / TIMINGS



MASH TEMP

65°C 150°F 75mins



FERMENTATION

19°C 60°F



TWIST

Toasted Coconut Chips – 40g FV

Vanilla Extract – FV

INGREDIENTS



MALT

Pale Ale	3.6kg	7.9lb
Wheat	0.2kg	10.4lb
Dextrin	0.2kg	0.4lb
Chocolate	0.35kg	0.8lb
Double Roasted Crystal	0.3kg	0.7lb



HOPS

	(g)	Add	Attribute
Galena	30	Start	Bitter
Dark Muscavado	400	Additions	



YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING

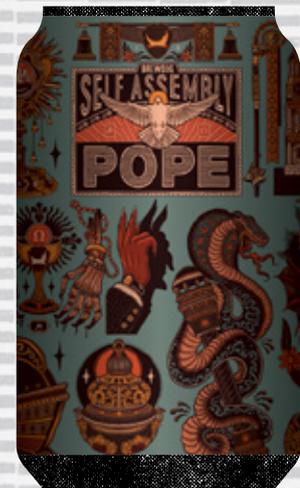


Beef Rendang

Coconut Macaroons

Profiteroles with Chantilly Cream

PACKAGING



BREWER'S TIP



Don't be shy with the roasted coconut, it's a delicate flavour compared to the rest of the beer, so go nuts! If it grows wild near you, go grab some Gorse and chuck it in too for a local natural boost to the coconut flavours.



#248

TWIN ATLANTIC

FIRST BREWED 2016

MANGO & PINEAPPLE PALE.

ABV
5%IBU
80OG
1048

THIS BEER IS

Brewed in collaboration with our AGM-headlining band, Twin Atlantic, this US style pale features some of our favourite hops and is loaded with tropical fruit.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV		5%
TARGET FG		1011
TARGET OG		1048
EBC		19
SRM		9.7
PH		5.2
ATTENUATION LEVEL		77%

METHOD / TIMINGS

 MASH TEMP

65°C 150°F 75mins

 FERMENTATION

19°C 66°F

 TWIST

Mango and Pineapple added to FV after Primary fermentation

INGREDIENTS

 MALT

Pale Ale	3kg	6.6lb
Cara Malt	0.2kg	0.4lb

 HOPS

	(g)	Add	Attribute
Cascade	40	End	Aroma
Equinox	40	End	Aroma

 YEAST

Wyeast 1056 – American Ale™

FOOD PAIRING



Jerk Chicken Kebabs with Mango Salsa

Avocado and Citrus Salad

Pineapple Upside Down Cake

PACKAGING



KEG ONLY

BREWERS TIP



If you can't find an awesome Scottish band to collaborate with just pump up the volume on your stereo and have fun moshing whilst you're mashing in. Use ripe but fresh fruit and be prepared to lose extra volume to it. It'll be worth it.



#249 HOP SHOT

FIRST BREWED 2016

QUADRUPLE INDIA PALE ALE.

ABV
7%

IBU
250

OG
1065

THIS BEER IS

Hop Shot is a high-velocity hop hit. Our latest experiment in ice-distillation is a west coast IPA, subjected to Antarctic temperatures and concentrated by removing the ice that forms. The result is a 22% ABV hop grenade in a 110ml bottle.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV		7%
TARGET FG		1010
TARGET OG		1065
EBC		15
SRM		7.5
PH		4.4
ATTENUATION LEVEL		85%

METHOD / TIMINGS



MASH TEMP

65°C 149°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 1272 - American Ale II™

PACKAGING



FOOD PAIRING



Phall Curry
Pork Burrito with a Habanero and Mango Chili Salsa
Ginger and Grapefruit Poundcake

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. The colder you freeze it the boozier it gets. Be careful to not dilute it too much when draining off the concentrated liquid after freezing so you don't dilute it too much



#250

RYE IPA SMALL BATCH

FIRST BREWED 2016

RYE INDIA PALE ALE.

ABV
7.2%

IBU
100+

OG
1065

THIS BEER IS

A 7.2% rye IPA loaded with grapefruit notes, pithy citrus, and huge resinous bitterness, with rye character. The Centennial and Columbus flavours are amplified by the spicy, dry rye.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	7.2%	
TARGET FG	1010	
TARGET OG	1065	
EBC	8	
SRM	16	
PH	4.4	
ATTENUATION LEVEL	84%	

INGREDIENTS



MALT

Marris Otter	4kg	8.8lb
Rye	0.8kg	1.8lb



HOPS

	(g)	Add	Attribute
Centennial	40	60	Bitter
Centennial	15	15	Bitter
Columbus	15	15	Flavour
Centennial	50	Whirlpool	Aroma
Columbus	25	Whirlpool	Aroma
Columbus	10	Dry Hop	Aroma
Citra	10	Dry Hop	Aroma



YEAST

Wyeast 1272 - American Ale II™

PACKAGING



KEG ONLY

METHOD / TIMINGS



MASH TEMP

60°C	140°F	30mins
65°C	149°F	20mins
72°C	162°F	15mins
78°C	172°F	10mins



FERMENTATION

21°C	70°F
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FOOD PAIRING



- Salmon Fishcakes with Rocket Salad
- Baked Goat's Cheese
- Classic Victoria Sponge

BREWER'S TIP



Be prepared for a long sparge as the rye content is really high.



#251

SORACHI ACE SESSION SMALL BATCH

FIRST BREWED 2016

SORACHI ACE BELGIAN PALE.

ABV
4%IBU
25OG
1035

THIS BEER IS

This brew is a pale ale fermented with Belgian yeast and spiced with coriander seed.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV		4%
TARGET FG		1005
TARGET OG		1035
EBC		15
SRM		7.62
PH		5.1
ATTENUATION LEVEL		79%

INGREDIENTS



MALT

Pale Ale	2kg	4.4lb
Rye - Crisp	0.22kg	0.5lb
Munich	0.11kg	0.2lb
Wheat	0.17kg	0.4lb
Acidulated	0.06kg	0.1lb



HOPS

	(g)	Add	Attribute
Sorachi Ace	22	Start	Bitter
Sorachi Ace	22	End	Flavour



YEAST

Wyeast 1388 - Belgian Strong Ale™

PACKAGING

**KEG ONLY**

METHOD / TIMINGS



MASH TEMP

65°C 150°F 75mins



FERMENTATION

19°C 66°F



TWIST

Crushed Coriander Seeds - FV

FOOD PAIRING



Californian Roll Sushi

Parmesan and Rocket Pizza

Coconut Cake

BREWER'S TIP



If you dry hop with extra Sorachi Ace you'll end up with an awesome extra hit of lemony zing but be warned, it'll go through a lot of interesting variations on the way, including coconut and even bubblegum! Give it time though and it'll land back at that lovely lemon zest that will compliment the coriander seeds perfectly.



#252

FIRST BREWED 2017

DORTMUNDER SMALL BATCH

PALE LAGER.| ABV
4.9%| IBU
32| OG
1049**THIS BEER IS**

A pale lager, with toasty biscuit malt balanced against a robust spicy bitterness.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	4.9%	
TARGET FG	1009	
TARGET OG	1049	
EBC	15	
SRM	7.62	
PH	5.2	
ATTENUATION LEVEL	81.5%	

METHOD / TIMINGS

 MASH TEMP		
65°C	149 °F	75 mins
 FERMENTATION		
14°C	57°F	

INGREDIENTS**MALT**

Pilsner	5.16kg	11.4lb
Pale Ale	1.72kg	3.8lb

**HOPS**

	(g)	Add	Attribute
Magnum	5	Start	Bitter
Sterling	10	Start	Bitter
Sterling	10	End	Flavour

**YEAST**

Wyeast 2124 - Bohemian Lager™

FOOD PAIRING

Cajun Chicken Burger

Baked Brie

Tomato and Herb Bruschetta

PACKAGING**KEG ONLY****BREWER'S TIP**

To really nail this style you need to get the water right. Do a bit of research on water profiles and ask a local brewery if they can help you out with some water treatments.



#253

FIRST BREWED 2017

90 SHILLING SMALL BATCH

HONEYED SPICY MALT.

ABV
5.3%IBU
25OG
1056

THIS BEER IS

A malt-forward Scotch ale with a complex but mellow mix of toast crust, caramel, hints of cocoa, and a light hop spiciness.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV		5.3%
TARGET FG		1010
TARGET OG		1056
EBC		40
SRM		20.32
PH		4.2
ATTENUATION LEVEL		73%

METHOD / TIMINGS



MASH TEMP

54°C 130°F 75mins



FERMENTATION

19°C 66°F

INGREDIENTS



MALT

Pale Ale Propino	5.8kg	12.8lb
Premium English Caramalt	0.6kg	1.3lb
Munich	0.6kg	1.3lb
Amber Malt	0.2kg	0.4lb
Dark Crystal Malt	0.2kg	0.4lb
Brown	0.2kg	0.4lb



HOPS

	(g)	Add	Attribute
Bramling Cross	10	Start	Bitter
First Gold	10	Start	Bitter
First Gold	5	Middle	Aroma



YEAST

Wyeast 1056 -American Ale™

FOOD PAIRING



Game Terrine

Barbecue-griddled Poussin

Cloutie Dumpling

PACKAGING

**KEG ONLY**

BREWER'S TIP



Pre-mix your malts to keep the conversion of starches to sugars even across the mash and give you a more uniform grain bed for lautering and sparging. This is a lot less labour intensive than manually stirring your speciality malts into your mash tun.



#254

FIRST BREWED 2017

KELLERBIER SMALL BATCH

CRISP UNFILTERED GOODNESS.| ABV
4.5%| IBU
25| OG
1043**THIS BEER IS**

A pale lager, with toasty biscuit malt balances against a robust spicy bitterness.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	4.5%	
TARGET FG	1011	
TARGET OG	1043	
EBC	17	
SRM	8.6	
PH	5.3	
ATTENUATION LEVEL	79%	

METHOD / TIMINGS

	MASH TEMP	
56°C	133°F	75 mins
	FERMENTATION	
10°C	50°F	

INGREDIENTS**MALT**

Pale Ale Propino	1.2kg	2.6lb
Pilsner	1.35kg	3lb
Munich	0.5kg	1.1lb
Amber Malt	0.1kg	0.2lb

**HOPS**

	(g)	Add	Attribute
Perle	5	Start	Bitter
Mittelfrüh	7	Start	Bitter
Bavaria	20	End	Flavour
Mandarina			

**YEAST**

Wyeast 2124 - Bohemian Lager™

FOOD PAIRING

- Bratwurst and Mustard
- Caraway Roast Pork
- Gingerbread Cake

PACKAGING**KEG ONLY****BREWER'S TIP**

Kellerbier translates to cellar beer, if you don't have a cellar just make sure to keep the fermentation temperature as close as possible to what you'd expect in a bavarian basement.



#255

TRIPEL SMALL BATCH

FIRST BREWED 2017

SPICED BELGIUM ALE.

 ABV
13%

 IBU
50

 OG
1110

THIS BEER IS

Intense spicy and citrusy notes backed up with a bitter edge and a warming but dry malt biscuit backbone. This beer comes into its own after cellaring cool for a few weeks.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV		13%
TARGET FG		1008
TARGET OG		1110
EBC		23
SRM		11.6
PH		5.1
ATTENUATION LEVEL		93%

METHOD / TIMINGS

MASH TEMP

65°C 149°F 75mins

FERMENTATION

21°C 70°F

TWIST

Bitter Orange Peel	20	End	Flavour
Oat Husks	40	End	Flavour

INGREDIENTS

MALT

Pale Ale	7.4kg	16.3lb
Wheat	1kg	2.2lb

HOPS

	(g)	Add	Attribute
Bavaria Mandarina	20	Start	Bitter
Bavaria Mandarina	40	Middle	Aroma
Ginger Powder	10	End	Bitter
Pink Peppercorns	20	End	Bitter

YEAST

Wyeast 1388 - Belgian Strong Ale ™

FOOD PAIRING



Coriander & Chilli Crab Cakes

Basil Pasta

Caramelised Orange Cheesecake

PACKAGING


KEG ONLY

BREWER'S TIP



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



#256

VERMONT IPA SMALL BATCH

FIRST BREWED 2017

JUICY, TROPICAL, CITRUSY.

ABV
6.9%IBU
35OG
1066

THIS BEER IS

A Vermont style IPA, with low background bitterness, loaded with intense juicy fruit character.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	6.9%	
TARGET FG	1012	
TARGET OG	1066	
EBC	15	
SRM	7.62	
PH	4.2	
ATTENUATION LEVEL	79%	

METHOD / TIMINGS

 MASH TEMP

65°C 149°F 75 mins

 FERMENTATION

19°C 66°F

INGREDIENTS

 MALT

Pale Ale	3.3kg	7.3lb
Marris Otter	0.8kg	1.8lb
Wheat Malt	0.5kg	1.1lb
Flaked Oats	0.2kg	0.4lb

 HOPS

	(g)	Add	Attribute
Chinook	1	Middle	Aroma
Chinook	20	End	Flavour
Amarillo	30	End	Flavour
Simcoe	30	End	Flavour
Citra	50	FV	Aroma
Amarillo	50	FV	Aroma
Mosaic	50	FV	Aroma
Simcoe	50	FV	Aroma

 YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Chicken Korma
Lobster Tail Salad
Chickpea and Apricot Tagine

PACKAGING



KEG ONLY

BREWERS TIP



Add the dry hops in separate muslin bags to increase surface area contact and reduce the amount of hop matter in the beer after dry hopping without reducing the characteristic hazy look of the beer.



#257

SEMI SKIMMED OCCULTIST

FIRST BREWED 2017

OATMEAL MILK STOUT.| ABV
8%| IBU
70| OG
1080

THIS BEER IS

This one-off brew is packed with all the decadent flavours and textures associated with Imperial Stouts. This can features exclusive artwork by The Red Dress.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	8%	
TARGET FG	1014	
TARGET OG	1080	
EBC	160	
SRM	81.28	
PH	4.1	
ATTENUATION LEVEL	73%	

METHOD / TIMINGS



MASH TEMP

65°C 150°F 75mins



FERMENTATION

18°C 64°F



TWIST

Coffee	20g	FV
Cocoa Nibs	20g	FV
Vanilla	4g	FV

INGREDIENTS



MALT

Pale Ale	7.8kg	17.2lb
Flaked Oats	1kg	2.2lb
Brown Malt	0.8kg	1.8lb
Extra Dark Crystal	0.4kg	0.9lb
Wheat Malt	0.4kg	0.9lb
Carafa Special Malt Type I	0.3kg	0.7lb
Chocolate	0.2kg	0.4lb



HOPS

	(g)	Add	Attribute
Magnum	10	Start	Bitter
Lactose	600g	Middle	Aroma



YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING

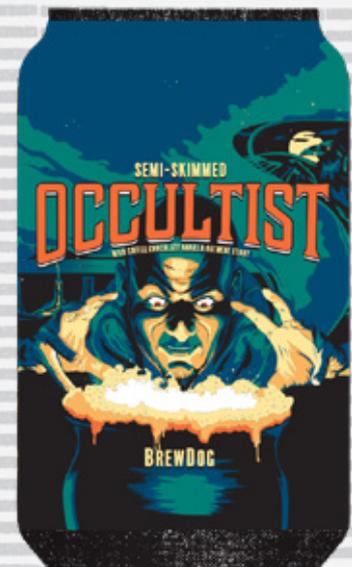


Pan-Seared Venison with Blackberries

Fig Tart

Dark Chocolate and Coffee Torte

PACKAGING



BREWER'S TIP



Surface area contact is key in dry additions. Make sure your coffee and cacao nibs are weighed down with something and spread them out between multiple muslin bags if you can. This is not an exact science so taste as you go and swap out for fresh coffee and/or cacao if you haven't gotten the flavour you want after five days or so. You will not have this problem with the vanilla.



#258

PARADOX RYE

FIRST BREWED 2005

RYE WHISKY BARREL-AGED IMPERIAL STOUT.

| ABV
13%| IBU
100| OG
1015

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	13%	
TARGET FG	1112	
TARGET OG	1015	
EBC	300	
SRM	152	
PH	4.4	
ATTENUATION LEVEL	84%	

METHOD / TIMINGS

MASH TEMP

65°C 150°F 75mins

FERMENTATION

21°C 70°F

Age this beer in Rye Whisky Casks

INGREDIENTS



MALT

Extra Pale	6.5kg	14.3lb
Caramalt	0.875kg	1.9lb
Munich	0.5kg	1.1lb
Flaked Oats	2kg	4.4lb
Dark Crystal	0.875kg	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	60	Start	Bitter
Columbus	20	Middle	Flavour
Saaz	20	End	Flavour
First Gold	20	End	Flavour



YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING



Char-grilled Lamb Cutlets

BBQ Brisket

Chocolate and Strawberry Mousse

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.



#259

TROPIC THUNDER

FIRST BREWED 2016

ISLAND-HOPPING STOUT.

ABV
7%IBU
25OG
1074

THIS BEER IS

Tropic Thunder is the winner of the first ever #HomeBrewDog competition; the brainchild of Tom Doyle, this beer was the highest rated of the 307 beers that were tasted. A full-bodied and complex stout loaded with chocolate, mocha and roasty flavours, finishing with a vibrant burst of orange.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV		7%
TARGET FG		1020
TARGET OG		1074
EBC		170
SRM		86.36
PH		4.2
ATTENUATION LEVEL		73%

METHOD / TIMINGS



MASH TEMP

65°C 149°F 75 mins



FERMENTATION

19°C 66.2°F



TWIST

Sweet Orange Peel 20g Whirlpool

INGREDIENTS



MALT

Pale Ale Propino	3.8kg	8.4lb
Medium Crystal	0.3kg	0.7lb
Extra Dark Crystal	0.05kg	0.1lb
Premium English Cara	0.3kg	0.7lb
Brown Malt	0.5kg	1.1lb
Chocolate malt	0.2kg	0.4lb



HOPS

	(g)	Add	Attribute
Magnum	2	Start	Bitter
Mittelfrüh	20	Start	Bitter
First Gold	10	Start	Bitter
Mittelfrüh	7	End	Flavour



YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING



Steak and Kidney Pie
Pork Carnitas
Chocolate Orange Brownies

PACKAGING



BREWER'S TIP



If you are feeling adventurous, and haven't guzzled your whole batch upon first tasting it, try mulling this like you would a wine or cider. Cinnamon and clove will really lend themselves to the flavour of Tropic Thunder and mulled beer is definitely cooler than the usual offerings at a winter gathering.



#260

FIRST BREWED 2017

NEW ENGLAND IPA (W/CLOUDWATER)

VERMONT IPA.

ABV
6.8%IBU
45OG
1065

THIS BEER IS

BrewDog vs Cloudwater is a 6.8% Vermont-style India Pale Ale, hopped with Mosaic in the whirlpool only. Without any big-hitting additions of hops in the boil, we carried the flavour by heavily dry-hopping the brew with Citra and Mosaic. We also used oats in the recipe to deliver the trademark smooth mouthfeel – and made it truly authentic by propagating a one-off culture of Vermont yeast, specifically for the brew.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	6.8%	
TARGET FG	1012	
TARGET OG	1065	
EBC	17	
SRM	9	
PH	4.2	
ATTENUATION LEVEL	79%	

METHOD / TIMINGS



MASH TEMP

68°C 154°F 75mins



FERMENTATION

18°C 64°F

INGREDIENTS



MALT

Pale Ale Propino	3.4kg	7.6lb
Torrefied Wheat	0.39kg	0.9lb
Flaked Oats	0.56kg	1.2lb



HOPS

	(g)	Add	Attribute
Mosaic	33	Whirlpool	Aroma
Citra	83	FV	Aroma
Mosaic	83	FV	Aroma



YEAST

Vermont Ale (WLP4000)

FOOD PAIRING



Goat's Cheese Bruschetta

Pan-Fried Lemon Sole

Baked Peaches with Citrus Fruit Reduction

PACKAGING



BREWER'S TIP



Skip the arrageenan (Irish Moss), all haze is good haze in this beer.



#261

NITRO BREAKFAST STOUT SMALL BATCH

FIRST BREWED 2017

BOOZY CHOCOLATE MILKSHAKE.

 ABV
8%

 IBU
80

 OG
1092

THIS BEER IS

An utterly indulgent, smooth as hell Stout. With opulent flavours of chocolate milkshake, roasty espresso coffee, and mellow vanilla, this beer has a full-bodied and creamy mouthfeel.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	8%	
TARGET FG	1027	
TARGET OG	1092	
EBC	88	
SRM	44.7	
PH	5.2	
ATTENUATION LEVEL	70%	

METHOD / TIMINGS



MASH TEMP

65°C 149°F 75mins



FERMENTATION

21°C 69.8°F



TWIST

Vanilla Extract	25g	End
Cacao Nibs	25g	End
Coffee	25g	End

INGREDIENTS



MALT

Extra Pale	4.38kg	9.6lb
Oats	0.62kg	1.4lb
Brown	0.62kg	1.4lb
Dark Crystal	0.25kg	0.6lb
Wheat	0.25kg	0.6lb
Carafa Special Malt Type I	0.19kg	0.4lb



HOPS

	(g)	Add	Attribute
Magnum	37.5	Start	Bitter
Lactose	262.5	Middle	Aroma



YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING


 Habanero Pulled Pork
 Choc Chip Cookies
 Black Pudding Croquettes

PACKAGING


KEG ONLY

BREWER'S TIP



*Not a suitable replacement for an actual breakfast.

Nitroing at home is, well, not impossible but unlikely. Luckily this beer tastes great when lightly carbonated too! Be prepared for a slow runoff and don't skimp on the cacao!



#262

VERMONT IPA V2.0 SMALL BATCH

FIRST BREWED 2017

JUICY, CITRUSY, TROPICAL.

ABV
6.9%IBU
35OG
1066

THIS BEER IS

A second trial of our previous Small Batch Vermont IPA using a different yeast strain. A Vermont style IPA, with low background bitterness, loaded with intense juicy fruit characters.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	6.9%	
TARGET FG	1012	
TARGET OG	1066	
EBC	15	
SRM	7.6	
PH	4.2	
ATTENUATION LEVEL	79%	

METHOD / TIMINGS



MASH TEMP

68°C | 154°F | 75 mins



FERMENTATION

19°C | 66.2°F

INGREDIENTS



MALT

Pale Ale Propino	3.3kg	7.3lb
Marris Otter	0.8kg	1.8 lb
Wheat Malt	0.5kg	1.1 lb
Flaked Oats	0.2kg	0.4lb



HOPS

	(g)	Add	Attribute
Chinook	1	Middle	Aroma
Chinook	20	End	Flavour
Amarillo	30	End	Flavour
Simcoe	30	End	Flavour
Citra	50	FV	Aroma
Amarillo	50	FV	Aroma
Mosaic	50	FV	Aroma
Simcoe	50	FV	Aroma



YEAST

Vermont Ale (WLP4000)™

FOOD PAIRING



Chicken Korma
Lobster Salad
Chicken and Apricot Tagine

PACKAGING



KEG ONLY

BREWERS TIP



DON'T add flour. This "tip" has been floating around for the style and it's bad advice. Any and all murk should accompany something that enhances the beer.

This little juice-box is dry hopped at a rate of 10g per litre. Wonder what would happen if you doubled that...



#263

MANDARINA LAGER SMALL BATCH

FIRST BREWED 2017

PITHY PALE PILSNER.

ABV
5.3%IBU
40OG
1049

THIS BEER IS

A bitter pils-style lager which is packed with aromas of citrus and a dry, refreshing biscuit malt backbone. Light floral notes add to the complexity.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	5.3%	
TARGET FG	1008	
TARGET OG	1049	
EBC	7	
SRM	4	
PH	4.3	
ATTENUATION LEVEL	84%	

METHOD / TIMINGS

 MASH TEMP
64°C 147°F 35mins
 FERMENTATION
10°C 55°F

INGREDIENTS



MALT

Pale Ale	1.032kg	2.3lb
Pilsner	3.096kg	6.8lb



HOPS

	(g)	Add	Attribute
Magnum	4	70	Bittering
Mandarina Bavaria	20	15	Flavour
Mandarina Bavaria	20	0	Aroma



YEAST

Wyeast 2126 - Bohemian Lager

PACKAGING



FOOD PAIRING



Green Thai curry

Fish Tacos

Goat's cheese salad with walnuts, radish and blood orange

BREWERS TIP



After boiling your wort, chill the wort down quickly to avoid the compound DMS forming. DMS gives beer a tinned sweetcorn like aroma.



#264 EAST COAST CRUSH

FIRST BREWED 2017

SESSION VERMONT IPA.

ABV
4.8%

IBU
25

OG
1047

THIS BEER IS

East Coast Crush is a Vermont style pale ale, packaged and served using our custom LIVE beer dispense. A session Vermont IPA, with low background bitterness, loaded with intense juicy mango, pineapple, peach and pine.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	4.8%	
TARGET FG	1010	
TARGET OG	1047	
EBC	15	
SRM	8	
PH	4.2	
ATTENUATION LEVEL	79%	

METHOD / TIMINGS

MASH TEMP

64°C 172°F 30mins

FERMENTATION

19°C 66°F

INGREDIENTS

MALT

Pale Ale	3.240kg	7.1lb
Wheat Malt - Uncrushed	0.600kg	1.3lb
Flaked Oat	0.240kg	0.5lb

HOPS

	(g)	Add	Attribute
Chinook	20	Start	Aroma
Mandarina Bavaria	20	Start	Aroma
Simcoe	30	Start	Aroma
Citra	50	Dry Hop	Aroma
Mandarina Bavaria	50	Dry Hop	Aroma
Mosaic	50	Dry Hop	Aroma
Simcoe	50	Dry Hop	Aroma

YEAST

Wyeast 1056 - American Ale

FOOD PAIRING



Chickpea and apricot tagine

Pan-fried lemon sole

Lobster Salad

PACKAGING



BREWER'S TIP



Vermont Yeast, whilst desirable for this style of beer, is not absolutely necessary. The murk of a NEIPA can be achieved by malt selection and your process.



#265 PUMP ACTION POET

FIRST BREWED 2017

STONE FRUIT IPA.

ABV
7.5%

IBU
40

OG
1070

THIS BEER IS

A one-off beer which combines the sweet and juicy flavour of stonefruit with tropical hop aromas. This can features exclusive artwork by Tracie Ching.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	7.5%	
TARGET FG	1013	
TARGET OG	1070	
EBC	12	
SRM	6	
PH	5.2	
ATTENUATION LEVEL	81%	

METHOD / TIMINGS

 MASH TEMP
66°C 161°F 40mins
 FERMENTATION
19°C 66°F
 TWIST/ BREWHOUSE ADDITIONS
Apricot Juice 1kg Flame Out
Peach Juice 1kg Flame Out

INGREDIENTS

 MALT			
Pale Ale	4.860kg	10.7lb	
Wheat Malt	0.54kg	1.2lb	
Flaked Oats	0.54kg	1.2lb	
 HOPS			
	(g)	Add	Attribute
Amarillo	40	Start	Aroma
Simcoe	40	0	Aroma
Citra	30	Dry Hop	Aroma
Simcoe	30	Dry Hop	Aroma
Mosaic	30	Dry Hop	Aroma
 YEAST			
Wyeast 1056 - American Ale			

FOOD PAIRING


Citrus salad
Spicy chilli prawns
Orange zest tart

PACKAGING



BREWER'S TIP



Adding the fruit at the end of the boil effectively pasteurises it. If you plan to add fruit after primary fermentation, buy aseptic puree or have a plan to pasteurise it before adding it.



#266

LEMON MERINGUE PIE SMALL BATCH

FIRST BREWED 2017

EXPERIMENTAL DESSERT BEER.

ABV
6.5%IBU
5OG
1066

THIS BEER IS

Brewed to a concept voted on at Craft Beer Rising, this one-off beer is an experimental brew which emulates the flavour of lemon meringue pie.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	6.5%	
TARGET FG	1015	
TARGET OG	1066	
EBC	7	
SRM	4	
PH	4.0	
ATTENUATION LEVEL	77%	

METHOD / TIMINGS



MASH TEMP

65°C 149°F 90mins



FERMENTATION

19°C 66°F



TWIST/ BREWHOUSE ADDITIONS

Lemon peel 4.0g Flame Out

Coriander Seeds 2.0g Flame Out

Lemon Concentrate 100g Fermenter

INGREDIENTS



MALT

Maris Otter 4.533kg 10.0lb

Dextrin Malt 0.567kg 1.2lb

Flaked Oat Malt 0.567kg 1.2lb



HOPS

(g) Add Attribute

Amarillo 30 0 Aroma

Sorachi Ace 30 0 Aroma

Sorachi Ace 40 Dry Hop Aroma

Citra 40 Dry Hop Aroma



YEAST

Wyeast 1056 - American Ale

FOOD PAIRING



Lemon tart

PACKAGING



BREWERS TIP



Dextrin Malt adds sugars to your wort that the yeast are unable to ferment. If you want a sweetness remaining in your beer, add a little of this but not too much!!!



#267 AB:22

FIRST BREWED 2017

SPEYSIDE BARREL-AGED COFFEE CHOCOLATE STOUT.

ABV
12.5%

IBU
70

OG
1115

THIS BEER IS

An imperial stout brewed with cacao and coffee, AB22 has spent two years in darkness, drawing complex and indulgent flavours from the Speyside whisky casks in which it resided.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	12.5%	
TARGET FG	1020	
TARGET OG	1115	
EBC	100	
SRM	5l	
PH	4.1	
ATTENUATION LEVEL	83%	

METHOD / TIMINGS



MASH TEMP

65°C 149°F 75mins



FERMENTATION

21°C 70°F



TWIST/ BREWHOUSE ADDITIONS

American Oak Chips Medium Toast soaked in Speyside whisky	4g	Flame Out
Black pepper	4g	Flame Out
Cardamon	10g	Flame Out
Ginger	10g	Flame Out
Nutmeg	2g	Flame Out
Star Anis	1g	Flame Out
Cinnamon	2g	Flame Out

INGREDIENTS



MALT

Pale Ale	8.160kg	18.0lb
Golden Naked Oats	0.960kg	2.1lb
Brown Malt	0.240kg	0.5lb
Carafa Special III	0.120kg	0.3lb
Medium Crystal	0.480kg	1.1lb



HOPS

	(g)	Add	Attribute
Columbus	40	FWH	Bittering



YEAST

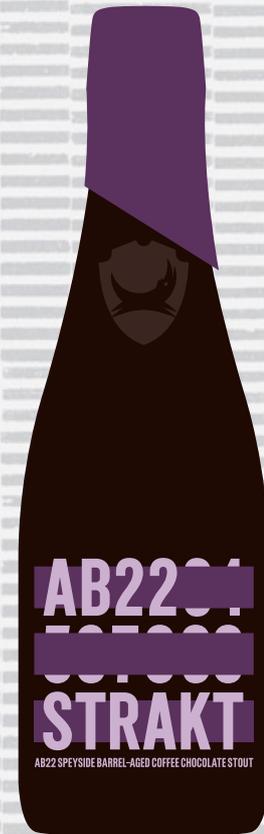
Wyeast 1272 American Ale II

FOOD PAIRING



- Roast pheasant with savoy cabbage
- Chilli beer tacos
- Dark chocolate truffles

PACKAGING



BREWER'S TIP



Soak American oak (medium toasted) chips in your favourite Speyside tippie overnight and add them after primary fermentation.



#268 HAZY JANE

FIRST BREWED 2017

NEW ENGLAND IPA.

ABV	IBU	OG
7.2%	30	1065

THIS BEER IS

A Vermont style IPA, with low background bitterness, loaded with juicy fruit character. Pine, stonefruit, mango, light resin and hints of lime peel - this juicy IPA is low in bitterness, full-bodied and smooth, enhancing the soft ripe fruit flavours.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	7.2%	
TARGET FG	1009	
TARGET OG	1065	
EBC	15	
SRM	8	
PH	4.2	
ATTENUATION LEVEL	86%	

METHOD / TIMINGS



MASH TEMP

66°C 151°F 25mins



FERMENTATION

21°C 70°F

INGREDIENTS



MALT

Pale Ale	3.960kg	8.7lb
Maris Otter	0.960kg	2.1lb
Wheat Malt	0.600kg	1.3lb
Flaked Oats	0.240kg	0.5lb



HOPS

	(g)	Add	Attribute
Chinook	1	10	Flavour
Chinook	20	0	Aroma
Amarillo	20	0	Aroma
Simcoe	20	0	Aroma
Citra	50	Dry Hop	Aroma
Simcoe	50	Dry Hop	Aroma
Amarillo	50	Dry Hop	Aroma
Mosaic	50	Dry Hop	Aroma



YEAST

Wyeast 1056 - American Ale

FOOD PAIRING



Goat's cheese bruschetta

Pan-fried lemon sole

Baked peaches with citrus fruit

PACKAGING



BREWER'S TIP



This beer is supposed to be very cloudy. Don't be shy to get a good bit of the hot break into the fermenter.



#269

IMPERIAL PALE WEIZEN SMALL BATCH

FIRST BREWED 2017

DRY-HOPPED WHEAT BEER.

ABV
7.5%

IBU
25

OG
1067

THIS BEER IS

An amplified version of a style we first brewed with Weihenstephan. A full-on deluge of spice and citrus, the new world hops bring spiced orange, lemon peel and fresh grassy and floral notes while the weizen base adds pepper, clove and banana.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	7.5%	
TARGET FG	1010	
TARGET OG	1067	
EBC	18	
SRM	9	
PH	4.4	
ATTENUATION LEVEL	85%	

METHOD / TIMINGS



MASH TEMP

65°C 149°F 90mins



FERMENTATION

21°C 70°F

INGREDIENTS



MALT

Maris Otter	3.740kg	8.2lb
White Wheat	2.267kg	5.0lb
Extra Dark Crystal	0.091kg	0.2lb



HOPS

	(g)	Add	Attribute
Magnum	10	60	Bittering
Ariana	12	15	Flavour
Cascade	12	15	Flavour
Mandarina Bavaria	12	15	Flavour
Ariana	10	Dry Hop	Aroma
Mandarina Bavaria	10	Dry Hop	Aroma



YEAST

WLP 351 Bavarian Weizen

FOOD PAIRING



Soft pretzel with mustard

Hot smoked salmon salad

Rum fried banana

PACKAGING



BREWER'S TIP



A German style wheat beer that is mostly defined by its yeast character. Yeast strain has a massive influence on the final perception of the beer.



#270

BLONDE EXPORT STOUT

FIRST BREWED 2017

BEATNIK BREWING COLLECTIVE 2017.

ABV
7%IBU
55OG
1075

THIS BEER IS

Our Equity Punk gypsy brewery - Beatnik Brewing Collective - voted for this recipe as their 2017 annual brew. A blonde stout brewed to export strength, the stout character comes from extra ingredients instead of dark malts.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	7%	
TARGET FG	1020	
TARGET OG	1075	
EBC	16	
SRM	8	
PH	4.4	
ATTENUATION LEVEL	73%	

METHOD / TIMINGS

	MASH TEMP
66°C	130°F 30mins
	FERMENTATION
19 °C	66°F
	TWIST/ BREWHOUSE ADDITIONS
Ground Coffee	33g Aroma
Cocoa Nibs	33g FV Addition
Oak Chips	33 FV Addition
Vanilla	3 FV Addition

INGREDIENTS



MALT

Pale Ale	5.300kg	11.7lb
Wheat Malt	0.800kg	1.8lb
Flaked Oats	0.800kg	1.8lb
Smoked	0.200kg	0.4lb



HOPS

	(g)	Add	Attribute
Magnum	7	60	Bittering
Bavaria Mandarina	33	0	Aroma
Callista	33	0	Aroma



YEAST

Wyeast I272 American Ale II

PACKAGING



FOOD PAIRING



Duck crackling

Coq au vin

Oreo cheesecake

BREWER'S TIP



An oxymoron of a beer. The cocoa nibs are vital in providing that stout like flavour without the associated colour.



#271

FIRST BREWED 2017

CRANACHAN CREAM ALE SMALL BATCH

RASPBERRY CREAM ALE.

ABV
6.5%IBU
8OG
1069

THIS BEER IS

A cream ale, brewed with raspberry and milk sugars, balancing sweet and tart summer berry with soft bitterness and a full bodied smooth mouthfeel.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	6.5%	
TARGET FG	1019	
TARGET OG	1069	
EBC	10	
SRM	5	
PH	4.3	
ATTENUATION LEVEL	72%	

METHOD / TIMINGS



MASH TEMP

65°C 149°F 90mins



FERMENTATION

19°C 66°F



TWIST/ BREWHOUSE ADDITIONS

Milk Sugars	500g	Flame Out
Raspberry Juice	3000g	Flame Out

INGREDIENTS



MALT

Maris Otter	4.533kg	10lb
Torried Wheat	0.567kg	1.2lb
Flaked Oat Malt	0.567kg	1.2lb



HOPS

	(g)	Add	Attribute
Amarillo	50	0	Aroma
Citra	50	0	Aroma
Mosaic	50	0	Aroma
Amarillo	30	Dry Hop	Aroma
Citra	30	Dry Hop	Aroma
Mosaic	30	Dry Hop	Aroma



YEAST

Wyeast 1272 American Ale II

FOOD PAIRING



Gingerbread man

Feta and tomato salad with balsamic dressing

Raspberry parfait

PACKAGING



BREWER'S TIP



Add heather honey to your boil to make this beer even better!!!



#272

FIRST BREWED 2017

SPELT & HONEY SAISON SMALL BATCH

HONEY & SPELT SAISON.

| ABV
5.2%| IBU
22| OG
1046

THIS BEER IS

A pilot kit Small Batch, experimenting with weizen yeast, honey and spelt.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	5.2%	
TARGET FG	1008	
TARGET OG	1046	
EBC	8	
SRM	4	
PH	4.1	
ATTENUATION LEVEL	83%	

METHOD / TIMINGS

MASH TEMP

65°C | 149°F | 90mins

FERMENTATION

21°C | 70°F

TWIST/ BREWHOUSE ADDITIONS

Golden Honey 200g | Flame Out

INGREDIENTS

MALT

Maris Otter	1.700kg	3.7lb
Spelt Malt	1.133kg	2.5lb
White Wheat	0.567kg	1.2lb
Pilsner	0.567kg	1.2lb

HOPS

	(g)	Add	Attribute
Magnum	10	60	Bittering
Mandarina Bavaria	20	0	Aroma

YEAST

Bavarian Weizen WLP351

PACKAGING



FOOD PAIRING

Pancakes
Honey mustard chicken
Crème brûlée

BREWER'S TIP



Spelt malt can slow your run off, similar to Rye. Take your time or add some extra malt to compensate for lower efficiency.



#273

PROTOTYPE DOUBLE IPA

FIRST BREWED 2017

AMERICAN HOP OVERLOAD.

ABV
8.5%

IBU
60

OG
1073

THIS BEER IS

Our Prototype Challenge sees us pit three new trial beers against each other. This Double IPA is packed with a blend of our favourite American hops and has a huge dry-hop aroma.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	8.5%	
TARGET FG	1007	
TARGET OG	1073	
EBC	15	
SRM	8	
PH	4.2	
ATTENUATION LEVEL	90%	

METHOD / TIMINGS



MASH TEMP

66°C 151°F 65mins



FERMENTATION

18°C 64°F

INGREDIENTS



MALT

Pale Ale	4.920kg	10.8lb
Maris Otter	0.720kg	1.6lb



HOPS

	(g)	Add	Attribute
Simcoe	40	70	Bittering
Simcoe	20	10	Flavour
Mosaic	20	0	Aroma
Citra	20	0	Aroma
Simcoe	20	0	Aroma
Amarillo	20	0	Aroma
Citra	66	Dry Hop	Aroma
Mosaic	66	Dry Hop	Aroma
Simcoe	66	Dry Hop	Aroma



YEAST

Wyeast 1272 American Ale II

FOOD PAIRING



Hot wings and blue cheese dip

Black pudding burger

Sticky toffee pudding and salted caramel ice cream

PACKAGING



BREWER'S TIP



The hopping rate should leave a light residual haze in your beer after maturation. Don't worry, this comes from the hop compounds, haze is taste.



#274

PROTOTYPE BLACK RYE IPA

FIRST BREWED 2017

COMPLEX DARK ALE.

 | ABV
6.5%

 | IBU
70

 | OG
1060

THIS BEER IS

Our Prototype Challenge sees us pit three new trial beers against each other. This Black Rye IPA combines two spins on an American IPA, in the left-right jab combo of extra ingredients.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	6.5%	
TARGET FG	1012	
TARGET OG	1060	
EBC	135	
SRM	69	
PH	4.5	
ATTENUATION LEVEL	80%	

METHOD / TIMINGS

MASH TEMP

66°C 151°F 75mins

FERMENTATION

19°C 66°F

INGREDIENTS

MALT

Pale Ale	4.080kg	9.0lb
Rye Malt	0.360kg	0.8lb
Light Crystal	0.180kg	0.4
Chocolate Wheat Malt	0.240kg	0.5
Carafa Special III	0.180kg	0.4

HOPS

	(g)	Add	Attribute
Simcoe	24	90	Bittering
Chinook	20	30	Flavour
Centennial	20	0	Aroma
Simcoe	20	0	Aroma
Citra	150	Dry Hop	Aroma
Chinook	50	Dry Hop	Aroma

YEAST

Wyeast 1272 American Ale II

FOOD PAIRING



Guacamole and chips

Coriander chicken tostadas

Key lime pie

PACKAGING



BREWER'S TIP



If you want the colour but less of the flavour of the dark malts, try substituting the Carafa Special III for a dehusked version of Carafa.



#275 SIDEWALK SHARK

FIRST BREWED 2017

CITRUS-INFUSED GERMAN SOUR.

ABV
5.2%

IBU
22

OG
1055

THIS BEER IS

A citrus-infused gose - a traditional German sour wheat beer brewed with salt, in this case with the addition of kaffir lime leaf and lemon peel.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	5.2%	
TARGET FG	1008	
TARGET OG	1055	
EBC	7	
SRM	4	
PH	3.8	
ATTENUATION LEVEL	85%	

METHOD / TIMINGS

 MASH TEMP	60°C	140°F	80mins
 FERMENTATION	20°C	68°F	
 TWIST/ BREWHOUSE ADDITIONS			
Kaffir Leaves	20g	Dry Hop	
Lemon peel	20g	Flame Out	
Coriander Seeds	1.0g	Flame Out	

INGREDIENTS



MALT

Pilsner	3.627kg	8.0lb
Torried Wheat	0.567kg	1.2lb
Acidulated Malt	0.283kg	0.6lb
Rye Malt	0.136kg	0.3lb
Flaked Oat Malt	0.136kg	0.3lb



HOPS

	(g)	Add	Attribute
Magnum	10	60	Bittering
Mosaic	10	0	Aroma
Amarillo	10	0	Aroma



YEAST

Wyeast I272 American Ale II

FOOD PAIRING



Grilled halibut

Pickled herrings

Moules frites

PACKAGING



BREWER'S TIP



Play around with the citrus flavour by using differing amounts of lemon peel, orange peel, grapefruit peel, lime peel or kaffir lime leaves.



#276

NINE TO FIVE WIZARD

FIRST BREWED 2017

INDIA PALE WEIZEN.

| ABV
7.5%| IBU
35| OG
1069

THIS BEER IS

A classic German weissbeir with aromas of banana and clove, layered with New World hop aromas of orange.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	7.5%	
TARGET FG	1012	
TARGET OG	1069	
EBC	20	
SRM	10	
PH	4.3	
ATTENUATION LEVEL	83%	

METHOD / TIMINGS

MASH TEMP

65°C | 149°F | 30mins

FERMENTATION

24°C | 75°F

INGREDIENTS



MALT

Pale Ale	3.600kg	7.9lb
Wheat Malt	2.340kg	5.1lb
Double Roast Crystal	0.120kg	0.3lb



HOPS

	(g)	Add	Attribute
Magnum	8	70	Bittering
Cascade	2	10	Flavour
Mandarina Bavaria	2	10	Flavour
Ariana	2	10	Flavour
Cascade	10	0	Aroma
Mandarina Bavaria	10	0	Aroma
Ariana	10	0	Aroma



YEAST

Wyeast 3638 Bavarian Wheat

FOOD PAIRING



Grilled Portobello mushroom burger

Citrus salad with balsamic dressing

Ginger and orange cookies

PACKAGING



BREWER'S TIP



If you want more phenolic (Banana & Spice) flavours, ferment at a higher temperature. If you want more fruit esters, keep the fermentation lower and under control.



#277

PROTOTYPE BLONDE ALE

FIRST BREWED 2017

MELLOW GOLDEN ALE.

ABV	IBU	OG
4.5%	15	1044

THIS BEER IS

This Blonde Ale is a new recipe and uses a new yeast - so it is a true Prototype. Originally lined up as part of the 2017 Prototype Challenge it was released shortly afterwards. but hey, these things happen.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	4.5%	
TARGET FG	1009	
TARGET OG	1044	
EBC	12	
SRM	6	
PH	4.6	
ATTENUATION LEVEL	80%	

METHOD / TIMINGS

 MASH TEMP
67°C 153°F 60mins

 FERMENTATION
19°C 66°F

INGREDIENTS

MALT

Pale Ale	3.300kg	7.3lb
Wheat Malt	0.300kg	0.7lb
Cara Pils	0.240kg	0.5lb

HOPS

	(g)	Add	Attribute
Perle	5	70	Bittering
Hallertauer Mittelfruh	20	15	Flavour

YEAST

WLP013 London Ale

FOOD PAIRING



Salmon salad

Montery Jack cheese

Mandarin cake

PACKAGING



BREWER'S TIP



This yeast strain produces a marked sulphurous note in the beer. If that's not your thing, don't Burtonise your mash and see the difference!

BOURBON BARREL-AGED BARLEY WINE.

ABV	IBU	OG
11.5%	80	1110

THIS BEER IS

Our Abstrakt series showcases one-off beers, brewed or blended to the peak of our abilities. Each release is unique and never to be repeated.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	11.5%	
TARGET FG	1020	
TARGET OG	1110	
EBC	80	
SRM	4l	
PH	4.1	
ATTENUATION LEVEL	82%	

METHOD / TIMINGS

MASH TEMP

65°C 149°F 75mins

FERMENTATION

21°C 70°F

TWIST/ BREWHOUSE ADDITIONS

American Oak Chips Medium 50g Wood Ageing
Toast soaked in Bourbon

Honey 400g Flame Out

INGREDIENTS

MALT

Extra Pale	9.600kg	21.1lb
Munich	0.480kg	1.1lb
Amber	0.240kg	0.5lb
Brown	0.240kg	0.5lb
Double Roasted Crystal	0.240kg	0.5lb
Flaked Oats	0.480kg	1.1lb

HOPS

	(g)	Add	Attribute
Bramling Cross	60	70	Bittering
Bramling Cross	20	15	Flavour

YEAST

Wyeast 1272 American Ale II

FOOD PAIRING



Stilton and walnut welsh rarebit.

Cherry chocolate cake with chocolate whipped mousse

Simnel Cake

PACKAGING



BREWER'S TIP



Never put honey into your beer without pasteurising it. It is full of wild yeasts that are waiting to spoil your hard work.



#279

SLOT MACHINE

FIRST BREWED 2017

RED RYE IPA.

ABV
5.2%IBU
50OG
1051

THIS BEER IS

Our Q4 Seasonal is a red rye IPA. This twist on an American IPA involves a more complex malt base, with the careful addition of rye - a grain known for its trickiness when brewing with anything above a tiny percentage.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	5.2%	
TARGET FG	1011	
TARGET OG	1051	
EBC	50	
SRM	25	
PH	4.3	
ATTENUATION LEVEL	78%	

METHOD / TIMINGS



MASH TEMP

65°C 149°F 30mins



FERMENTATION

19°C 66°F

INGREDIENTS



MALT

Pale Ale	3.420kg	7.5lb
Rye Malt	0.480kg	1.1lb
Medium Crystal	0.180kg	0.4lb
Carafa Special III	0.120kg	0.3lb



HOPS

	(g)	Add	Attribute
Magnum	10	70	Bittering
Amarillo	10	10	Flavour
Mandarina Bavaria	10	0	Aroma
Amarillo	20	0	Aroma
Hallertauer Blanc	10	0	Aroma
Mandarina Bavaria	50	Dry Hop	Aroma
Amarillo	100	Dry Hop	Aroma
Hallertauer Blanc	50	Dry Hop	Aroma



YEAST

Wyeast 1056 - American Ale

FOOD PAIRING



Barbeque and mustard beef on rye bread

Gooseberry and plum compote

Mature Wensleydale

PACKAGING



BREWERS TIP



Rye can cause run off problems. Try to reach a temperature of 78 degrees Celsius if possible, and sparge at the same temperature.



#280

MAKE EARTH GREAT AGAIN

FIRST BREWED 2017

CLOUDBERRY SAISON.

ABV
7.5%IBU
35OG
1065

THIS BEER IS

In protest against the potential withdrawal of the USA from the Paris agreement, we brewed a saison (which ferments at high temperatures) with melted ice caps (glacier water) and cloudberryes (an Arctic berry).

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	7.5%	
TARGET FG	1004	
TARGET OG	1065	
EBC	9	
SRM	5	
PH	4.6	
ATTENUATION LEVEL	94%	

METHOD / TIMINGS



MASH TEMP

65°C 149°F 60mins



FERMENTATION

23°C 73°F



TWIST/ BREWHOUSE ADDITIONS

Glacier water	10kg	Mash
Cloudberryes	100g	Flame Out

INGREDIENTS



MALT

Pilsner	3.720kg	8.2lb
White Wheat	0.480kg	1.1lb
Torrified Wheat	0.240kg	0.5lb
Dextrose	0.840kg	1.8lb



HOPS

	(g)	Add	Attribute
Amarillo	6	70	Bittering
Amarillo	4	15	Flavour
Mandarina Bavaria	6	15	Flavour
Amarillo	10	0	Aroma
Mandarina Bavaria	20	0	Aroma



YEAST

Wyeast 3711 French Saison

FOOD PAIRING



Oysters with a chilli and dill sauce
Raspberry souffle

PACKAGING



BREWERS TIP



So your homebrew shop of choice may not stock all the ingredients here! You can buy cloudberry jam and add that instead. The pectin in the jam is not ideal and will form a haze but that can be forgiven in a saison.



#281

HOMICIDAL PUPPET HELP DESK

FIRST BREWED 2017

BARREL-AGED RYE BARLEY WINE.

ABV
11.5%IBU
132OG
1105

THIS BEER IS

Indulgent, complex, and endlessly rewarding; packed with flavours of toffee, coconut, red berry, burnt sugar, marzipan, orange, cherry - American oak adds structure and depth to this chewy and warming barley wine brewed with rye and aged in rye whiskey cask.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	11.5%	
TARGET FG	1020	
TARGET OG	1105	
EBC	45	
SRM	23	
PH	4.1	
ATTENUATION LEVEL	81%	

METHOD / TIMINGS

MASH TEMP

65°C 149°F 60mins

FERMENTATION

19°C 66°F

TWIST/ BREWHOUSE ADDITIONS

American Oak Chips 100g Wood
Heavy Toast soaked Ageing
in Bourbon

INGREDIENTS

MALT

Pale Ale	8.160kg	18.0lb
Rye Malt	1.440kg	3.2lb
Brown Malt	0.120kg	0.3lb

HOPS

	(g)	Add	Attribute
Magnum	40	70	Bittering
Galena	20	15	Flavour

YEAST

Wyeast 1272 American Ale II

FOOD PAIRING



Stilton and walnut welsh rarebit.

Cherry chocolate cake with chocolate whipped mousse

Simmel cake

PACKAGING



BREWER'S TIP



Be careful with brown malt. If you put too much in, it can very easily turn a fantastic tasting beer into a beer that tastes like someone has poured a pint into an ash tray, swirled it around and put it back into your pint.



#282

PINA COLADA SIDEWALK SHARK

FIRST BREWED 2017

PINEAPPLE & COCONUT GOSE.

ABV
5.2%IBU
10OG
1055

THIS BEER IS

After the success of the first version of Sidewalk Shark (a BrewDog bar exclusive), we decided to brew a second version, this time infused with tropical flavours of pineapple, coconut and lime.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	5.2%	
TARGET FG	1008	
TARGET OG	1055	
EBC	15	
SRM	7	
PH	3.8	
ATTENUATION LEVEL	85%	

METHOD / TIMINGS

 MASH TEMP

60°C 140°F 60mins

 FERMENTATION

21°C 70°F

 TWIST/ BREWHOUSE ADDITIONS

Coconut Extract	6g	Dry Hop
Pineapple Juice	50g	Dry Hop
Lemon peel	10g	Flame Out
Coriander Seeds	0.5g	Flame Out

INGREDIENTS

 MALT

Pilsner	3.627kg	8.0lb
Torrified Wheat	0.567kg	1.2lb
Acidulated Malt	0.283kg	0.6lb
Rye Malt	0.136kg	0.3lb
Flaked Oat Malt	0.136kg	0.3lb

 HOPS

	(g)	Add	Attribute
Magnum	10	60	Bittering
Mosaic	10	0	Aroma
Amarillo	10	0	Aroma

 YEAST

Wyeast 1272 American Ale II

FOOD PAIRING



White chocolate and pistachio cheesecake

Baked Tilapia with lemon and cream sauce

Vegan mac and 'cheese'

PACKAGING



BREWERS TIP



Be careful with your salt additions. A very light saltiness aids the refreshing character. It should not overpower or drive you to seek another different beer to refresh your palate.



#283 AB:24

FIRST BREWED X

COFFEE & BROWN SUGAR BALTIC PORTER.

ABV
11.5%

IBU
50

OG
1110

THIS BEER IS

Our latest concept beer, AB:24 is a huge Baltic Porter, brewed with coffee and muscovado sugar.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	11.5%	
TARGET FG	1019	
TARGET OG	1110	
EBC	220	
SRM	112	
PH	4.4	
ATTENUATION LEVEL	83%	

METHOD / TIMINGS



MASH TEMP

66°C 151°F 75mins



FERMENTATION

21°C 70°F



TWIST/ BREWHOUSE ADDITIONS

Muscovado Sugar	900g	Kettle
Ground Coffee	20g	Flame Out
Cold Brew Coffee	160ml	FV Addition

INGREDIENTS



MALT

Pale Ale	6.48kg	14.3lb
Double Roast Crystal	0.72kg	1.6lb
Munich	1.44kg	3.2lb
Chocolate Wheat	0.72kg	1.6lb
Crystal Medium	0.48kg	1.1lb
Flaked Oats	0.72kg	1.6lb
Oat Husks	0.048kg	0.1lb



HOPS

	(g)	Add	Attribute
Magnum	14	70	Bittering
Galena	12	0	Aroma
Centennial	10	0	Aroma



YEAST

Wyeast 1272 American Ale II

FOOD PAIRING



S'mores with smoked marshmallows

Braised rabbit stew

Espresso brownies with burnt sugar ice cream

PACKAGING



BREWER'S TIP



Do not substitute the muscovado sugar with white sugar. It lacks the molasses (black treacle) component that comes from only being partially refined.



#284

HELLO MY NAME IS HELGA

FIRST BREWED X

CHERRY DOUBLE IPA.

ABV
8.2%IBU
70OG
1070

THIS BEER IS

Brewed exclusively for the German market, this Hello My Name brew features a twist of flavour inspired by Germany.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	8.2%	
TARGET FG	1009	
TARGET OG	1070	
EBC	15	
SRM	8	
PH	4.4	
ATTENUATION LEVEL	87%	

METHOD / TIMINGS



MASH TEMP

66°C 151°F 65mins



FERMENTATION

19°C 66°F



TWIST/ BREWHOUSE ADDITIONS

Sour Cherry 150g Flame Out

INGREDIENTS



MALT

Pale Ale	5.52kg	12.1lb
Caramalt	0.12kg	0.3lb



HOPS

	(g)	Add	Attribute
Simcoe	24	90	Bittering
Chinook	20	30	Flavour
Simcoe	30	0	Aroma
Citra	40	Dry Hop	Aroma
Chinook	40	Dry Hop	Aroma
Centennial	20	Dry Hop	Aroma
Simcoe	40	Dry Hop	Aroma



YEAST

Wyeast 1272 American Ale II

FOOD PAIRING



Roast pork chops

Beef in port stew

Cherry frangipane tart

PACKAGING



BREWERS TIP



Morello Cherries are the go to cherry variety for this beer (and Krieks), the sour compliments the residual sweetness of the malt. Works well if you reduce your IBU to the 20 to 30 range too.



#285

HELLO MY NAME IS SARI

FIRST BREWED 2017

BILBERRY DOUBLE IPA.

ABV
8.2%IBU
70OG
1070

THIS BEER IS

Brewed exclusively for the Finnish market, this Hello My Name brew features a twist of flavour inspired by Finland.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	8.2%	
TARGET FG	1009	
TARGET OG	1070	
EBC	15	
SRM	8	
PH	4.4	
ATTENUATION LEVEL	87%	

METHOD / TIMINGS



MASH TEMP

66°C 151°F 65mins



FERMENTATION

19°C 66°F



TWIST/ BREWHOUSE ADDITIONS

Blueberry Juice 800g Flame Out

INGREDIENTS



MALT

Pale Ale	5.52kg	12.1lb
Caramalt	0.12kg	0.3lb



HOPS

	(g)	Add	Attribute
Simcoe	24	90	Bittering
Chinook	20	30	Flavour
Simcoe	30	0	Aroma
Citra	40	Dry Hop	Aroma
Chinook	40	Dry Hop	Aroma
Centennial	20	Dry Hop	Aroma
Simcoe	40	Dry Hop	Aroma



YEAST

Wyeast 1272 American Ale II

FOOD PAIRING



Steamed cod with ginger and spring onions

Blueberry muffins

Apple and blueberry pie

PACKAGING



BREWER'S TIP



Instead of adding the blueberry juice in the kettle. Add fresh blueberries to your secondary fermenter, pitch The Yeast Bay's Melange Sour Blend and wait for 1 year.



#286

HELLO MY NAME IS AUNE

FIRST BREWED 2017

STRAWBERRY DOUBLE IPA.

ABV
8.2%IBU
70OG
1070

THIS BEER IS

Brewed exclusively for the Norwegian market, this Hello My Name brew features a twist of flavour inspired by Norway.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	8.2%	
TARGET FG	1009	
TARGET OG	1070	
EBC	15	
SRM	8	
PH	4.4	
ATTENUATION LEVEL	87%	

METHOD / TIMINGS



MASH TEMP

66°C 151°F 65mins



FERMENTATION

19°C 66°F



TWIST/ BREWHOUSE ADDITIONS

Fresh Strawberries 2000g Flame Out

INGREDIENTS



MALT

Pale Ale	5.52kg	12.1lb
Caramalt	0.12kg	0.3lb



HOPS

	(g)	Add	Attribute
Simcoe	24	90	Bittering
Chinook	20	30	Flavour
Simcoe	30	0	Aroma
Citra	40	Dry Hop	Aroma
Chinook	40	Dry Hop	Aroma
Centennial	20	Dry Hop	Aroma
Simcoe	40	Dry Hop	Aroma



YEAST

Wyeast 1272 American Ale II

PACKAGING



FOOD PAIRING



Spinach and feta salad

Balsamic-glazed salmon

Basil granita

BREWERS TIP



Strawberry is a very delicate flavour, so don't shy away with putting a lot more in when you dry hop.



#287

HELLO MY NAME IS MARIANNE

FIRST BREWED 2017

CASSIS INFUSED DOUBLE IPA.

ABV
8.2%IBU
70OG
1070

THIS BEER IS

Brewed exclusively for the French market, this Hello My Name brew features a twist of flavour inspired by France.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	8.2%	
TARGET FG	1009	
TARGET OG	1070	
EBC	15	
SRM	8	
PH	4.4	
ATTENUATION LEVEL	87%	

METHOD / TIMINGS



MASH TEMP

66°C 151°F 65mins



FERMENTATION

19°C 66°F



TWIST/ BREWHOUSE ADDITIONS

Blackcurrant 1500g Flame Out Concentrate

INGREDIENTS



MALT

Pale Ale	5.52kg	12.1lb
Caramalt	0.12kg	0.3lb



HOPS

	(g)	Add	Attribute
Simcoe	24	90	Bittering
Chinook	20	30	Flavour
Simcoe	30	0	Aroma
Citra	40	Dry Hop	Aroma
Chinook	40	Dry Hop	Aroma
Centennial	20	Dry Hop	Aroma
Simcoe	40	Dry Hop	Aroma



YEAST

Wyeast 1272 American Ale II

FOOD PAIRING



Smoked venison stew

Sloe gin mixer

Black forest gateau

PACKAGING



BREWERS TIP



Save yourself a lot of hassle and buy the blackcurrant as a concentrate or cordial. Ribena time!



#288

HELLO MY NAME IS AGNETHA

FIRST BREWED 2017

LINGONBERRY DOUBLE IPA.

ABV
8.2%IBU
70OG
1070

THIS BEER IS

Brewed exclusively for the Swedish market, this Hello My Name brew features a twist of flavour inspired by Sweden.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	8.2%	
TARGET FG	1009	
TARGET OG	1070	
EBC	15	
SRM	8	
PH	4.4	
ATTENUATION LEVEL	87%	

METHOD / TIMINGS



MASH TEMP

66°C 151°F 65mins



FERMENTATION

19°C 66°F



TWIST/ BREWHOUSE ADDITIONS

Lingonberry Juice 500g Flame Out

INGREDIENTS



MALT

Pale Ale	5.52kg	12.1lb
Caramalt	0.12kg	0.3lb



HOPS

	(g)	Add	Attribute
Simcoe	24	90	Bittering
Chinook	20	30	Flavour
Simcoe	30	0	Aroma
Citra	40	Dry Hop	Aroma
Chinook	40	Dry Hop	Aroma
Centennial	20	Dry Hop	Aroma
Simcoe	40	Dry Hop	Aroma



YEAST

Wyeast 1272 American Ale II

FOOD PAIRING



Pork meatballs

Game pie

Grilled goat's cheese

PACKAGING



BREWERS TIP



Add the lingonberry juice either to the end of the boil or to the fermenter, depending on whether the juice has been pasteurised.



#289

HELLO MY NAME IS LIEKE

FIRST BREWED 2017

ORANGE INFUSED DOUBLE IPA.

ABV
8.2%IBU
70OG
1070

THIS BEER IS

Brewed exclusively for the Dutch market, this Hello My Name brew features a twist of flavour inspired by the Netherlands

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	8.2%	
TARGET FG	1009	
TARGET OG	1070	
EBC	15	
SRM	8	
PH	4.4	
ATTENUATION LEVEL	87%	

METHOD / TIMINGS



MASH TEMP

66°C 151°F 65mins



FERMENTATION

19°C 66°F



TWIST/ BREWHOUSE ADDITIONS

Seville Orange 200g Flame Out Juice

INGREDIENTS



MALT

Pale Ale	5.52kg	12.1lb
Caramalt	0.12kg	0.3lb



HOPS

	(g)	Add	Attribute
Simcoe	24	90	Bittering
Chinook	20	30	Flavour
Simcoe	30	0	Aroma
Citra	40	Dry Hop	Aroma
Chinook	40	Dry Hop	Aroma
Centennial	20	Dry Hop	Aroma
Simcoe	40	Dry Hop	Aroma



YEAST

Wyeast 1272 American Ale II

FOOD PAIRING



Peking duck

Pork and coriander stew

Almond pound cake

PACKAGING



BREWERS TIP



The Seville Orange is a bitter orange, so adjust your bittering hop addition down to account for the fact that there will be a contribution from them.



#290

HELLO MY NAME IS NIAMH

FIRST BREWED 2017

ELDERFLOWER INFUSED DOUBLE IPA.

ABV
8.2%IBU
70OG
1070

THIS BEER IS

Brewed exclusively for the Irish market, this Hello My Name brew features a twist of flavour inspired by Ireland.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	8.2%	
TARGET FG	1009	
TARGET OG	1070	
EBC	15	
SRM	8	
PH	4.4	
ATTENUATION LEVEL	87%	

METHOD / TIMINGS



MASH TEMP

66°C 151°F 65mins



FERMENTATION

19°C 66°F



TWIST/ BREWHOUSE ADDITIONS

Elderflower 500g Flame Out Concentrate

INGREDIENTS



MALT

Pale Ale	5.52kg	12.1lb
Caramalt	0.12kg	0.3lb



HOPS

	(g)	Add	Attribute
Simcoe	24	90	Bittering
Chinook	20	30	Flavour
Simcoe	30	0	Aroma
Citra	40	Dry Hop	Aroma
Chinook	40	Dry Hop	Aroma
Centennial	20	Dry Hop	Aroma
Simcoe	40	Dry Hop	Aroma



YEAST

Wyeast 1272 American Ale II

FOOD PAIRING



Grilled sea bass fillet

Sushi maki

Summer fruit pudding

PACKAGING



BREWERS TIP



Save yourself a lot of hassle and buy the Elderflower as a concentrate or cordial. Collecting elderberries ranks low on the FPES (fruit picking enjoyment scale), can't imagine the flower picking is much better.



#291

HELLO MY NAME IS SOFIA

FIRST BREWED 2017

LEMON INFUSED DOUBLE IPA.

ABV
8.2%IBU
70OG
1070

THIS BEER IS

Brewed exclusively for the Italian market, this Hello My Name brew features a twist of flavours inspired by Italy.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	8.2%	
TARGET FG	1009	
TARGET OG	1070	
EBC	15	
SRM	8	
PH	4.4	
ATTENUATION LEVEL	87%	

METHOD / TIMINGS



MASH TEMP

66°C 151°F 65mins



FERMENTATION

19°C 66°F



TWIST/ BREWHOUSE ADDITIONS

Lemon Juice 200g Flame out

INGREDIENTS



MALT

Pale Ale	5.52kg	12.1lb
Caramalt	0.12kg	0.3lb



HOPS

	(g)	Add	Attribute
Simcoe	24	90	Bittering
Chinook	20	30	Flavour
Simcoe	30	0	Aroma
Citra	40	Dry Hop	Aroma
Chinook	40	Dry Hop	Aroma
Centennial	20	Dry Hop	Aroma
Simcoe	40	Dry Hop	Aroma



YEAST

Wyeast 1272 American Ale II

FOOD PAIRING



Deep-fried calamari

Paneer skewers with cardamom

Plum cobbler

PACKAGING



BREWER'S TIP



Keep an eye on your pH as you are adding your lemon juice. Yeast can tolerate low pH conditions but the length of fermentation may take longer than normal.



#292

HELLO MY NAME IS MARIA

FIRST BREWED 2017

MANDARIN INFUSED DOUBLE IPA.

ABV
8.2%IBU
70OG
1070

THIS BEER IS

Brewed exclusively for the Spanish market, this Hello My Name brew features a twist of flavour inspired by Spain.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	8.2%	
TARGET FG	1009	
TARGET OG	1070	
EBC	15	
SRM	8	
PH	4.4	
ATTENUATION LEVEL	87%	

METHOD / TIMINGS



MASH TEMP

66°C 151°F 65mins



FERMENTATION

19°C 66°F



TWIST/ BREWHOUSE ADDITIONS

Mandarin Segements 1000g Mash

INGREDIENTS



MALT

Pale Ale	5.52kg	12.1lb
Caramalt	0.12kg	0.3lb



HOPS

	(g)	Add	Attribute
Simcoe	24	90	Bittering
Chinook	20	30	Flavour
Simcoe	30	0	Aroma
Citra	40	Dry Hop	Aroma
Chinook	40	Dry Hop	Aroma
Centennial	20	Dry Hop	Aroma
Simcoe	40	Dry Hop	Aroma



YEAST

Wyeast 1272 American Ale II

FOOD PAIRING



Stir-fried chicken

Chocolate mousse

Orange polenta cake

PACKAGING



BREWERS TIP



Using the mandarin in the mash means you can also throw in the peel to extract the essential oils from it. The pith can be quite bitter if it makes it into the boil.



#293

I WANNA BE YOUR DOG

FIRST BREWED 2017

OMNIPOLLO X BREWDOG - BARREL AGED IMPERIAL STOUT.

ABV
12%IBU
55OG
1125

THIS BEER IS

A collaboration with Omnipollo, known for their uncanny ability to replicate dessert flavours in indulgent beers. This caramel and pecan flavoured imperial stout has been barrel aged for almost a year in whisky casks, to add an extra level of depth to the pecan mud pie concept.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	12%	
TARGET FG	1035	
TARGET OG	1125	
EBC	600	
SRM	305	
PH	4.1	
ATTENUATION LEVEL	72%	

METHOD / TIMINGS



MASH TEMP

65°C 149°F 75mins



FERMENTATION

19°C 66°F



TWIST/ BREWHOUSE ADDITIONS

American Oak Chips 50g Wood
Medium Toast soaked in Speyside Whisky Ageing

American Oak Chips 50g Wood
Heavy Toast soaked in Speyside Whisky Ageing

INGREDIENTS



MALT

Extra Pale	5.760kg	12.7lb
Chocolate	1.080kg	2.4lb
Extra Dark Crystal	0.480kg	1.1lb
Caramalt	1.200kg	2.6lb
Flaked Oats	0.720kg	1.6lb
Brown	0.480kg	1.1lb
Dextrin Malt	0.480kg	1.1lb
Double Roasted Crystal	0.240kg	0.5lb
Amber	0.240kg	0.5lb



HOPS

	(g)	Add	Attribute
Magnum	40	70	Bittering



YEAST

Wyeast 1056 - American Ale

FOOD PAIRING

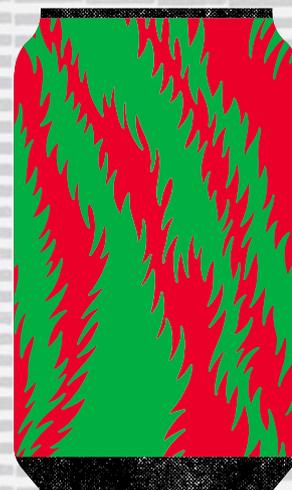


Pecan muffins with chocolate ganache

Salted caramels

Hazelnut truffles

PACKAGING



BREWER'S TIP



Don't be too quick to rack the beer off the yeast once your final gravity is reached. The stressed yeast will be absorbing a number of undesirable fermentation by-products such as acetaldehyde and diacetyl. Give them a minimum of 10 days at fermentation temperature to do this before cooling it down.



#294 OPAQUE JAKE

FIRST BREWED 2017

VERMONT IPA.

ABV	IBU	OG
7.2%	20	1065

THIS BEER IS

Our first single-hop Vermont IPA; all the flavour in this beer comes from a combination of Citra's naturally complex flavour profile, the yeast-produced esters, and the biotransformation of the hop oils by its contact with the yeast.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	7.2%	
TARGET FG	1009	
TARGET OG	1065	
EBC	20	
SRM	10	
PH	4.4	
ATTENUATION LEVEL	86%	

METHOD / TIMINGS

 MASH TEMP
66°C 150°F 20mins
 FERMENTATION
21°C 70°F

INGREDIENTS

 MALT			
Pale Ale	4.920kg	10.8lb	
Flaked Oat Malt	0.600kg	1.3lb	
Wheat Malt	0.360kg	0.8lb	

 HOPS				
	(g)	Add	Attribute	
Citra	2	70	Bittering	
Citra	30	0	Aroma	
Citra	200	Dry Hop	Aroma	

 YEAST	
Wyeast 1056 - American Ale	

FOOD PAIRING


Steak
Chicken korma
Lobster salad

PACKAGING



BREWER'S TIP

 Pectin powder can easily be sourced and is an easy alternative for a homebrewer to produce murky beer if you don't have access to a low flocculating yeast.



#295 CHOCO LIBRE

FIRST BREWED 2017

MEXICAN HOT CHOCOLATE IMPERIAL STOUT.

ABV
9%

IBU
25

OG
1086

THIS BEER IS

This one-off brew showcases the flavours of a Mexican spiced hot chocolate, infused with an imperial stout.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV		9%
TARGET FG		1020
TARGET OG		1086
EBC		190
SRM		96
PH		4.2
ATTENUATION LEVEL		77%

METHOD / TIMINGS



MASH TEMP

64°C 147°F 30mins



FERMENTATION

21°C 70°F



TWIST/ BREWHOUSE ADDITIONS

Habenero Powder	1g	Dry Hop
Ground Coffee	31g	Dry Hop
Vanilla Extract	108g	Dry Hop
Cinnamon Powder	1.0g	Flame Out
Cocoa Nibs	15.4g	Flame Out

INGREDIENTS



MALT

Pale Ale	5.1690kg	11.4lb
Medium Crystal Malt	0.738kg	1.6lb
Brown	0.554kg	1.2lb
Chocolate Wheat	0.369kg	0.8lb
Carafa Special I	0.369kg	0.8lb
Munich	0.738kg	1.6lb
Flaked Oat Malt	0.738kg	1.6lb



HOPS

	(g)	Add	Attribute
Galena	12	70	Bittering



YEAST

Wyeast 1056 - American Ale

FOOD PAIRING



- Habenero pulled pork
- Gouda cheese
- Dark chocolate and coffee torte

PACKAGING



BREWER'S TIP



Add virgin white oak chips soaked in a Reposado Tequila to give it a "South of the Wall" kick.



#296

OFF-DUTY ALIEN

FIRST BREWED 2018

CITRUS IPA.

| ABV
6.5%| IBU
50| OG
1060

THIS BEER IS

Off-Duty Alien is a citrus IPA, brewed with blood orange and grapefruit to enhance the citrus characteristics of the hops.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	6.5%	
TARGET FG	1010	
TARGET OG	1060	
EBC	20	
SRM	10	
PH	4.4	
ATTENUATION LEVEL	83%	

METHOD / TIMINGS



MASH TEMP

65°C 149°F 20mins



FERMENTATION

19°C 66°F



TWIST/ BREWHOUSE ADDITIONS

Bitter Orange	10.0g	Mash
Sweet Orange Peel	10.0g	Mash
Grapefruit Peel	10.0g	Mash

INGREDIENTS



MALT

Pale Ale	4.320kg	9.5lb
Caramalt	0.840kg	1.8lb



HOPS

	(g)	Add	Attribute
Magnum	2	70	Bittering
Simcoe	10	10	Flavour
Amarillo	10	10	Flavour
Simcoe	10	0	Aroma
Amarillo	10	0	Aroma
Citra	20	0	Aroma
Mosaic	20	0	Aroma
Citra	40	Dry Hop	Aroma
Simcoe	40	Dry Hop	Aroma
Amarillo	40	Dry Hop	Aroma



YEAST

Wyeast 1056 - American Ale

FOOD PAIRING



Roasted halibut with grapefruit salsa

Butternut squash bisque

+80% Dark chocolate

PACKAGING



BREWER'S TIP



Adding the orange and grapefruit peels to the mash gently extracts the essential oils from the peel but leaves the bitter pith behind in the spent grain.



#297 EAST OF VERMONT

FIRST BREWED 2018

MANGO & PEACH MILKSHAKE VERMONT IPA.

ABV
7.8%

IBU
15

OG
1077

THIS BEER IS

A Vermont IPA with fruit and milk sugars added - recreating fruity milkshake character in an IPA.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	7.8%	
TARGET FG	1018	
TARGET OG	1077	
EBC	20	
SRM	10	
PH	4.4	
ATTENUATION LEVEL	77%	

METHOD / TIMINGS



MASH TEMP

64°C 147°F 36mins



FERMENTATION

21°C 66°F



TWIST/ BREWHOUSE ADDITIONS

Peach Concentrate 150g Flame Out

Mango Concentrate 150g Flame Out

Milk Sugars 400g Kettle

INGREDIENTS



MALT

Pale Ale 4.800kg 10.6lb

Wheat Malt 0.600kg 1.3lb

Flaked Oat Malt 0.600kg 1.3lb



HOPS

	(g)	Add	Attribute
Mosaic	10	0	Aroma
Citra	10	0	Aroma
Citra	130	Dry Hop	Aroma
Mosaic	130	Dry Hop	Aroma



YEAST

Wyeast 1056 - American Ale

FOOD PAIRING



Thai sweet potato and carrot soup

Carrot cake

Peaches and cream

PACKAGING



BREWER'S TIP



If you use mango pulp, extend the time that you whirlpool to let it settle out. Trying to clean mango pulp out of your heat exchanger or cooling coil is not a fun ending to a brewday.



#298

DECLASSIFIED DEMI-GOD

FIRST BREWED 2018

BARREL-AGED IMPERIAL MILK STOUT.

ABV
14.1%IBU
70OG
1127

THIS BEER IS

An exclusive barrel-aged blend, brought together to reward investors on Equity for Punks USA; two imperial stouts aged in grain whisky barrels for over a year.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	14.1%	
TARGET FG	1020	
TARGET OG	1127	
EBC	90	
SRM	46	
PH	4.1	
ATTENUATION LEVEL	84%	

METHOD / TIMINGS

MASH TEMP

65°C 149°F 90mins

FERMENTATION

21°C 70°F

TWIST/ BREWHOUSE ADDITIONS

Milk Sugars	1600g	Kettle
Dark Muscovado	40g	Kettle

INGREDIENTS

MALT

Extra Pale	7.440kg	16.4lb
Flaked Oats	1.440kg	3.2lb
Dark Crystal	0.240kg	0.5lb
Chocolate	0.720kg	1.6lb
Roasted Barley	0.720kg	1.6lb
Caramalt	0.480kg	1.1lb
Smoked Malt	0.480kg	1.1lb

HOPS

	(g)	Add	Attribute
Nelson Sauvín	40	60	Bittering
Columbus	40	60	Bittering
Sorachi Ace	20	10	Flavour
Centennial	20	10	Flavour
Nelson Sauvín	20	10	Flavour
Sorachi Ace	20	Flame Out	Aroma
Centennial	20	Flame Out	Aroma
Nelson Sauvín	20	Flame Out	Aroma

YEAST

Wyeast 1272 American Ale II

FOOD PAIRING



Mole Mexican chilli beef

BBQ pit beans

Chocolate ganache

PACKAGING



BREWER'S TIP



The lactose kettle addition is unfermentable by yeast. Target a pre-boil OG of between 90 and 100, then use the lactose to increase it to the target OG.



#299

RASPBERRY POPSICLE PARADE

FIRST BREWED 2018

0.5% ABV RASPBERRY BERLINERWEISSE.

ABV
0.5%IBU
8OG
1009

THIS BEER IS

A draft-only kettle-soured raspberry ale, brewed to just 0.5% ABV, using our knowledge from brewing both Blitz and Nanny State. Aromas of fresh raspberry juice, soft red berries, and a blast of lemon zest, with a juicy palate encompassing zingy acidity and the smooth velvety note of oats, rounding out this low-ABV juicebox.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	0.5%	
TARGET FG	1005	
TARGET OG	1009	
EBC	8	
SRM	4	
PH	3.5	
ATTENUATION LEVEL	44%	

METHOD / TIMINGS



MASH TEMP

60°C | 140°F | 80mins



FERMENTATION

21°C | 70°F



TWIST/ BREWHOUSE ADDITIONS

Raspberry Juice | 800g Kettle

INGREDIENTS



MALT

Maris Otter	0.227kg	0.5lb
Torrified Wheat	0.227kg	0.5lb
Carapils	0.113kg	0.2lb
Flaked Oat Malt	0.113kg	0.2lb



HOPS

	(g)	Add	Attribute
Magnum	2	45	Bittering



YEAST

Wyeast 1056 - American Ale

FOOD PAIRING



Walnut and goat's cheese salad with pomegranate dressing

Cranachan pudding

Panna cotta

PACKAGING



BREWER'S TIP



If you don't need it to be low ABV, try tripling the amount of malt to get more body. Experiment with different sources for lactic acid bacteria, like unpasteurised yogurt or sour dough.



#300 INDIE PALE ALE

FIRST BREWED 2018

TRUE INDEPENDENT CRAFT.

ABV
4.2%

IBU
30

OG
1044

THIS BEER IS

A non-dry-hopped pale ale, using new hopping techniques and in-depth fermentation know-how.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	4.7%	
TARGET FG	1008	
TARGET OG	1044	
EBC	16.6	
SRM	8	
PH	4.6	
ATTENUATION LEVEL	82%	

METHOD / TIMINGS

MASH TEMP

64°C 147°F 75mins

FERMENTATION

21°C 70°F

INGREDIENTS

MALT

Pale Ale	3.120kg	6.9lb
Wheat Malt	0.300kg	0.7lb
Caramalt	0.300kg	0.7lb
Munich	0.300kg	0.7lb

HOPS

	(g)	Add	Attribute
Simcoe	11	65	Bittering
Cascade	3	10	Flavour
Simcoe	5	0	Aroma
Mosaic	28	0	Aroma

YEAST

Wyeast 1056 - American Ale

FOOD PAIRING



Tempura seafood
Ham and cheese toastie
Lemon custard tart

PACKAGING



BREWER'S TIP



This beer is characterised by the subtle aromas derived from yeast. Ensure you have fresh healthy yeast and good temperature control to replicate these flavours.



#301

DRY-HOPPED PILSNER SMALL BATCH

FIRST BREWED 2018

SAPHIR- HOPPED LAGER.

ABV
4.7%

IBU
37

OG
1042

THIS BEER IS

A BrewDog bar exclusive draft lager, brewed with Weihenstephan's lager yeast, and dry-hopped with the contemporary German variety Saphir; this lager has been lightly centrifuged and packaged at just under 28 days in tank.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	4.7%	
TARGET FG	1006	
TARGET OG	1042	
EBC	5	
SRM	3	
PH	4.4	
ATTENUATION LEVEL	86%	

METHOD / TIMINGS

 MASH TEMP		
65°C	149°F	50mins
 FERMENTATION		
11°C	52°F	

INGREDIENTS

MALT

Pilsner	3.360kg	7.4lb
Carapils	0.240kg	0.5lb

HOPS

	(g)	Add	Attribute
Magnum	12	70	Bittering
Spalter	15	30	Flavour
Spalter	15	10	Flavour
Saphir	30	0	Aroma
Saphir	30	Dry Hop	Aroma

YEAST

Saflager W-34/70

FOOD PAIRING

-  Grilled salmon tacos
- Chicken and pesto pasta
- Ham and mustard crisps

PACKAGING



BREWER'S TIP



Before dry hopping, if you aren't happy with the "green" beer, drink it (or dump it) and make a new one to avoid wasting your premium hops on something flawed.



#302

HAZY JANE (BOURBON BARREL-AGED)

FIRST BREWED 2018

BOURBON BARREL VERMONT IPA.

ABV
7.2%IBU
30OG
1065

THIS BEER IS

A draft-only BrewDog bar exclusive; we have experimented with ageing our Vermont IPA for a short time in bourbon and rye barrels, both known for imparting flavour quickly compared to other types of barrel.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	7.2%	
TARGET FG	1009	
TARGET OG	1065	
EBC	15	
SRM	8	
PH	4.2	
ATTENUATION LEVEL	86%	

METHOD / TIMINGS

	MASH TEMP		
66°C	151°F	25mins	
	FERMENTATION		
21°C	70°F		
	TWIST/ BREWHOUSE ADDITIONS		
American Oak	50g	Wood-chip medium toast, soaked in Bourbon	Ageing

INGREDIENTS



MALT

Pale Ale	3.960kg	8.7lb
Maris Otter	0.960kg	2.1lb
Wheat Malt	0.600kg	1.3lb
Flaked Oats	0.240kg	0.5lb



HOPS

	(g)	Add	Attribute
Chinook	1	10	Flavour
Chinook	20	0	Aroma
Amarillo	20	0	Aroma
Simcoe	20	0	Aroma
Citra	50	Dry Hop	Aroma
Simcoe	50	Dry Hop	Aroma
Amarillo	50	Dry Hop	Aroma
Mosaic	50	Dry Hop	Aroma



YEAST

Wyeast 1056 - American Ale



Coconut vanilla prawns

Italian style goat's cheese pizza

Vanilla panna cotta with pomegranate

PACKAGING



BREWERS TIP



Avoid any oxygen uptake! It will oxidise the delicate hop flavours during the ageing period. Purge your barrel / ageing vessel with CO₂ and seal it airtight.



#303

HAZY JANE (RYE BARREL-AGED)

FIRST BREWED 2018

RYE BARREL VERMONT IPA.

ABV
8%IBU
30OG
1065

THIS BEER IS

A draft-only BrewDog bar exclusive; we have experimented with ageing our Vermont IPA for a short time in bourbon and rye barrels, both known for imparting flavour quickly compared to other types of barrel.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	7.2%	
TARGET FG	1009	
TARGET OG	1065	
EBC	15	
SRM	8	
PH	4.2	
ATTENUATION LEVEL	86%	

METHOD / TIMINGS



MASH TEMP

66°C 151°F 25mins



FERMENTATION

21°C 70°F



TWIST/ BREWHOUSE ADDITIONS

American oak chips 50g Wood-medium toast soaked in Rye Whisky Ageing

INGREDIENTS



MALT

Pale Ale	3.960kg	8.7lb
Maris Otter	0.960kg	2.1lb
Wheat Malt	0.600kg	1.3lb
Flaked Oats	0.240kg	0.5lb



HOPS

	(g)	Add	Attribute
Chinook	1	10	Flavour
Chinook	20	0	Aroma
Amarillo	20	0	Aroma
Simcoe	20	0	Aroma
Citra	50	Dry Hop	Aroma
Simcoe	50	Dry Hop	Aroma
Amarillo	50	Dry Hop	Aroma
Mosaic	50	Dry Hop	Aroma



YEAST

Wyeast 1056 - American Ale

PACKAGING



FOOD PAIRING



Chickpea curry

Pork fajitas (with the works!)

Orange and carrot cake with orange cream cheese icing

BREWER'S TIP



Avoid any oxygen uptake! It will oxidise the delicate hop flavours during the ageing period. Purge your barrel / ageing vessel with CO2 and seal it airtight.



#304 KARMA CLOUD

FIRST BREWED 2018

TROPICAL IPA.

ABV	IBU	OG
6.5%	50	1060

THIS BEER IS

A draft-only exclusive beer for International markets as part of the DogDealers programme. Karma Cloud is a tropical IPA, designed to cram as much fruit flavour in as possible using only hops to recreate those flavours.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	6.5%	
TARGET FG	1010	
TARGET OG	1060	
EBC	35	
SRM	18	
PH	4.4	
ATTENUATION LEVEL	83%	

METHOD / TIMINGS

 MASH TEMP
65°C 149°F 40mins
 FERMENTATION
21°C 70°F

INGREDIENTS



MALT

Pale Ale	4.440kg	9.8lb
Caramalt	0.720kg	1.6lb



HOPS

	(g)	Add	Attribute
Magnum	18	70	Bittering
Centennial	20	0	Aroma
Simcoe	20	0	Aroma
Citra	20	0	Aroma
Centennial	50	Dry Hop	Aroma
Simcoe	50	Dry Hop	Aroma
Citra	50	Dry Hop	Aroma



YEAST

Wyeast 1056 - American Ale

FOOD PAIRING



Roasted pork loin with tropical fruit

Nachos

Cheddar cheese board

PACKAGING



BREWER'S TIP



Using the latest year's hops is a must. Leave the beer conditioning on the hops for a maximum of 5 days, otherwise there is a risk of a green vegetal like character being extracted.



#305 NATIVE SON

FIRST BREWED 2018

WEST COAST IPA.

ABV
8.5%

IBU
70

OG
1073

THIS BEER IS

A big, dank, double IPA, sitting in the 8-9% ABV bracket, in our Amplified range - filling a gap that has been sitting empty since Hardcore IPA departed. A new beer developed by our Head of Production Jason Pond; the first brew he came up with since joining became an instant hit.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	8.5%	
TARGET FG	1010	
TARGET OG	1073	
EBC	18	
SRM	9	
PH	4.6	
ATTENUATION LEVEL	86%	

METHOD / TIMINGS



MASH TEMP

66°C 151°F 60mins



FERMENTATION

19°C 66°F

INGREDIENTS



MALT

Pale Ale	5.280kg	11.6lb
Medium Crystal	0.120kg	0.3lb
Dextrose	0.480kg	1.1lb



HOPS

	(g)	Add	Attribute
Simcoe	16	90	Bittering
Columbus	12	90	Bittering
Chinook	20	30	Flavour
Centennial	20	0	Aroma
Simcoe	20	0	Aroma
Citra	60	Dry Hop	Aroma
Simcoe	40	Dry Hop	Aroma
Centennial	40	Dry Hop	Aroma
Mosaic	60	Dry Hop	Aroma



YEAST

Wyeast 1272 American Ale II

FOOD PAIRING



Gazpacho soup

Watercress rochfort and walnut salad

Thai red curry

PACKAGING



BREWER'S TIP



This beer is very hop centric. Use the youngest hops that are available and store them in a freezer. This will help slow the degradation of desirable hop compounds.

BOURBON BARREL-AGED BARLEY WINE.

ABV	IBU	OG
13.3%	35	1113

THIS BEER IS

A super-smooth, full-bodied chewy-as-hell barley wine. Our latest concept brew spent 6 months drawing flavour from bourbon barrels.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	13.3%	
TARGET FG	1020	
TARGET OG	1113	
EBC	90	
SRM	46	
PH	4.2	
ATTENUATION LEVEL	82%	

METHOD / TIMINGS



MASH TEMP

65°C 149°F 100mins



FERMENTATION

19°C 66°F

INGREDIENTS



MALT

Pale Ale	8.400kg	18.5lb
Caramalt	1.200kg	2.6lb
Extra Dark Crystal	0.360kg	0.8lb
Double Roasted Crystal	0.480kg	1.1lb
Wheat Malt	0.720kg	1.6lb
Flaked Oats	0.960kg	2.1lb



HOPS

	(g)	Add	Attribute
Magnum	12	70	Bittering
Fuggles	40	70	Bittering



YEAST

Wyeast 1272 American Ale II

FOOD PAIRING



Coarse pork pate with fresh crusty bread

Pecan pie

Beef burger topped with red onions and wasabi

PACKAGING



BREWER'S TIP



Waxing the bottle/cap helps to exclude oxygen ingress through the cap if you are looking to cellar the beer for a long time.



#307

KAMIKAZE KNITTING CLUB

FIRST BREWED 2018

MAPLE STOUT.

ABV
7.5%IBU
30OG
1071

THIS BEER IS

Our first 2018 Wildcard brew, Kamikaze Knitting Club is a one-off brew. A maple stout, Kamikaze combines dark malts with a classic Canadian export, adding to the warming malty and smokey character.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	7.5%	
TARGET FG	1013	
TARGET OG	1071	
EBC	130	
SRM	66	
PH	4.6	
ATTENUATION LEVEL	82%	

METHOD / TIMINGS

 MASH TEMP
64°C 147°F 60mins

 FERMENTATION
19°C 66°F

 TWIST/ BREWHOUSE ADDITIONS
Maple Syrup 50g Flame Out
Maple Syrup 25g Dry Hop

INGREDIENTS



MALT

Pilsner	4.680kg	10.3lb
Caramalt	0.840kg	1.8lb
Extra Dark Crystal Malt	0.300kg	0.7lb
Carafa Special III	0.180kg	0.4lb
Chocolate Wheat	0.180kg	0.4lb



HOPS

	(g)	Add	Attribute
Magnum	8	60	Bittering
Sorachi Ace	8	10	Flavour
Sorachi Ace	20	0	Aroma



YEAST

Wyeast 1056 - American Ale

FOOD PAIRING



Maple jerky

Sweet glazed ribs

Pancakes with smokey bacon

PACKAGING



BREWER'S TIP



Try experimenting with fenugreek seeds which give off a maple syrup like flavour.



#308

VERY BIG MOOSE (BREWDOG VS FIERCE BEER)

FIRST BREWED 2018

CHOCOLATE IMPERIAL STOUT.

ABV
12%IBU
25OG
1128

THIS BEER IS

A rebrew of the Fierce Beer & Flagship bar Collabfest 2017 winning beer, Very Big Moose is being scaled up to our Ellon brewhouse.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	12%	
TARGET FG	1038	
TARGET OG	1128	
EBC	100	
SRM	50	
PH	4.4	
ATTENUATION LEVEL	70%	

METHOD / TIMINGS



MASH TEMP

64°C 147°F 40mins



FERMENTATION

21°C 66°F



TWIST/ BREWHOUSE ADDITIONS

Cinnamon Powder	1g	Dry Hop
Cocoa Nibs	115g	Dry Hop
Sodium Chloride	8g	Dry Hop

INGREDIENTS



MALT

Pale Ale	7.38kg	16.2lb
Weyermann Special III	1.2kg	2.6lb
Flaked Oat Malt	0.462kg	1.0lb



HOPS

	(g)	Add	Attribute
Chinook	15	70	Bittering



YEAST

Wyeast 1056 - American Ale

FOOD PAIRING



Rich vanilla ice cream. Neat (or make a float)

Roast venison with a chocolate sauce

The biggest darkest chocolate cake you can find

PACKAGING



BREWER'S TIP



Its probably best to parti-gyle this beer as this will have a run off time of 6 hours+!!! Set up the mash and see what is collected overnight, then add more hot water to do your second mash and make a low (3%) beer from your residual extract.



#309

PARADOX GRAIN 2018

FIRST BREWED 2018

WHISKY CASK AGED IMPERIAL STOUT.

ABV
13.5%IBU
100OG
1015

THIS BEER IS

Our longest running beer series, Paradox sees us ageing an Imperial Stout in different types of cask. This one showcases grain whisky.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV		13%
TARGET FG		1112
TARGET OG		1015
EBC		300
SRM		152
PH		4.4
ATTENUATION LEVEL		84%

METHOD / TIMINGS



MASH TEMP

65°C 150°F 75mins



FERMENTATION

21°C 70°F

Age this beer in Rye Whisky Casks

INGREDIENTS



MALT

Extra Pale	6.5kg	14.3lb
Caramalt	0.875kg	1.9lb
Munich	0.5kg	1.1lb
Flaked Oats	2kg	4.4lb
Dark Crystal	0.875kg	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	60	Start	Bittering
Columbus	20	Middle	Flavour
Saaz	20	End	Flavour
First Gold	20	End	Flavour



YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING



PB&J sandwich

Roast beef with a herb and malt crust

Seriously sharp hard Cheddar

PACKAGING



BREWERS TIP



Brew this as part of a parti gyle mash, making this beer from your first runnings. It will take a long time to run off and be prepared to add dextrose to reach your target OG.



#310

CLOCKWORK TANGERINE

FIRST BREWED 2018

CITRUS IPA.

| ABV
4.5%| IBU
37| OG
1047

THIS BEER IS

Winner of the 2017 Prototype Challenge, ClockWork Tangerine is a session strength IPA, infused with tangerine, and appears as our new Q2 Seasonal, replacing Hop Fiction.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	4.5%	
TARGET FG	1012	
TARGET OG	1047	
EBC	20	
SRM	10	
PH	4.2	
ATTENUATION LEVEL	75%	

METHOD / TIMINGS

MASH TEMP

66°C	151°F	45mins
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FERMENTATION

19°C	66°F
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TWIST/ BREWHOUSE ADDITIONS

Tangerine Extract	7.5g	Flame Out
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INGREDIENTS

MALT

Pale Ale	3.420kg	7.5lb
Caramalt	0.432kg	1.0lb
Medium Crystal	0.090kg	0.2lb

HOPS

	(g)	Add	Attribute
Simcoe	6	70	Bittering
Citra	2	70	Bittering
Simcoe	2	10	Flavour
Citra	2	10	Flavour
Ahtanum	5	10	Flavour
Chinook	5	10	Flavour
Chinook	3	0	Aroma
Simcoe	18	0	Aroma
Citra	5	0	Aroma
Mosaic	8	0	Aroma
Citra	25	Dry Hop	Aroma
Mosaic	25	Dry Hop	Aroma
Simcoe	40	Dry Hop	Aroma
Ahtanum	15	Dry Hop	Aroma
Chinook	19	Dry Hop	Aroma
Amarillo	4	Dry Hop	Aroma
Cascade	15	Dry Hop	Aroma

YEAST

Wyeast 1056 - American Ale

FOOD PAIRING



Lamb and mint tagine

Light and fluffy tangerine sponge cake

Fresh green salad with avocados and pomegranate seeds

PACKAGING



BREWER'S TIP



Try your own fruit series with this beer. Grapefruit, Passionfruit, Raspberries or Morello Cherries would be great.



#311 SONIC BOOM

FIRST BREWED 2018

NEW GERMAN HOP IPA.

ABV
6.5%

IBU
60

OG
1058

THIS BEER IS

Welcome aboard our experimental range of tuned IPAs. Buckle up for an explosive sensory bombardment. Tropical fruit and resinous pine are primed. The first wave of pineapple, melon and mango quickly accelerate into a afterburner of candied citrus fruit and sweet caramel. Sonic Boom - IPA turning at the speed of sound.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	6.5%	
TARGET FG	1008	
TARGET OG	1058	
EBC	11	
SRM	6	
PH	4.6	
ATTENUATION LEVEL	86%	

METHOD / TIMINGS



MASH TEMP

64°C 147°F 55mins



FERMENTATION

21°C 66°F

INGREDIENTS



MALT

Pale Ale	4.380kg	9.6lb
Wheat Malt	0.360kg	0.8lb
Carapils	0.240kg	0.5lb



HOPS

	(g)	Add	Attribute
Columbus	40	90	Bittering
Cascade	20	30	Flavour
Centennial	30	0	Aroma
German Cascade	40	Dry Hop	Aroma
Ariana	40	Dry Hop	Aroma
Huell Melon	40	Dry Hop	Aroma
German Comet	60	Dry Hop	Aroma



YEAST

Wyeast 1056 - American Ale

FOOD PAIRING



Spicy Thai peanut satay

Pizza with chili flakes

Lemon tart

PACKAGING



BREWER'S TIP



This IPA features German hops in the dry hop. Why not try a Slovenian only version using: Dana, Bobek, Aurora & Cascade.

11TH ANNIVERSARY IMPERIAL STOUT.

ABV
17%

IBU
100

OG
1015

THIS BEER IS

Dog G is a benchmark in liquid form; our 11th anniversary beer. A 17% imperial stout brewed with a compelling mix of dark malts, chillies, cacao and coffee - to make it a true milestone we then decided to age Dog G in rye whiskey barrels.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	17%	
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/ BREWHOUSE ADDITIONS
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	Bittering
Sorachi Ace	50	Start	Bittering
Ginger Powder	1.25	End	Flavour
Honey	1250	End	Flavour
Cold infused Coffee	25	End	Flavour



YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING



Ginger and chocolate biscuits

Spicy chorizo and prawn Jambalaya

Jamaican Curry Goat

PACKAGING



BREWER'S TIP



Age this beer!!! Often it will pick up new incredible flavours after an extended cellaring. Think 2 years plus...



#313

MALLOW MAFIA BREWDOG VS AMUNDSEN

FIRST BREWED 2018

RUSSIAN IMPERIAL STOUT.

ABV
12%IBU
75OG
1116

THIS BEER IS

One of a series of collaborations with European craft breweries, aimed at promoting engagement and market growth. With Norwegian craft brewers Amundsen, we are creating a mash-up of two existing beers, resulting in a coffee, chocolate and marshmallow Russian Imperial Stout.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	12%	
TARGET FG	1025	
TARGET OG	1116	
EBC	390	
SRM	198	
PH	4.4	
ATTENUATION LEVEL	78%	

METHOD / TIMINGS



MASH TEMP

64°C 149°F 135mins



FERMENTATION

21°C 66°F



TWIST/ BREWHOUSE ADDITIONS

Marshmallows	40g	Kettle
Demerara Sugar	750g	Kettle
Ground Coffee	10g	Dry Hop
CoCea Nibs	10g	Dry Hop

INGREDIENTS



MALT

Pilsner	5.880kg	12.9lb
Extra Dark Crystal	0.240kg	0.5lb
Wheat Malt	0.960kg	2.1lb
Black	0.480kg	1.1lb
Brown	0.600kg	1.3lb
Flaked Oat Malt	0.240kg	0.5lb
Chocolate	1.680kg	3.7lb
Munich	0.960kg	2.1lb
Oat Husks	0.048kg	0.1lb



HOPS

	(g)	Add	Attribute
Cascade	30	70	Bittering
Cascade	30	10	Flavour



YEAST

Wyeast 1056 - American Ale

FOOD PAIRING



Affogato with ice cream

Chocolate cake

PACKAGING



BREWER'S TIP



If your mash run off takes a long time, increase the temperature of your sparge water to keep the mash bed warm and permeable.



#314

MANIC MANGO BREWDOG VS BREWSKI

FIRST BREWED 2018

MANGO IPA.

 ABV
6%

 IBU
20

 OG
1057

THIS BEER IS

One of a series of collaborations with European craft breweries, aimed at promoting engagement and market growth. Our Swedish collaboration with Brewski is a mango IPA.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	6%	
TARGET FG	1010	
TARGET OG	1057	
EBC	12	
SRM	6	
PH	4.4	
ATTENUATION LEVEL	82%	

METHOD / TIMINGS

	MASH TEMP		
63°C	145°F	35mins	
	FERMENTATION		
19°C	65°F		
	TWIST/ BREWHOUSE ADDITIONS		
Mango Puree	1000g	Dry Hop	

INGREDIENTS

	MALT		
Pale Ale	3.960kg	8.7lb	
Wheat Malt - Uncrushed	0.600kg	1.3lb	
Flaked Oat Malt	0.600kg	1.3lb	

	HOPS			
	(g)	Add	Attribute	
Magnum	2	65	Bittering	
Citra	20	10	Flavour	
Amarillo	40	0	Aroma	
Nelson Sauvin	40	0	Aroma	
Citra	40	0	Aroma	
Idaho 7 hops	60	Dry Hop	Aroma	
Nelson Sauvin	80	Dry Hop	Aroma	
Citra	60	Dry Hop	Aroma	

	YEAST		
Wyeast 1056 - American Ale			

FOOD PAIRING

	Green Thai curry
	Salmon with mango salsa
	Pho soup with light rice noodles

PACKAGING



BREWER'S TIP



Add the mango puree towards the end of primary fermentation, about 10 SG points above your FG. Allow it to reach FG and have a diacetyl rest before dry hopping it.



#315

BALTIC FLEET BREWDOG VS BEVOG

FIRST BREWED 2018

BALTIC PORTER.

ABV
7.2%IBU
45OG
1071

THIS BEER IS

One of a series of collaborations with European craft breweries, aimed at promoting engagement and market growth. Our Austrian collaboration is with Bevog, and incorporates plum into a Baltic porter.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	7.2%	
TARGET FG	1016	
TARGET OG	1071	
EBC	120	
SRM	61	
PH	4.2	
ATTENUATION LEVEL	77%	

METHOD / TIMINGS



MASH TEMP

66°C 151°F 45mins



FERMENTATION

12°C 54°F



TWIST/ BREWHOUSE ADDITIONS

Plum Concentrate 400g Flame Out

INGREDIENTS



MALT

Pale Ale	4.320kg	9.5lb
Munich Type I Light	0.600kg	1.3lb
Double Roasted Crystal	0.420kg	0.9lb
Chocolate Wheat	0.300kg	0.7lb
Medium Crystal	0.240kg	0.5lb
Carafa Special III	0.180kg	0.4lb



HOPS

	(g)	Add	Attribute
Magnum	12	70	Bittering
Amarillo	8	15	Flavour
Saphir	6	15	Flavour



YEAST

Wyeast 2126 - Bohemian Lager

FOOD PAIRING



Chilli covered burgers

Roasted garlic Camembert

Chocolate and walnut brownies

PACKAGING



BREWER'S TIP



Double Roasted Crystal is used when the astringency and bitterness inherent to roast malts is not desired. This means that it can be used at a higher rate in the grist to add complex caramel and dried fruit notes with a beautiful red-brown hue.



#316

SOS (MAY DAY!) BREWDOG VS BRLO

FIRST BREWED 2018

DRY-HOPPED MAIBOCK.ABV
6.4%IBU
34OG
1060**THIS BEER IS**

One of a series of collaborations with European craft breweries, aimed at promoting engagement and market growth. Our German collaboration is with BRLO, and the beer is a dry-hopped Maibock; a new world take on a strong pale lager.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	6.4%	
TARGET FG	1014	
TARGET OG	1060	
EBC	21	
SRM	11	
PH	4.2	
ATTENUATION LEVEL	77%	

METHOD / TIMINGS**MASH TEMP**

64°C 147°F 60mins

**FERMENTATION**

10°C 50°F

INGREDIENTS**MALT**

Pilsner	4.200kg	9.2lb
Munich Type I Light	0.960kg	2.1lb
Carapils	0.060kg	0.1lb
Acidulated Malt	0.060kg	0.1lb

**HOPS**

	(g)	Add	Attribute
Magnum	4	70	Bittering
Hallertauer Mittelfruh	10	10	Flavour
Hallertauer Mittelfruh	20	0	Aroma
Mandarina Bavaria	40	0	Aroma
Motueka	20	0	Aroma
Hallertauer Mittelfruh	20	Dry Hop	Aroma
Mandarina Bavaria	30	Dry Hop	Aroma
Motueka	20	Dry Hop	Aroma

**YEAST**

Wyeast 2126 - Bohemian Lager

FOOD PAIRING

Honey ham sandwich Gruyère cheese

Steamed mussels

Carrot cake

PACKAGING**BREWER'S TIP**

Traditional German brewing is awesome and deserving of respect. If you brew this during spring time, call it a Maibock, any other time of the year and it should be called an Helles Bock.



#317

FIRST BREWED 2018

AL ADJORE! BREWDOG VS LA PIRATA

BARLEY WINE.

ABV
9%IBU
65OG
1085

THIS BEER IS

One of a series of collaborations with European craft breweries, aimed at promoting engagement and market growth. Our collab with Spanish brewer La Pirata features a barley wine, inspired by Muscatel.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	9%	
TARGET FG	1018	
TARGET OG	1085	
EBC	35	
SRM	18	
PH	4.4	
ATTENUATION LEVEL	79%	

METHOD / TIMINGS



MASH TEMP

65°C 147°F 35mins



FERMENTATION

21°C 66°F



TWIST/ BREWHOUSE ADDITIONS

French Oak Chips	40g	Wood Ageing
Medium Toast		
Sweet Orange Peel	20g	Mash

INGREDIENTS



MALT

Pale Ale	7.080kg	15.6lb
Caramalt	0.480kg	1.1lb
Medium Crystal	0.120kg	0.3lb
Light Crystal	0.240kg	0.5lb



HOPS

	(g)	Add	Attribute
Magnum	6	70	Bittering
Mandarina Bavaria	20	10	Flavour
Hallertauer Blanc	20	10	Flavour



YEAST

Wyeast 1056 - American Ale

FOOD PAIRING



Stilton and walnut salad

Toffee caramel cheesecake

PACKAGING



BREWERS TIP



Sanitise the oak chips before adding them to the fermenter. Vodka is ideal as it's a neutral spirit and can be drained off. If you don't want to affect the ABV, try steaming them.



#318

NEVERLAND BREWDOG VS OEDIPUS

FIRST BREWED 2018

INDIA PALE LAGER.

ABV
5%IBU
40OG
1048

THIS BEER IS

One of a series of collaborations with European craft breweries, aimed at promoting engagement and market growth. This India pale lager has been brewed with Dutch brewers Oedipus.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	5%	
TARGET FG	1007	
TARGET OG	1048	
EBC	12	
SRM	6	
PH	4.2	
ATTENUATION LEVEL	85%	

METHOD / TIMINGS

 MASH TEMP

64°C	147°F	35mins
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 FERMENTATION

11°C	51°F
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INGREDIENTS

 MALT

Pilsner	3.600kg	7.9lb
Carapils	0.360kg	0.8lb
Vienna	0.240kg	0.5lb
Acidulated Malt	0.060kg	0.1lb

 HOPS

	(g)	Add	Attribute
Magnus	2	70	Bittering
Citra	10	10	Flavour
Centennial	10	10	Flavour
Citra	15	0	Aroma
Centennial	15	0	Aroma
Citra	10	Dry Hop	Aroma
Centennial	10	Dry Hop	Aroma
Nelson Sauvin	10	Dry Hop	Aroma

 YEAST

Wyeast 2126 - Bohemian Lager

PACKAGING



FOOD PAIRING



Roast Chicken

Spicy jalapeño and seared steak fajitas

Peach cobbler

BREWERS TIP



Acidulated malt was first produced to circumvent the Reinheitsgebot in Germany where they could not acidify their brewing water. A weak organic acid such as lactic acid can be used in its place.



#319

GRANO GIUSTO BREWDOG VS BIRRIFICIO ITALIANO

FIRST BREWED 2018

DARK LAGER.

ABV
5.5%IBU
28OG
1052

THIS BEER IS

One of a series of collaborations with European craft breweries, aimed at promoting engagement and market growth. Our Italian collaboration is with Birrificiano Italiano, and the beer is a dark lager brewed with a unique dark malt from an Italian micro-maltster.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	5.5%	
TARGET FG	1009	
TARGET OG	1052	
EBC	55	
SRM	28	
PH	4.3	
ATTENUATION LEVEL	83%	

METHOD / TIMINGS



MASH TEMP

63°C 145°F 60mins



FERMENTATION

12°C 53°F

INGREDIENTS



MALT

Pilsner	3.480kg	7.7lb
Munich Type I Light	0.960kg	2.1lb
Grano Dei Miracoli	0.240kg	0.5lb
Brown	0.180kg	0.4lb
Chocolate Wheat	0.120kg	0.3lb



HOPS

	(g)	Add	Attribute
Magnum	6	70	Bittering
East Kent Golding	10	15	Flavour
Fuggles	10	15	Flavour
East Kent Golding	24	0	Aroma
Fuggles	24	0	Aroma



YEAST

Wyeast 2126 - Bohemian Lager

FOOD PAIRING



BBQ hot wings

Pomegranate tart with walnuts

Candied ginger pear cake

PACKAGING



BREWER'S TIP



Grano dei Miracoli is a unique ancient grain and shouldn't be substituted, this beer is focused on what this ingredient offers when paired with modern malts.



#320 KING OF EIGHTS

FIRST BREWED 2018

EAST COAST IPA.

ABV
7.4%

IBU
20

OG
1065

THIS BEER IS

A new 7.4% ABV East Coast IPA, King of Eights is one of the core Fanzine beers, and will feature evolving editions as part of our new subscription model.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	7.4%	
TARGET FG	1009	
TARGET OG	1065	
EBC	20	
SRM	10	
PH	4.4	
ATTENUATION LEVEL	86%	

INGREDIENTS



MALT

Pale Ale	4.800kg	10.6lb
Wheat Malt	0.360kg	0.8lb
Flaked Oat Malt	0.600kg	1.3lb



HOPS

	(g)	Add	Attribute
Citra	2	70	Bittering
Citra	30	0	Aroma
Citra	160	Dry Hop	Aroma



YEAST

Wyeast 1056 - American Ale

PACKAGING



METHOD / TIMINGS



MASH TEMP

66°C 150°F 20mins



FERMENTATION

21°C 69°F

FOOD PAIRING



Grilled lemon sole

Fish tacos

Crème brûlée

BREWER'S TIP



Pectin powder can easily be sourced and is an easy alternative for a homebrewer to produce murky beer if you don't have access to a low flocculating yeast.



#321 JINX PALE ALE

FIRST BREWED 2018

AMERICAN PALE ALE.

ABV
4.7%

IBU
35

OG
1043

THIS BEER IS

A new 4.7% ABV American pale ale, Jinx Pale Ale is one of the core Fanzine beers, and will feature evolving editions as part of our new subscription model.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	4.7%	
TARGET FG	1008	
TARGET OG	1043	
EBC	13	
SRM	7	
PH	4.6	
ATTENUATION LEVEL	81%	

METHOD / TIMINGS



MASH TEMP

63°C 145°F 35mins



FERMENTATION

21°C 69°F

INGREDIENTS



MALT

Pale Ale	3.120kg	6.9lb
Munich Malt	0.480kg	1.1lb
Dextrin malt	0.180kg	0.4lb



HOPS

	(g)	Add	Attribute
Simcoe	6	65	Bittering
Chinook	10	10	Flavour
Simcoe	20	0	Aroma
Chinook	20	0	Aroma
Simcoe	60	Dry Hop	Aroma
Centennial	60	Dry Hop	Aroma



YEAST

Wyeast 1056 - American Ale

FOOD PAIRING



Monterey Jack stuffed grilled jalapeños

Apple pie

PACKAGING



BREWER'S TIP



Rack this into a corny keg, cool it down and carbonate it with 10 PSI of top pressure for 10 days. Should be super drinkable.



#322 JET TRASH

FIRST BREWED 2018

WEST COAST IPA.

ABV
6.9%

IBU
65

OG
1060

THIS BEER IS

A new 6.9% ABV West Coast IPA, Jet Trash is one of the core Fanzine beers, and will feature evolving editions as part of our new subscription model.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	6.9%	
TARGET FG	1008	
TARGET OG	1060	
EBC	18	
SRM	9	
PH	4.6	
ATTENUATION LEVEL	87%	

METHOD / TIMINGS



MASH TEMP

65°C 149°F 55mins



FERMENTATION

19°C 66°F

INGREDIENTS



MALT

Pale Ale	4.560kg	10.0lb
Munich	0.360kg	0.8lb
Dextrin Malt	0.240kg	0.5lb
CaraRed	0.240kg	0.5lb



HOPS

	(g)	Add	Attribute
Simcoe	32	65	Bittering
Cascade	20	10	Flavour
Cascade	30	0	Aroma
Centennial	30	0	Aroma
Citra	60	Dry Hop	Aroma
Cascade	20	Dry Hop	Aroma
Simcoe	40	Dry Hop	Aroma
Chinook	20	Dry Hop	Aroma
Mosaic	20	Dry Hop	Aroma



YEAST

Wyeast 1056 - American Ale

FOOD PAIRING



Roast chicken

Seared steak

Crusty bread

PACKAGING



BREWER'S TIP



Split this batch and try fermenting the other half with WLP008 East Coast Ale, dry hop whilst primary fermentation is going and have an East Coast IPA to compare with.



#323

INTERSTATE VIENNA LAGER

FIRST BREWED 2018

VIENNA LAGER.

| ABV
5%| IBU
25| OG
1045

THIS BEER IS

A new 5% ABV Vienna Lager, that features in Fanzine, our new subscription model.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	5%	
TARGET FG	1007	
TARGET OG	1045	
EBC	14	
SRM	7	
PH	4.2	
ATTENUATION LEVEL	84%	

METHOD / TIMINGS



MASH TEMP

67°C 148°F 70mins



FERMENTATION

10°C 50°F

INGREDIENTS



MALT

Pilsner	1.560kg	3.4lb
Vienna	1.560kg	3.4lb
Munich	0.600kg	1.3lb
Carahell	0.180kg	0.4lb
CaraRed	0.180kg	0.4lb



HOPS

	(g)	Add	Attribute
Perle	5	65	Bittering
Hallertauer Mittelfruh	20	10	Flavour
Mandarina Bavaria	20	0	Aroma



YEAST

Wyeast 2126 - Bohemian Lager

FOOD PAIRING



Grilled chicken and steamed vegetables

Pork sausages

Almond biscotti

PACKAGING



BREWER'S TIP



Instead of using Pilsner, try to substitute this out for more Vienna malt. This is more traditional but you should calculate your diastatic power for your new mash. Ideally it should be a minimum of 30 to 50 Lintner.



#324

FOOLS GOLD DORTMUNDER LAGER

FIRST BREWED 2018

LAGER.

ABV
5.6%IBU
32OG
1052

THIS BEER IS

A new 5.6% Dortmund Lager, that features in Fanzine, our new subscription model.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	5.6%	
TARGET FG	1009	
TARGET OG	1052	
EBC	11	
SRM	6	
PH	4.2	
ATTENUATION LEVEL	83%	

METHOD / TIMINGS

 MASH TEMP

65°C	149°F	45mins
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 FERMENTATION

14°C	57°F
------	------

INGREDIENTS

 MALT

Pilsner	3.360kg	7.4lb
Pale Ale	1.200kg	2.6lb

 HOPS

	(g)	Add	Attribute
Magnum	10	70	Bittering
Sterling	20	10	Flavour
Sterling	20	0	Aroma

 YEAST

Saflager W-34/70

FOOD PAIRING



Seafood salad

Sweet and sour pork

Lemon drizzle cake

PACKAGING



BREWER'S TIP



Make sure you burtonise your water as Dortmund's water contains a fairly high amount of sulphates. Carbonate this to approximately 2.6 volumes



#325 ZIPCODE

FIRST BREWED 2018

PILSNER.

ABV
5%

IBU
37

OG
1044

THIS BEER IS

A new 5% Pilsner, that features in Fanzine, our new subscription model.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV		5%
TARGET FG		1006
TARGET OG		1044
EBC		5
SRM		3
PH		4.4
ATTENUATION LEVEL		86%

METHOD / TIMINGS



MASH TEMP

50°C 122°F 50mins



FERMENTATION

11°C 51°F

INGREDIENTS



MALT

Pilsner	3.540kg	7.8lb
Carapils	0.240kg	0.5lb



HOPS

	(g)	Add	Attribute
Magnum	12	70	Bittering
Spalter	15	30	Flavour
Spalter	15	10	Flavour
Saphir	30	0	Aroma
Saphir	30	Dry Hop	Aroma



YEAST

Saflager W-34/70

FOOD PAIRING



Goat's cheese salad

Pesto pasta

Lemon cookies

PACKAGING



BREWER'S TIP



Saphir hops are not widespread at the moment if you cannot get hold of any, a good batch of Mittlefruh is a fair substitute.



#326

FIRST BREWED 2018

THE EMPERORS BLUE CLOTHES (BD VS PEOPLE LIKE US)

UNFILTERED BLUEBERRY HEFEWEIZEN.

| ABV
5%| IBU
16| OG
1050

THIS BEER IS

Brewed in collaboration with People Like Us, this wheat beer sits just between a weissbier and a dunkelweisse, and is loaded with blueberry juice.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	5%	
TARGET FG	1010	
TARGET OG	1050	
EBC	35	
SRM	18	
PH	4.4	
ATTENUATION LEVEL	79%	

METHOD / TIMINGS

 MASH TEMP
64°C 147 °F 30mins
 FERMENTATION
21°C 70°F
 TWIST/ BREWHOUSE ADDITIONS
Blueberry Juice 3.6kg

INGREDIENTS



MALT

Pilsner Malt	1.8kg	4.0lb
Wheat Malt	2.4kg	5.3lb
Extra Dark Crystal Malt	0.12kg	0.3lb
Weyermann Carapils	0.12kg	0.3lb
Weyermann Carafa Special I	0.036kg	0.1lb



HOPS

	(g)	Add	Attribute
Mandarina Bavaria	6	60	Bitter
Mandarina Bavaria	8	Whirlpool	Aroma



YEAST

WB-06

FOOD PAIRING



German Pretzels
French Toast with Mixed Berries
Blueberry Muffins

PACKAGING



BREWERS TIP



Adding juices adds both sweetness and acidity to your beer - although these beers have been designed to have the right balance, play around with the quantity of the juice to add different levels of acidity and flavour of your beer.



#327

ZEPHYR CITRUS TART (FANZINE)

FIRST BREWED 2018

ZEPHYR SOUR ALE.

ABV
4.6%IBU
10OG
1044

THIS BEER IS

A new 4.6% ABV tart pale ale. Zephyr is one of the core Fanzine beers, and will feature evolving editions as part of our new subscription model.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	4.6%	
TARGET FG	1008	
TARGET OG	1044	
EBC	10	
SRM	5	
PH	3.3	
ATTENUATION LEVEL	82%	

METHOD / TIMINGS



MASH TEMP

53°C	127°F	25mins
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FERMENTATION

21°C	70°F
------	------



TWIST/ BREWHOUSE ADDITIONS

Lactic Acid	48g
Malic Acid	5g
Citric Acid Powder	44g

INGREDIENTS



MALT

Pale Ale	2.52kg	5.5lb
Wheat Malt	1.2kg	2.6lb



HOPS

	(g)	Add	Attribute
Perle	8	60	Bitter



YEAST

Wyeast 1272

FOOD PAIRING



Green Papaya Salad

Searched Monkfish

Cured Ham Ciabatta

PACKAGING



BREWER'S TIP



Lactic acid, malic acid and citric acid all give different perception of acidity and flavour at the same concentration. Play around with them in water to understand their interaction and optimise your own recipe.



#328

TANGERINE ZEPHYR (SMALL BATCH)

FIRST BREWED 2018

ZEPHYR SOUR ALE.

ABV
4.6%IBU
10OG
1044

THIS BEER IS

A trial brew, testing our new Zephyr concept - a Berliner-style pale, infused with tangerine.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	4.6%	
TARGET FG	1008	
TARGET OG	1044	
EBC	10	
SRM	5	
PH	3.3	
ATTENUATION LEVEL	82%	

METHOD / TIMINGS

MASH TEMP

53°C 127°F 25mins

FERMENTATION

21°C 70°F

TWIST/ BREWHOUSE ADDITIONS

Tangerine Juice	200g
Lactic Acid	48g
Malic Acid	5g
Citric Acid Powder	44g

INGREDIENTS

MALT

Pale Ale	2.52kg	5.5lb
Wheat Malt	1.2kg	2.6lb

HOPS

	(g)	Add	Attribute
Perle	8	60	Bitter

YEAST

Wyeast 1272

FOOD PAIRING



Eggs Benedict

Chicken Liver Pâté

Chocolate Mousse

PACKAGING



BREWER'S TIP



Adding juices adds both sweetness and acidity to your beer - although these beers have been designed to have the right balance, play around with the quantity of the juice to add different levels of acidity and flavour of your beer.



#329 CYBERNAUT

FIRST BREWED 2018

NEW WAVE SESSION IPA.

ABV
4.5%

IBU
20

OG
1044

THIS BEER IS

A new wave session IPA. We've cranked up the wheat and oats and turned down the ABV, creating a juicy equilibrium. This is a beer that has all of the taste of a New England IPA, but allows a more sessionable delivery.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	4.5%	
TARGET FG	1010	
TARGET OG	1044	
EBC	15	
SRM	8	
PH	4.2	
ATTENUATION LEVEL	77%	

METHOD / TIMINGS

	MASH TEMP
0°C	32°F 15mins
	FERMENTATION
21°C	70°F
	TWIST/ BREWHOUSE ADDITIONS
Pectin Powder	2g

INGREDIENTS

MALT

Pale Ale	3.12kg	6.9lb
Wheat Malt	0.54kg	1.2lb
Flaked Oat Malt	0.24kg	0.5lb

HOPS

	(g)	Add	Attribute
Chinook	I	10	Flavour
Chinook	II	0	Aroma
Amarillo	II	0	Aroma
Simcoe	II	0	Aroma
Citra	46	Dry Hop	Aroma
Simcoe	46	Dry Hop	Aroma
Amarillo	46	Dry Hop	Aroma
Mosaic	46	Dry Hop	Aroma

YEAST

Wyeast 1272

FOOD PAIRING



Scallops with Apricot Salsa
Lemon and Thyme Roasted Chicken
Raspberry Cheesecake with Mango Sorbet

PACKAGING



BREWER'S TIP



Don't cool the beer too cold after fermentation or you will lose the haze, 3°C should do.



#330

BA ASA BARREL #132

FIRST BREWED 2018

RYE AGED IPA.

ABV
7.4%

IBU
65

OG
1069

THIS BEER IS

Our Red Rye IPA, Albino Squid Assassin, barrel aged in rye – a rebrew of one of our most requested barrel-aged beers.

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	83%	

METHOD / TIMINGS



MASH TEMP

65°C 149°F 50mins



FERMENTATION

19°C 66°F



TWIST/ BREWHOUSE ADDITIONS

Oak Chips in Whiskey 50g

INGREDIENTS



MALT

Pale Ale	4.8kg	10.6lb
Medium Crystal	0.36kg	0.8lb
Extra Dark Crystal Malt	0.12kg	0.3lb
Carafa Special Type I	0.06kg	0.1lb
Rye Malt	0.48kg	1.1lb



HOPS

	(g)	Add	Attribute
Hallertauer Taurus	10	70	Bitter
Chinook	20	10	Flavour
Citra	5	10	Flavour
Chinook	30	0	Aroma
Citra	15	0	Aroma
Chinook	80	Dry Hop	Aroma
Citra	60	Dry Hop	Aroma



YEAST

Wyeast 1272

FOOD PAIRING



Chickpea Curry
Orange Roast Chicken
Turkish Delight

PACKAGING



BREWER'S TIP



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



#331

LIME ZEPHYR V2 (FANZINE)

FIRST BREWED 2018

ZEPHYR SOUR ALE.

ABV
4.6%IBU
10OG
1044

THIS BEER IS

A 4.6% tart pale ale. It has a twist of tartness up-front, with juicy sour fruit notes dominating the palate.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	4.6%	
TARGET FG	1008	
TARGET OG	1044	
EBC	10	
SRM	5	
PH	3.3	
ATTENUATION LEVEL	82%	

METHOD / TIMINGS



MASH TEMP

53°C 127°F 25mins



FERMENTATION

21°C 70°F



TWIST/ BREWHOUSE ADDITIONS

Lime Juice	60g
Lactic Acid	48g
Malic Acid	5g
Citric Acid Powder	44g

INGREDIENTS



MALT

Pale Ale	2.5kg	5.5lb
Wheat Malt	1.2kg	2.6lb



HOPS

	(g)	Add	Attribute
Perle	8	60	Bitter



YEAST

Wyeast 1272

FOOD PAIRING



Ceviche

Raw Mango Raita

Gathiya Waali Curry

PACKAGING



BREWERS TIP



Adding juices adds both sweetness and acidity to your beer - although these beers have been designed to have the right balance, play around with the quantity of the juice to add different levels of acidity and flavour of your beer.



#332

EIGHT BIT (AGM GUEST COLLAB)

FIRST BREWED 2018

NEW ENGLAND IPA.

ABV
8%IBU
30OG
1074

THIS BEER IS

An 8% East Coast IPA with eight hops, to celebrate the eight breweries featuring at our Punk AGM 2018; Cloudwater, Deya, Magic Rock, Stillwater, The Bruery, Northern Monk, Seventh Son, and of course, us.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	8.0%	
TARGET FG	1013	
TARGET OG	1074	
EBC	15	
SRM	8	
PH	4.4	
ATTENUATION LEVEL	83%	

METHOD / TIMINGS



MASH TEMP

66°C 151°F 30mins



FERMENTATION

21°C 70°F



TWIST/ BREWHOUSE ADDITIONS

Bitter Orange Peel	18g
Sweet Orange Peel	18g

INGREDIENTS



MALT

Pale Ale	4.8kg	10.6lb
Weyermann Carapils Malt	0.48kg	1.1lb
Wheat Malt	1.2kg	2.6lb



HOPS

	(g)	Add	Attribute
Magnum	8	10	Flavour
Mandarina Bavaria	20	Whirlpool	Aroma
Chinook	20	Whirlpool	Aroma
Hallertauer Blanc	20	Whirlpool	Aroma
Citra	50	Dry Hop	Aroma
German Comet	50	Dry Hop	Aroma
Chinook	50	Dry Hop	Aroma
Mosaic	50	Dry Hop	Aroma
Nelson Sauvignon	50	Dry Hop	Aroma



YEAST

Wyeast 1272

FOOD PAIRING



Roast Chicken
Chicken Tandoori
Passionfruit Cheesecake

PACKAGING



BREWER'S TIP



Add both sweet and bitter orange peels into the mash, play around with the ratio and quantity to find the right balance for your taste.



#333 NEBULA (FANZINE)

FIRST BREWED 2018

RUSSIAN IMPERIAL STOUT.

ABV
10%

IBU
70

OG
1104

THIS BEER IS

A new 10% ABV Imperial Stout. It is one of the core Fanzine beers, and will feature evolving editions as part of our subscription model.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	10%	
TARGET FG	1025	
TARGET OG	1104	
EBC	360	
SRM	183	
PH	4.5	
ATTENUATION LEVEL	76%	

METHOD / TIMINGS



MASH TEMP

63°C 145°F 85mins



FERMENTATION

21°C 70°F



TWIST/ BREWHOUSE ADDITIONS

Mexican Honey 30g
Brown Sugar 30g

INGREDIENTS



MALT

Pale Ale	5.76kg	12.7lb
Caramalt	0.48kg	1.1lb
Brown Malt	1.44kg	3.2lb
Chocolate Malt	0.6kg	1.3lb
Chocolate Wheat	0.48kg	1.1lb
Simpsons T50	0.72kg	1.6lb
Flaked Oat Malt	0.24kg	0.5lb



HOPS

	(g)	Add	Attribute
Cascade	30	70	Bitter
Cascade	30	10	Flavour



YEAST

Wyeast 1272

FOOD PAIRING



Beef Jerky
Steak with Blue Cheese Sauce
Chocolate Lava Cake

PACKAGING



BREWER'S TIP



Condition for up to a month at 1°C for best results.



#334

LEMON ZEPHYR (SMALL BATCH)

FIRST BREWED 2018

ZEPHYR SOUR ALE.

ABV
4.6%IBU
10OG
1044

THIS BEER IS

A trial brew, testing our new Zephyr concept - a Berliner-style pale, infused with lemon.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	4.6%	
TARGET FG	1008	
TARGET OG	1044	
EBC	10	
SRM	5	
PH	3.3	
ATTENUATION LEVEL	82%	

METHOD / TIMINGS



MASH TEMP

53°C | 127°F | 25mins



FERMENTATION

21°C | 70°F



TWIST/ BREWHOUSE ADDITIONS

Lemon Juice	60g
Lactic Acid	48g
Malic Acid	5g
Citric Acid Powder	44g

INGREDIENTS



MALT

Pale Ale	2.5kg	5.5lb
Wheat Malt	1.2kg	2.6lb



HOPS

	(g)	Add	Attribute
Perle	8	60	Bitter



YEAST

Wyeast 1272

FOOD PAIRING



Prawn Pad Thai
Turkish Delight
Lemon Tart

PACKAGING



BREWERS TIP



Adding juices adds both sweetness and acidity to your beer - although these beers have been designed to have the right balance, play around with the quantity of the juice to add different levels of acidity and flavour of your beer.



#335

PULP PATRIOT (FANZINE)

FIRST BREWED 2018

MILSHAKE NEIPA.

ABV
9.5%IBU
10OG
1092

THIS BEER IS

A scaled up rebrew of our recent milkshake IPA. A hazy New England DIPA, loaded with mango and peach resulting in an explosive aroma and a sweet full-bodied fruit shake flavour.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	9.5%	
TARGET FG	1018	
TARGET OG	1092	
EBC	15	
SRM	8	
PH	4.4	
ATTENUATION LEVEL	80%	

INGREDIENTS



MALT

Pale Ale	5.04kg	11.1lb
Wheat Malt	0.6kg	1.3lb
Flaked Oat Malt	0.6kg	1.3lb
Dry Malt Extract	0.6kg	1.2lb



HOPS

	(g)	Add	Attribute
Citra	11	0	Flavour
Mosaic	11	0	Aroma
Citra	149	Dry Hop	Aroma
Mosaic	149	Dry Hop	Aroma



YEAST

Wyeast 1272

PACKAGING



METHOD / TIMINGS



MASH TEMP

64°C 147°F 46mins



FERMENTATION

21°C 70°F



TWIST/ BREWHOUSE ADDITIONS

Peach Juice Concentrate	250g
Mango Concentrate	250g
Milk Sugars (Lactose)	400g

FOOD PAIRING



Pad Thai

Solero

Peach Cobbler

BREWER'S TIP



Don't cool the beer too cold after fermentation or you will lose the haze, 3°C should do.



#336

TEN TON TRUCK ESPRESSO (FANZINE)

FIRST BREWED 2018

IMPERIAL ESPRESSO STOUT.

| ABV
10%| IBU
70| OG
1104

THIS BEER IS

A Fanzine release, evolving from Nebula and featuring espresso coffee.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	10%	
TARGET FG	1025	
TARGET OG	1104	
EBC	360	
SRM	183	
PH	4.5	
ATTENUATION LEVEL	76%	

METHOD / TIMINGS



MASH TEMP

63°C 145°F 85mins



FERMENTATION

21°C 70°F



TWIST/ BREWHOUSE ADDITIONS

Mexican Honey	360g
Brown Sugar	360g
Caber Coffee	130g

INGREDIENTS



MALT

Pale Ale	5.76kg	12.7lb
Caramalt	0.48kg	1.1lb
Brown Malt	1.44kg	3.2lb
Chocolate Malt	0.6kg	1.3lb
Chocolate Wheat	0.48kg	1.1lb
Simpsons T50	0.72kg	1.6lb
Flaked Oat Malt	0.24kg	0.5lb



HOPS

	(g)	Add	Attribute
Cascade	30	70	Bitter
Cascade	30	10	Flavour



YEAST

Wyeast 1272

FOOD PAIRING



Italian Espresso

Smoky Chilli

Biscotti

PACKAGING



BREWER'S TIP



Add ground coffee in muslin bags directly at conditioning.



#337

BLUEBERRY ZEPHYR (SMALL BATCH)

FIRST BREWED 2018

ZEPHYR SOUR ALE.

ABV
4.6%IBU
10OG
1044

THIS BEER IS

A trial brew, testing out our new Zephyr concept - a Berliner-style pale, infused with blueberry.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	4.6%	
TARGET FG	1008	
TARGET OG	1044	
EBC	10	
SRM	5	
PH	3.3	
ATTENUATION LEVEL	82%	

METHOD / TIMINGS



MASH TEMP

53°C 127°F 25mins



FERMENTATION

21°C 70°F



TWIST/ BREWHOUSE ADDITIONS

Blueberry Juice	300g
Lactic Acid	48g
Malic Acid	5g
Citric Acid Powder	44g

INGREDIENTS



MALT

Pale Ale	2.5kg	5.5lb
Wheat Malt	1.2kg	2.6lb



HOPS

	(g)	Add	Attribute
Perle	8	60	Bitter



YEAST

Wyeast 1272

FOOD PAIRING



Panna Cotta

Fresh Muffins

Ewes Curd

PACKAGING



BREWER'S TIP



Adding juices adds both sweetness and acidity to your beer - although these beers have been designed to have the right balance, play around with the quantity of the juice to add different levels of acidity and flavour of your beer.



DOUBLE IPA.

ABV
9%

IBU
70

OG
1077

THIS BEER IS

A Fanzine released American Double IPA, created as a one-off for our subscription club.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	9%	
TARGET FG	1008	
TARGET OG	1077	
EBC	18	
SRM	9	
PH	4.4	
ATTENUATION LEVEL	88%	

METHOD / TIMINGS



MASH TEMP

65°C 149°F 70mins



FERMENTATION

21°C 70°F



TWIST/ BREWHOUSE ADDITIONS

Amyloglucosidase 1g
Dextrose 300g

INGREDIENTS



MALT

Pale Ale	5.6kg	12lb
Munich Malt	0.3kg	0.8lb
CaraRed Malt	0.1kg	0.3lb



HOPS

	(g)	Add	Attribute
Simcoe CO2 Extract	4	60	Bitter
Chinook	20	15	Flavour
Centennial	40	0	Aroma
Citra	40	Dry Hop	Aroma
Chinook	40	Dry Hop	Aroma
Centennial	40	Dry Hop	Aroma
Comet	40	Dry Hop	Aroma
Cascade	40	Dry Hop	Aroma



YEAST

Wyeast 1272

FOOD PAIRING



Burnt Ends
Jalapeño Poppers
Blue Cheese

PACKAGING



BREWER'S TIP



Allow for 36 to 48 hours for the initial dry hop before adding the second dry hop addition.



#339

ZULU TIME (BD VS LA GOUTTE D'OR)

FIRST BREWED 2018

SOUTH AFRICAN STOUT.

ABV
6.9%IBU
40OG
1020

THIS BEER IS

One of a series of collaborations with European craft breweries, aimed at promoting engagement and market growth. With French craft brewers Brasserie La Goutte D'or, we are brewing a stout with South African influences.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	6.9%	
TARGET FG	1072	
TARGET OG	1020	
EBC	130	
SRM	66	
PH	4.4	
ATTENUATION LEVEL	80%	

METHOD / TIMINGS



MASH TEMP

63°C 145°F 95mins



FERMENTATION

19°C 66°F



TWIST/ BREWHOUSE ADDITIONS

Rooibos Tea 60g

INGREDIENTS



MALT

Pale Ale propino	4.5kg	9.9lb
Flaked Barley	0.8kg	1.8lb
Brown Malt	0.5kg	1.2lb
Crystal medium	0.3kg	0.8lb
Dark Crystal	0.2kg	0.6lb
Carafa Special Type I	0.1kg	0.3lb



HOPS

	(g)	Add	Attribute
Goldings	32	70	Bitter
Goldings	20	0	Flavour



YEAST

Wyeast 1272

FOOD PAIRING



Bunny Chow

Lamb Potjiekos

Cape Malay Koesisters

PACKAGING



BREWER'S TIP



Load rooibos tea into the hot wort in a using a tea bag or muslin cloth at flame out.



#340

ORIGAMI ORANGUTAN (FANZINE)

FIRST BREWED 2018

TANGERINE DOUBLE IPA.

 ABV
8.5%

 IBU
70

 OG
1071

THIS BEER IS

A one-off Fanzine Double IPA, amplifying the Clockwork Tangerine concept.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	8.5%	
TARGET FG	1005	
TARGET OG	1071	
EBC	18	
SRM	9	
PH	4.6	
ATTENUATION LEVEL	93%	

METHOD / TIMINGS



MASH TEMP

64°C 147°F 75mins



FERMENTATION

21°C 70°F



TWIST/ BREWHOUSE ADDITIONS

Tangerine Extract	9g	FV Addition
Dextrose	120g	

INGREDIENTS



MALT

Pale Ale	5.85kg	12.9lb
Simpsons T50	0.12kg	0.3lb



HOPS

	(g)	Add	Attribute
Simcoe	2	90	Bitter
CO2 extract			
Columbus	12	90	Bitter
Chinook	20	30	Flavour
Centennial	20	0	Aroma
Simcoe	20	0	Aroma
Citra	60	Dry Hop	Aroma
Simcoe	40	Dry Hop	Aroma
Centennial	40	Dry Hop	Aroma
Mosaic	60	Dry Hop	Aroma



YEAST

Wyeast 1272

FOOD PAIRING



Duck Gyoza
Sweet and Sour Cauliflower
Fourme D'ambert

PACKAGING



BREWER'S TIP



Add both sweet and bitter orange peels into the mash, play around with the ratio and quantity to find the right balance for your taste.



#341

KING OF EIGHTS V2 (FANZINE)

FIRST BREWED 2018

DOUBLE DRY-HOPPED IPA.

ABV
7.4%IBU
20OG
1069

THIS BEER IS

A New England style IPA, double dry hopped and over-indexing on the incredible flavours of citra. Huge aromas of stonefruit and ripe tropical fruit, followed by a smooth, juicy and full-bodied palate and a soft bitterness.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	7.4%	
TARGET FG	1012	
TARGET OG	1069	
EBC	20	
SRM	10	
PH	4.4	
ATTENUATION LEVEL	83%	

METHOD / TIMINGS



MASH TEMP

66°C 150°F 21mins



FERMENTATION

21°C 70°F

INGREDIENTS



MALT

Pale Ale	5.16kg	11.4lb
Wheat Malt	0.36kg	0.8lb
Flaked Oat Malt	0.6kg	1.3lb



HOPS

	(g)	Add	Attribute
Simcoe	2	60	Bitter
Simcoe	30	0	Aroma
Citra	100 @ Day 6	Dry Hop	Aroma
Comet	100 @ Day 8	Dry Hop	Aroma



YEAST

Wyeast 1272

FOOD PAIRING



Chorizo

Mexican Cheese Burgers

Three Bean Salad

PACKAGING



BREWERS TIP



The experimental hop HBC 438 used for this brew is now named Sabro. This will bring a huge pineapple aroma to the finished beer.



#342 SONIC BOOM V2

FIRST BREWED 2018

EXPERIMENTAL HOP IPA.

ABV
6.5%

IBU
60

OG
1058

THIS BEER IS

An experimental IPA. Replacing our single hop series, this series of IPAs will allow our brew team to experiment with hops, with the base beer unchanging from release to release. New and experimental varieties, new hopping techniques, or whatever they want to do to evolve the beer each time round.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	6.5%	
TARGET FG	1008	
TARGET OG	1058	
EBC	11	
SRM	6	
PH	4.6	
ATTENUATION LEVEL	86%	

INGREDIENTS



MALT

Pale Ale	4.38kg	9.6lb
Wheat Malt	0.36kg	0.8lb
Carapils Malt	0.24kg	0.5lb



HOPS

	(g)	Add	Attribute
Simcoe	4	60	Bitter
CO2 extract			
Cascade	20	10	Flavour
Centennial	30	0	Aroma
Simcoe	40	Dry Hop	Aroma
Chinook	40	Dry Hop	Aroma
Centennial	40	Dry Hop	Aroma
HBC 438	60	Dry Hop	Aroma



YEAST

Wyeast 1272

PACKAGING



METHOD / TIMINGS



MASH TEMP

64°C 147°F 75mins



FERMENTATION

21°C 70°F

FOOD PAIRING



Paneer Korma
Potato and Cumin Salad
Snickerdoodle

BREWER'S TIP



We've experimented with this beer so you should too! Try swapping some hops out for others, have fun with it.



#343

RASPBERRY RIVET (FANZINE)

FIRST BREWED 2018

RASPBERRY OATMEAL CREAM ALE.

ABV
6.5%IBU
15OG
1069

THIS BEER IS

A New England IPA brewed with raspberry, oats and milk sugar.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	6.5%	
TARGET FG	1019	
TARGET OG	1069	
EBC	30	
SRM	15	
PH	4.4	
ATTENUATION LEVEL	72%	

METHOD / TIMINGS



MASH TEMP

64°C 147°F 30mins



FERMENTATION

21°C 70°F



TWIST/ BREWHOUSE ADDITIONS

Raspberry Juice 550g
Milk Sugars (Lactose) 550g

INGREDIENTS



MALT

Pale Ale	4.08kg	9.0lb
Wheat Malt	0.48kg	1.1lb
Flaked Oat Malt	0.48kg	1.1lb



HOPS

	(g)	Add	Attribute
Amarillo	20	0	Aroma
Mosaic	20	0	Aroma
Citra	20	0	Aroma
Amarillo	30	Dry Hop	Aroma
Mosaic	30	Dry Hop	Aroma
Citra	30	Dry Hop	Aroma



YEAST

Wyeast 1272

FOOD PAIRING



Cream Cheese Crackers
White Chocolate and Raspberry Cookies
Birthday Cake

PACKAGING



BREWERS TIP



Add the raspberry puree at flame out, the sugars will ferment out and this is fine. The residual sweetness comes from the milk sugars (lactose).



#344

ZEPHYR PIÑA COLADA (FANZINE)

FIRST BREWED 2018

ZEPHYR SOUR ALE.

ABV
4.6%IBU
10OG
1044

THIS BEER IS

Our latest session sour, this time based on Piña Colada.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	4.6%	
TARGET FG	1008	
TARGET OG	1044	
EBC	10	
SRM	5	
PH	3.3	
ATTENUATION LEVEL	82%	

METHOD / TIMINGS



MASH TEMP

53°C 127°F 25mins



FERMENTATION

21°C 70°F



TWIST/ BREWHOUSE ADDITIONS

Pineapple Juice	500g
Coconut Extract	2g
Lactic Acid	48g
Malic Acid	5g
Citric Acid Powder	44g

INGREDIENTS



MALT

Pale Ale	2.5kg	5.5lb
Wheat Malt	1.2kg	2.6lb



HOPS

	(g)	Add	Attribute
Perle	8	60	Bitter



YEAST

Wyeast 1272

FOOD PAIRING



Prawn Korma

Coconut Ice

Keylime Pie

PACKAGING



BREWERS TIP



Used toasted coconut in the mash and steep in the cold conditioning phase to emphasis the Piña Colada smoothness.



#345

VINYL VIGILANTE (FANZINE)

FIRST BREWED 2018

COFFEE MILK STOUT.

ABV
7%IBU
35OG
1071

THIS BEER IS

A Fanzine release, alongside the international draft exclusive. Vinyl Vigilante is a Coffee Milk Stout, taking the coffee flavours already present in dark ales and enhancing them.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV		7%
TARGET FG		1019
TARGET OG		1071
EBC		150
SRM		76
PH		4.4
ATTENUATION LEVEL		73%

METHOD / TIMINGS



MASH TEMP

64°C 147°F 70mins



FERMENTATION

21°C 70°F



TWIST/ BREWHOUSE ADDITIONS

Cold Brew Coffee 100g Dry Hop

Milk Sugars (Lactose) 480g

INGREDIENTS



MALT

Pilsner	4.2kg	9.2lb
Brown Malt	0.48kg	1.1lb
Chocolate Wheat	0.48kg	1.1lb
Simpsons DRC	0.24kg	0.5lb
Flaked Oat Malt	0.36kg	0.8lb



HOPS

	(g)	Add	Attribute
Magnum	10	60	Bitter



YEAST

Wyeast 1272

FOOD PAIRING



Beef Rendang

Profiteroles

Shortbread

PACKAGING



BREWER'S TIP



Use freshly ground coffee for the best aromatic hit. Consider the addition of cold brew coffee into the secondary. This will give a big coffee flavour but not impart any of the astringent bitterness of over extracted coffee, just be careful not to add too much and dilute the beer.



#346

JET TRASH V2 (FANZINE)

FIRST BREWED 2018

WEST COAST IPA.

ABV
6.9%IBU
65OG
1061

THIS BEER IS

A double dry hopped edition of our 6.9% ABV west coast IPA, Jet Trash. It's the second version of one of our core Fanzine beers, and will continue to feature evolving editions.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	6.9%	
TARGET FG	1006	
TARGET OG	1061	
EBC	18	
SRM	9	
PH	4.6	
ATTENUATION LEVEL	90%	

METHOD / TIMINGS

 MASH TEMP
65°C 149°F 75mins
 FERMENTATION
19°C 66°F
 TWIST/ BREWHOUSE ADDITIONS
Dextrose 120g

INGREDIENTS

 MALT

Pale Ale	4.44kg	9.8lb
Munich Malt	0.36kg	0.8lb
Dextrin Malt	0.24kg	0.5lb
CaraRed Malt	0.24kg	0.5lb

HOPS

	(g)	Add	Attribute
Simcoe CO2 extract	4	60	Bitter
Cascade	20	10	Flavour
Cascade	30	0	Aroma
Centennial	30	0	Aroma
Citra	40 @ Day 6	Dry Hop	Aroma
Centennial	20 @ Day 6	Dry Hop	Aroma
Simcoe	40 @ Day 8	Dry Hop	Aroma
Citra	40 @ Day 8	Dry Hop	Aroma
Centennial	30 @ Day 8	Dry Hop	Aroma
Mosaic	30 @ Day 8	Dry Hop	Aroma

 YEAST

Wyeast 1272

FOOD PAIRING



Salmon and Avocado Tostadas

Carrot Cake with Orange, Pistachio and Pomegranate

Blueberry and Lemon Trifle

PACKAGING



BREWERS TIP



Allow for 36 to 48 hours for the initial dry hop before adding the second dry hop addition.



#347

TECHNICOLOUR BLACK (FANZINE)

FIRST BREWED 2018

BLACK RYE IPA.

 ABV
6.5%

 IBU
70

 OG
1057

THIS BEER IS

An aggressive black IPA with a spicy hint of rye. Intense flavours for the lovers of bitterness, balanced beautifully between malt and hops.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	6.5%	
TARGET FG	1005.5	
TARGET OG	1057	
EBC	135	
SRM	69	
PH	4.5	
ATTENUATION LEVEL	90%	

METHOD / TIMINGS



MASH TEMP

64°C 147°F 70mins



FERMENTATION

21°C 70°F



TWIST/ BREWHOUSE ADDITIONS

Dextrose	300g
Weyermann Organic Sinamar	30g

INGREDIENTS



MALT

Pale Ale	4.08kg	9.0lb
Rye Malt	0.36kg	0.8lb
Premium English Cara Malt	0.12kg	0.3lb
Chocolate Wheat	0.12kg	0.3lb
Carafa type 3	0.12kg	0.3lb



HOPS

	(g)	Add	Attribute
Simcoe CO2 extract	6	60	Bitter
Chinook	20	10	Flavour
Centennial	20	0	Aroma
Simcoe	20	0	Aroma
Citra	150	Dry Hop	Aroma
Chinook	50	Dry Hop	Aroma



YEAST

Wyeast 1272

FOOD PAIRING



Westcombe Dairy Cheddar
Memphis-Style Beef Ribs
Carrot Cake

PACKAGING



BREWER'S TIP



To boost the colour but less of the roasted flavour of the dark malts, try substituting the Carafa® special III for a dehusked version of Carafa® that delivers a smoother flavour.



#348

KING OF EIGHTS V3 (FANZINE)

FIRST BREWED 2018

TRIPLE DRY-HOPPED NEIPA.

ABV
7.4%IBU
20OG
1069

THIS BEER IS

A Fanzine release which has been dry hopped three consecutive times with three different hops. It's crammed with fresh tropical vibes from Citra, Comet and Mosaic.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	7.4%	
TARGET FG	1012	
TARGET OG	1069	
EBC	20	
SRM	10	
PH	4.4	
ATTENUATION LEVEL	83%	

METHOD / TIMINGS

 MASH TEMP

66°C	151°F	21mins
------	-------	--------

 FERMENTATION

21°C	70°F
------	------

INGREDIENTS

 MALT

Pale Ale	5.16kg	11.4kg
Wheat Malt	0.36kg	0.8kg
Flaked Oat Malt	0.60kg	1.3kg

 HOPS

	(g)	Add	Attribute
Citra	2	60	Bitter
Citra	30	0	Aroma
Citra	80 @ Day 6	Dry Hop	Aroma
Comet	80 @ Day 7	Dry Hop	Aroma
Mosaic	80 @ Day 8	Dry Hop	Aroma

 YEAST

Wyeast 1272

PACKAGING



FOOD PAIRING



Étouffée

Chilli-Shrimp Quesadilla

Bakewell Tart

BREWERS TIP



Depending on the yeast strain and hops you're using, you can benefit from the effect of "biotransformation" by dry hopping before the primary fermentation is finished. Some yeasts are capable of extracting extra flavours from the hops. The earlier you dry hop in the fermentation process, the more flavour is extracted from the hops through the process of biotransformation, however at the same time more flavour also disappears again through the stripping effect of the generated CO₂. A good balance is to add the hops just before primary fermentation is finished.



#349

PULP PATRIOT V2 DOUBLE DRY-HOP (FANZINE)

FIRST BREWED 2018

DOUBLE DRY-HOPPED MILKSHAKE IPA.

ABV
9.5%IBU
10OG
1095

THIS BEER IS

A double dry hopped edition of our recent milkshake IPAs, this fruited NEIPA combines peach, mango and milk sugar with low bitterness and extreme dry hopping rates.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	9.5%	
TARGET FG	1018	
TARGET OG	1095	
EBC	15	
SRM	8	
PH	4.4	
ATTENUATION LEVEL	81%	

METHOD / TIMINGS



MASH TEMP

64°C 147°F 46mins



FERMENTATION

21°C 70°F



TWIST/ BREWHOUSE ADDITIONS

Peach Juice Concentrate	250g
Mango Concentrate	250g
Milk Sugars (Lactose)	400g

INGREDIENTS



MALT

Pale Ale	5.28kg	11.6lb
Wheat Malt	0.6kg	1.3lb
Flaked Oat Malt	0.6kg	1.3lb
Dry Malt Extract	0.6kg	1.2lb



HOPS

	(g)	Add	Attribute
Citra	10	WHP	Aroma
Mosaic	10	WHP	Aroma
Chinook	10	WHP	Aroma
Citra	100 @ Day 8	Dry Hop	Aroma
Mosaic	100 @ Day 8	Dry Hop	Aroma
Chinook	100 @ Day 6	Dry Hop	Aroma



YEAST

Wyeast 1272

FOOD PAIRING



Keen's Cheddar

Green Mango Chutney

Orange Pound Cake

PACKAGING



BREWER'S TIP



Depending on the yeast strain and hops you're using, you can benefit from the effect of "biotransformation" by dry hopping before the primary fermentation is finished. Some yeasts are capable of extracting extra flavours from the hops. The earlier you dry hop in the fermentation process, the more flavour is extracted from the hops through the process of biotransformation, however at the same time more flavour also disappears again through the stripping effect of the generated CO₂. A good balance is to add the hops just before primary fermentation is finished.



#350

RADIO ZOMBIE PHONE IN

FIRST BREWED 2018

RUSSIAN IMPERIAL STOUT.

| ABV
14%| IBU
80| OG
1131

THIS BEER IS

A 14% ABV Russian Imperial Stout brewed as an EFP V referral reward. Aggressive and imposing, this massive stout is black as pitch and delivers huge and complex flavours.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	14%	
TARGET FG	1024	
TARGET OG	1131	
EBC	800	
SRM	406	
PH	4.4	
ATTENUATION LEVEL	82%	

METHOD / TIMINGS



MASH TEMP

64°C	147°F	115mins
------	-------	---------



FERMENTATION

21°C	70°F
------	------

INGREDIENTS



MALT

Pale Ale	8.88kg	19.5lb
Extra Dark Crystal Malt	0.36kg	0.8lb
Wheat Malt	0.36kg	0.8lb
Black Malt	0.36kg	0.8lb
Roasted Barley	0.24kg	0.5lb
Carafa Special Type I	0.6kg	1.3lb
Oat Husks	0.24kg	0.5lb
Trienzyme	0.01kg	0.02lb
Dextrose	1.2kg	2.7lb



HOPS

	(g)	Add	Attribute
Hallertauer Taurus	29	70	Bitter
Hallertauer Taurus	17	10	Flavour



YEAST

Wyeast 1272

FOOD PAIRING



Kingstone Farm Rollright
Porterhouse Steak
Black Forest Gateau

PACKAGING



BREWER'S TIP



A long mash rest is essential for complete attenuation.



#351 MASHTAG 2018

FIRST BREWED 2018

HIBISCUS AND YUZU PALE ALE.

ABV
5%

IBU
45

OG
1048

THIS BEER IS

The triumphant return of our democratic brewing concept; Mashtag sees us run a series of votes to determine each element of the beer. This year, at the public's request, we have brewed an American pale ale with hibiscus flower and yuzu.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	5.0%	
TARGET FG	1010	
TARGET OG	1048	
EBC	10	
SRM	5	
PH	4.4	
ATTENUATION LEVEL	79%	

METHOD / TIMINGS



MASH TEMP

65°C 149°F 25mins



FERMENTATION

21°C 70°F



TWIST/ BREWHOUSE ADDITIONS

Yuzu Extract	1g	Dry Hop
Hibiscus Flowers	40g	Dry Hop

INGREDIENTS



MALT

Pale Ale	3.84kg	8.45lb
Wheat Malt	0.48kg	1.1lb



HOPS

	(g)	Add	Attribute
Chinook	10	HDI	Bitter
Chinook	20	WHP	Aroma
Mosaic	20	WHP	Aroma
Citra	20	WHP	Aroma
Chinook	50	Dry Hop	Aroma
Mosaic	50	Dry Hop	Aroma
Citra	50	Dry Hop	Aroma



YEAST

Wyeast 1272

FOOD PAIRING



Tonkotsu Ramen
Marmalade Baked Camembert
Blueberry and Yuzu Cheesecake

PACKAGING



BREWER'S TIP



Adding hibiscus at fermentation temp will allow for maximum flavour and colour extraction.



#352 BEATNIK

FIRST BREWED 2018

RASPBERRY CHEESECAKE IMPERIAL STOUT.

ABV 10.2% | IBU 70 | OG 1104

THIS BEER IS

Our annual EFP-designed beatnik brew. The winning concept is a raspberry cheesecake inspired imperial stout.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	10.2%	
TARGET FG	1025	
TARGET OG	1104	
EBC	360	
SRM	183	
PH	4.5	
ATTENUATION LEVEL	76%	

METHOD / TIMINGS

MASH TEMP

63°C | 145°F | 75mins

FERMENTATION

21°C | 70°F

TWIST/ BREWHOUSE ADDITIONS

Raspberry Puree	200g
Milk Sugars (Lactose)	500g
Amyloglucosidase	2g

INGREDIENTS

MALT

Pale Ale	4.48kg	9.9lb
Brown Malt	0.4kg	0.9lb
Chocolate Malt	0.72kg	1.6lb
Chocolate Wheat	0.4kg	0.9lb
Simpsons T50	0.72kg	1.6lb
Wheat Malt	0.8kg	1.8lb
Oat Husks	0.32kg	0.7lb
Dry Malt Extract	0.45kg	1.0lb

HOPS

	(g)	Add	Attribute
Cascade	27	HDI	Bitter
Cascade	27	HD2	Bitter

YEAST

Wyeast 1272

FOOD PAIRING



Brie
Chai Doughnuts
Chocolate Ice Cream

PACKAGING



BREWER'S TIP



When using fresh fruit, it is best to freeze it to both sanitise without chemicals or alcohol and to cause the cells within the fruit to burst allowing for maximum flavour extraction.



#353

CLOUD CARTEL (FANZINE)

FIRST BREWED 2018

NEW ENGLAND SESSION IPA.

ABV
5%IBU
20OG
1048

THIS BEER IS

A 5% take on a New England IPA, for our Fanzine subscription club.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	5%	
TARGET FG	1010	
TARGET OG	1048	
EBC	15	
SRM	8	
PH	4.2	
ATTENUATION LEVEL	79%	

METHOD / TIMINGS



MASH TEMP

0°C 32°F 15mins



FERMENTATION

21°C 70°F

INGREDIENTS



MALT

Pale Ale	3.48kg	7.7lb
Wheat Malt	0.54kg	1.2lb
Flaked Oat Milk	0.24kg	0.5lb



HOPS

	(g)	Add	Attribute
Chinook	1	15	Flavour
Chinook	10	0	Aroma
Amarillo	10	0	Aroma
Simcoe	10	0	Aroma
Ariana	60		Dry Hop
Huell Melon	60		Dry Hop
German Cascade	40		Dry Hop



YEAST

Wyeast 1272

FOOD PAIRING



Cornish Yarg
Chicken Choila
Banana Fritter

PACKAGING



BREWERS TIP



The key to NEIPA is a lot of hops at flame out for no longer than 15 minutes to extract flavour and aroma without adding any additional bitterness.



#354

TEN TON TRUCK VIETNAMESE COFFEE (FANZINE)

FIRST BREWED 2018

VIETNAMESE COFFEE IMPERIAL STOUT.

ABV
10%IBU
70OG
1100

THIS BEER IS

A Fanzine release, evolving from nebula and featuring espresso coffee and vanilla.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	10%	
TARGET FG	1022	
TARGET OG	1100	
EBC	360	
SRM	183	
PH	4.5	
ATTENUATION LEVEL	78%	

METHOD / TIMINGS



MASH TEMP

63°C 145°F 75mins



FERMENTATION

21°C 70°F



TWIST/ BREWHOUSE ADDITIONS

Vietnamese Coffee	200g	FV
English Heather Honey	120g	
Dextrose	600g	

INGREDIENTS



MALT

Pale Ale	5.76kg	12.7lb
Caramalt	0.48kg	1.1lb
Brown Malt	1.44kg	3.2lb
Chocolate Malt	0.6kg	1.3lb
Chocolate Wheat	0.48kg	1.1lb
Simpsons T50	0.72kg	1.6lb



HOPS

	(g)	Add	Attribute
Cascade	30	HDI	Bitter
Cascade	30	HD2	Bitter



YEAST

Wyeast 1272

FOOD PAIRING



Connage Dunlop

Alex James' Blue Monday #7

Tiramisu

PACKAGING



BREWERS TIP



To create a full on coffee flavour without adding any astringency, make a strong cold brew.



#355

BORN TO DIE 13/09/18

FIRST BREWED 2018

TERMINALLY HOPPY IPA.ABV
8.5%IBU
60OG
1075**THIS BEER IS**

An ode to the glory of hops. It brings massive fresh hop notes of pine dust, lemongrass, lemon peel and freshly cut grass, layered on dry biscuit malt, a hint of alcohol warmth, and followed up with a sudden torrent of mango, lime, apricot, papaya, peach and more.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	8.5%	
TARGET FG	1008.5	
TARGET OG	1075	
EBC	15	
SRM	8	
PH	4.6	
ATTENUATION LEVEL	89%	

METHOD / TIMINGS**MASH TEMP**

65°C 149°F 60mins

**FERMENTATION**

18°C 64°F

**TWIST/ BREWHOUSE ADDITIONS**

Dextrose 400g

INGREDIENTS**MALT**

Pale Ale	5.1kg	11.2lb
Pale Ale Malt - M. Otter	0.84kg	1.8lb

**HOPS**

	(g)	Add	Attribute
Simcoe CO2 extract	10	60	Bitter
Amarillo	10	10	Flavour
Simcoe	10	10	Flavour
Mosaic	10	0	Aroma
Simcoe	10	0	Aroma
Citra	10	0	Aroma
Amarillo	10	0	Aroma
Citra	100	Dry Hop	Aroma
Simcoe	100	Dry Hop	Aroma
Mosaic	100	Dry Hop	Aroma

**YEAST**

Wyeast 1272

FOOD PAIRING

Skate Wings in Black Butter

Cajun-Spiced Pork Belly

Vanilla-Root Ice Cream

PACKAGING**BREWER'S TIP**

Be careful to use fresh hops for dry hopping.



#356 SMALL SCREEN HERO

FIRST BREWED 2018

BREWDOG NETWORK LAUNCH BEER.

ABV
5%

IBU
45

OG
1048

THIS BEER IS

An American pale ale brewed to celebrate the launch of our brand new TV network.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV		5%
TARGET FG		1010
TARGET OG		1048
EBC		10
SRM		5
PH		4.4
ATTENUATION LEVEL		79%

METHOD / TIMINGS



MASH TEMP

65°C 149°F 25mins



FERMENTATION

19°C 66°F

INGREDIENTS



MALT

Pale Ale	3.9kg	8.6lb
Caramalt	0.3kg	0.7lb



HOPS

	(g)	Add	Attribute
Hallertauer Taurus	1	60	Bitter
Hallertauer Blanc	4	15	Flavour
Mosaic	4	15	Flavour
Simcoe	4	15	Flavour
Columbus	4	15	Flavour
Hallertauer Blanc	16	0	Aroma
Mosaic	16	0	Aroma
Simcoe	16	0	Aroma
Columbus	16	0	Aroma
Hallertauer Blanc	40	Dry Hop	Aroma
Mosaic	40	Dry Hop	Aroma
Simcoe	40	Dry Hop	Aroma
Columbus	40	Dry Hop	Aroma



YEAST

Wyeast 1272

FOOD PAIRING



Goats Cheese and Rocket Pizza
Vietnamese Lemongrass Chicken Curry
Tart Au Citron with Thyme

PACKAGING



BREWER'S TIP



The key to this beer is aroma hops at flame out for no more than 15 minutes to achieve maximum flavour without any additional bitterness.



#357 QUENCH QUAKE

FIRST BREWED 2018

GRAPEFRUIT AND TANGERINE SOUR.

ABV
4.6%

IBU
10

OG
1044

THIS BEER IS

A session strength sour ale infused with grapefruit and tangerine. A straightforward, easy-going introduction to sour beer.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV		4.6%
TARGET FG		1008
TARGET OG		1044
EBC		10
SRM		5
PH		3.3
ATTENUATION LEVEL		82%

METHOD / TIMINGS



MASH TEMP

53°C 127°F 25mins



FERMENTATION

21°C 70°F



TWIST/ BREWHOUSE ADDITIONS

Grapefruit Juice	100g	FV Addition
White Grapefruit Juice	100g	FV Addition
Tangerine Juice	150g	FV Addition
Lactic Acid	50g	
Malic Acid	10g	
Citric Acid Powder	40g	

INGREDIENTS



MALT

Pale Ale	2.52kg	5.5lb
Wheat Malt	1.2kg	2.6lb



HOPS

	(g)	Add	Attribute
Perle	8	60	Bitter



YEAST

Wyeast 1272

FOOD PAIRING



Barrel-Aged Feta Salad

Avocado Toast

Spiced Orange Tart

PACKAGING



BREWER'S TIP



A low pH at fermentation is normal, usually under 4 pH.



#358 HOP FICTION

FIRST BREWED 2018

AMERICAN PALE ALE.

ABV
4.2%

IBU
45

OG
1040

THIS BEER IS

A return of a BrewDog favourite, at a more sessionable strength. Hop Fiction is back, in a more exclusive capacity.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	4.2%	
TARGET FG	1007	
TARGET OG	1040	
EBC	10	
SRM	5	
PH	4.4	
ATTENUATION LEVEL	83%	

METHOD / TIMINGS



MASH TEMP

65°C 149°F 25mins



FERMENTATION

19°C 66°F

INGREDIENTS



MALT

Pale Ale 3.48kg 7.7lb



HOPS

	(g)	Add	Attribute
Chinook	10	70	Bitter
Chinook	20	0	Aroma
Mosaic	30	0	Aroma
Citra	30	0	Aroma
Chinook	50	Dry Hop	Aroma
Mosaic	50	Dry Hop	Aroma
Citra	50	Dry Hop	Aroma



YEAST

Wyeast 1272

FOOD PAIRING



Jalapeño and Cream Cheese Poppers
Asparagus Pesto Pasta
Bacon and Maple Syrup Cupcakes

PACKAGING



BREWER'S TIP



Be careful to use fresh hops for dry hopping.



#359

COIN-OP KAISER (FANZINE)

FIRST BREWED 2018

DRY HOPPED IMPERIAL PILSNER.

ABV
6%IBU
40OG
1054

THIS BEER IS

A dry hopped imperial lager, brewed for Dog Dealers and Fanzine. It's a big, toasty lager, packed with pilsner malt character, layered with a soft and yielding Sauvignon-like dry hop flavour.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	6%	
TARGET FG	1006	
TARGET OG	1054	
EBC	4	
SRM	2	
PH	4.4	
ATTENUATION LEVEL	89%	

METHOD / TIMINGS



MASH TEMP

65°C 149°F 65mins



FERMENTATION

11°C 52°F

INGREDIENTS



MALT

Pilsner Malt 4.56kg 10lb



HOPS

	(g)	Add	Attribute
Hallertauer Taurus	10	60	Bitter
Select Spalter	10	30	Flavour
Select Spalter	10	10	Flavour
Triskel	30	0	Aroma
Triskel	30	Dry Hop	Aroma



YEAST

W34/70

FOOD PAIRING



Chilean ChorIPAn

Black Bean Tostadas with Avocado Salsa

Sushi

PACKAGING



BREWER'S TIP



Condition the beer for at least 15 days at 1°C.



#360 HEIST MONKEY (FANZINE)

FIRST BREWED 2018

AMERICAN PALE ALE.

ABV
5.4%

IBU
45

OG
1048

THIS BEER IS

A Fanzine exclusive American pale ale, aggressively dry hopped with a range of new world varieties.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	5.4%	
TARGET FG	1010	
TARGET OG	1048	
EBC	10	
SRM	5	
PH	4.4	
ATTENUATION LEVEL	79%	

METHOD / TIMINGS



MASH TEMP

65°C 149°F 25mins



FERMENTATION

19°C 66°F

INGREDIENTS



MALT

Pale Ale	5.76kg	12.7lb
Caramalt	0.48kg	1.1lb



HOPS

	(g)	Add	Attribute
Hallertauer Taurus	1	60	Bitter
Hallertauer Blanc	4	15	Flavour
Mosaic	4	15	Flavour
Simcoe	4	15	Flavour
Columbus	4	15	Flavour
Hallertauer Blanc	16	0	Aroma
Mosaic	16	0	Aroma
Simcoe	16	0	Aroma
Columbus	16	0	Aroma
Centennial	80	Dry Hop	Aroma
Citra	80	Dry Hop	Aroma
Mandarina Bavaria	80	Dry Hop	Aroma



YEAST

Wyeast 1272

PACKAGING



FOOD PAIRING



Sparkenhoe Red Leicester
Huevos Rancheros
Margherita Pizza

BREWER'S TIP



Depending on the yeast strain and hops you're using, you can benefit from the effect of "biotransformation" by dry hopping before the primary fermentation is finished. Some yeasts are capable of extracting extra flavours from the hops. The earlier you dry hop in the fermentation process, the more flavour is extracted from the hops through the process of biotransformation, however at the same time more flavour also disappears again through the stripping effect of the generated CO₂. A good balance is to add the hops just before primary fermentation is finished.



#361

KING OF EIGHTS V4 (GERMAN HOP EDITION)

FIRST BREWED 2018

GERMAN-HOPPED NEW ENGLAND IPA.| ABV
7.4%| IBU
20| OG
1069

THIS BEER IS

The last planned twist on King of Eights for the foreseeable future, this version showcases the flavours of new German hops in a lightly hazy New England IPA.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	7.4%	
TARGET FG	1012	
TARGET OG	1069	
EBC	20	
SRM	10	
PH	4.4	
ATTENUATION LEVEL	83%	

METHOD / TIMINGS



MASH TEMP

66°C 151°F 21mins



FERMENTATION

21°C 70°F

INGREDIENTS



MALT

Pale Ale	5.16kg	11.4lb
Wheat Malt	0.36kg	0.8lb
Flaked Oat Malt	0.6kg	1.3lb



HOPS

	(g)	Add	Attribute
Citra	2	70	Bitter
Citra	30	10	Aroma
Ariana	80	Dry Hop	Aroma
Huell Melon	80	Dry Hop	Aroma



YEAST

Wyeast 1272

FOOD PAIRING



Allondigas Meatballs

Quadruple-Cheese Spätzle

Bienenstich

PACKAGING



BREWER'S TIP



Don't cool the beer too cold after fermentation or you will lose the haze, 3°C should do.



#362 ALTER EGO

FIRST BREWED 2018

WEST COAST IPA.

ABV
8.5%

IBU
70

OG
1071

THIS BEER IS

A punchy IPA with a hefty hop bill. A deft touch of caramel and toast runs alongside massive hoppy aromas of pine, mango, grapefruit and lychee. Finishing with just a hint of sweetness, this classically West Coast IPA is dry, aggressive, and puts big hop flavours front and centre.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	8.5%	
TARGET FG	1005	
TARGET OG	1071	
EBC	18	
SRM	9	
PH	4.6	
ATTENUATION LEVEL	93%	

METHOD / TIMINGS

 MASH TEMP		
64°C	147°F	75mins
 FERMENTATION		
21°C	70°F	
 TWIST/ BREWHOUSE ADDITIONS		
Dextrose	120g	

INGREDIENTS



MALT

Pale Ale	5.86kg	12.9lb
Simpsons T50	0.12kg	0.3lb



HOPS

	(g)	Add	Attribute
Simcoe CO2 extract	2	60	Bitter
Columbus	12	60	Bitter
Chinook	20	10	Flavour
Centennial	20	0	Aroma
Simcoe	20	0	Aroma
Chinook	26	Dry Hop	Aroma
Ahtanum	20	Dry Hop	Aroma
Simcoe	20	Dry Hop	Aroma
Amarillo	4	Dry Hop	Aroma
Cascade	20	Dry Hop	Aroma



YEAST

Wyeast 1272

FOOD PAIRING



Spicy Honey-Roasted Cashew Nuts
Dhaba-Style Punjabi Lamb Curry
Pumpkin Roulade with Ginger Buttercream

PACKAGING



BREWER'S TIP



Be careful to use fresh hops for dry hopping.



#363

TEN TON TRUCK BLACK FOREST (FANZINE)

FIRST BREWED 2018

BLACK FOREST IMPERIAL STOUT.

ABV
10%IBU
70OG
1100

THIS BEER IS

A Fanzine imperial stout with additions of cherry and vanilla.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	10.0%	
TARGET FG	1022	
TARGET OG	1100	
EBC	360	
SRM	183	
PH	4.5	
ATTENUATION LEVEL	78%	

METHOD / TIMINGS



MASH TEMP

63°C 145°F 75mins



FERMENTATION

21°C 70°F



TWIST/ BREWHOUSE ADDITIONS

Sour Cherry Juice	250g	FV Addition
Vanilla Extract	140g	FV Addition
English Heather Honey	120g	
Dextrose	600g	

INGREDIENTS



MALT

Pale Ale	5.76kg	12.7lb
Caramalt	0.48kg	1.1lb
Brown Malt	1.44kg	3.2lb
Chocolate Malt	0.6kg	1.3lb
Chocolate Wheat	0.48kg	1.1lb
Simpsons T50	0.72kg	1.6lb



HOPS

	(g)	Add	Attribute
Cascade	30	60	Bitter
Cascade	30	20	Flavour



YEAST

Wyeast 1272

FOOD PAIRING



Godminster Vintage with Caramelised Cranberry Relish

A Massive Ribeye Steak

Mississippi Mud Pie

PACKAGING



BREWERS TIP



When using berries, it is best to freeze them first to sanitise the fruit and to burst the cells within the fruit for maximum flavour extraction. They should also be added after primary fermentation, this will keep a lot more flavour and aroma in the beer as the secondary fermentation won't be as mettlesome as the primary fermentation.



#364 RASPBERRY BLITZ

FIRST BREWED 2018

ALCOHOL FREE SOUR.

ABV	IBU	OG
0.5%	10	1011.5

THIS BEER IS

One of our longest running brews returned as a brand new take on a fruity kettle sour. Inspired by our old favourite Berliner Weisse Raspberry Blitz, and using our recent Raspberry Popsicle Parade as a testing ground, this is an alcohol free Berliner Weisse, jam-packed with fruit flavour.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	0.5%	
TARGET FG	1008	
TARGET OG	1011.5	
EBC	3	
SRM	2	
PH	3.8	
ATTENUATION LEVEL	30%	

METHOD / TIMINGS



MASH TEMP

62°C 144°F 20mins



FERMENTATION

21°C 70°F



TWIST/ BREWHOUSE ADDITIONS

Raspberry Juice	4kg	FV Addition
Lactic Acid	25g	FV Addition
Malic Acid	3g	FV Addition

INGREDIENTS



MALT

Pale Ale	0.1kg	0.4lb
Wheat Malt	0.1kg	0.4lb
Carapils Malt	0.13kg	0.6lb
Flaked Oat Malt	0.15kg	0.7lb



HOPS

	(g)	Add	Attribute
Hallertauer Taurus	4	HDI	Bitter



YEAST

Wyeast 1272

FOOD PAIRING



- Balsamic Glazed Chicken
- Brie and Goats Cheese Topped Pizza
- White Chocolate Cookies

PACKAGING



BREWER'S TIP



For extra body, add a little milk sugars (lactose) to the brew.



#365 SONIC BOOM V3

FIRST BREWED 2018

EURO-HOPPED IPA.

ABV
6.5%

IBU
60

OG
1057

THIS BEER IS

Experimental IPA Series. Replacing our single hop series, this series of IPAs will allow our brew team to experiment with hops, with the base beer unchanging from release to release. New and experimental varieties, new hopping techniques, or whatever they want to do to evolve the beer each time round.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	6.5%	
TARGET FG	1006	
TARGET OG	1057	
EBC	11	
SRM	6	
PH	4.6	
ATTENUATION LEVEL	89%	

INGREDIENTS



MALT

Pale Ale	4.38kg	9.6lb
Wheat Malt	0.36kg	0.8lb
Carapils Malt	0.24kg	0.5lb



HOPS

	(g)	Add	Attribute
Simcoe CO2 extract	4	60	Bitter
Cascade	20	10	Flavour
Centennial	30	0	Aroma
German Cascade	40	Dry Hop	Aroma
Centennial	40	Dry Hop	Aroma
Ariana	40	Dry Hop	Aroma
Aurora	60	Dry Hop	Aroma



YEAST

Wyeast 1272

PACKAGING



METHOD / TIMINGS



MASH TEMP

64°C 147°F 75mins



FERMENTATION

21°C 70°F

FOOD PAIRING



Moroccan Chicken Tagine
Orange Blossom Madeleines
Razor Clams with Sauce Verge

BREWER'S TIP



Make sure your hops have been stored in an oxygen free environment, especially for the dry hops.



#366 LOST LAGER

FIRST BREWED 2018

DRY-HOPPED PILSNER.

ABV
4.7%

IBU
37

OG
1042

THIS BEER IS

A pilsner that combines the light, crisp and clean lager profile provided by Weihenstephan's house yeast, with the vibrant citrus and stonefruit aromas associated with new German hop Saphir. This lager is easy-going but has subtle depths; toast, hints of spice and a zesty lime marmalade character.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	4.7%	
TARGET FG	1006	
TARGET OG	1042	
EBC	5	
SRM	3	
PH	4.4	
ATTENUATION LEVEL	86%	

METHOD / TIMINGS



MASH TEMP

65°C 149°F 65mins



FERMENTATION

11°C 52°F



TWIST/ BREWHOUSE ADDITIONS

Amyloglucosidase 1g

INGREDIENTS



MALT

Pilsner Malt	3.36kg	12.7lb
Carapils Malt	0.24kg	1.1lb



HOPS

	(g)	Add	Attribute
Hallertauer Taurus	8	60	Bitter
Select Spalter	15	20	Flavour
Select Spalter	15	10	Aroma
Saphir	30	0	Aroma
Saphir	30	Dry Hop	Aroma



YEAST

W34/70

FOOD PAIRING



Vietnamese Pho

Buffalo Chicken Wings

Sashimi

PACKAGING



BREWER'S TIP



Temperature control is extremely important for Lager, fermentation temperature around 10-12°C and a maturation period of 3-4 weeks at 1.5-2°C is ideal.



#367

OPAQUE JAKE V2 (FANZINE)

FIRST BREWED 2018

NEW ENGLAND IPA.

ABV
7.2%IBU
20OG
1068

THIS BEER IS

A full scale, tweaked version of a tiny batch tested out early in 2018.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	7.2%	
TARGET FG	1013	
TARGET OG	1068	
EBC	40	
SRM	20	
PH	4.4	
ATTENUATION LEVEL	81%	

METHOD / TIMINGS



MASH TEMP

66°C 150°F 21mins



FERMENTATION

21°C 70°F



TWIST/ BREWHOUSE ADDITIONS

Pectin Powder 2g

INGREDIENTS



MALT

Pale Ale	5.04kg	11.1lb
Wheat Malt	0.36kg	0.8lb
Flaked Oat Milk	0.6kg	1.3lb



HOPS

	(g)	Add	Attribute
Citra	2	70	Bitter
Citra	30	0	Aroma
Citra	100	Dry Hop	Aroma
Mosaic	100	Dry Hop	Aroma



YEAST

Wyeast 1272

FOOD PAIRING



Manchego
Vietnamese Tuna Burger
Mango and Cardamom Syllabub

PACKAGING



BREWER'S TIP



Pectin is added to give some stable haziness in the beer.



#368

SCARLET FEVER (FANZINE)

FIRST BREWED 2018

RED RYE SAISON

ABV
5.4%IBU
30OG
1054

THIS BEER IS

A more traditional style of saison, with additions of rye, citrus peel and peppercorns.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	5.4%	
TARGET FG	1005	
TARGET OG	1054	
EBC	30	
SRM	15	
PH	4.2	
ATTENUATION LEVEL	91%	

METHOD / TIMINGS



MASH TEMP

63°C 145°F 80mins



FERMENTATION

21°C 70°F



TWIST/ BREWHOUSE ADDITIONS

Amyloglucosidase	10g
Bitter Orange Peel	10g
Sweet Orange Peel	10g
Pink Peppercorns	2g
Grains of Paradise	2g

INGREDIENTS



MALT

Pilsner Malt	2.88kg	6.3lb
Vienna Malt	0.6kg	1.3lb
Munich Malt	0.24kg	0.5lb
Rye Malt	0.36kg	0.8lb
Extra Dark Crystal Malt	0.12kg	0.3lb
Torrified Barley	0.36kg	0.8lb



HOPS

	(g)	Add	Attribute
Sterling	18	FWH	Bitter
Fuggles	20	0	Aroma
Saaz	10	0	Aroma
East Kent Goldings	20	0	Aroma



YEAST

Be-134

FOOD PAIRING



Stoemp

Bouillabaisse

Oliebol

PACKAGING



BREWERS TIP



When using spices it is best to add them at flame out for no more than 15 minutes, too long or at too high a heat can result in unwanted bitterness.



#369 MIND GAME (FANZINE)

FIRST BREWED 2018

WEST COAST IPA.

ABV
6.9%

IBU
65

OG
1061

THIS BEER IS

A west coast IPA, with old school US hops, squeezed for all they're worth – this Fanzine edition sees us cram some of the longest standing US hops into a light and punchy IPA.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	6.9%	
TARGET FG	1006	
TARGET OG	1061	
EBC	18	
SRM	9	
PH	4.6	
ATTENUATION LEVEL	90%	

METHOD / TIMINGS



MASH TEMP

65°C 149°F 75mins



FERMENTATION

19°C 66°F



TWIST/ BREWHOUSE ADDITIONS

Dextrose 120g

INGREDIENTS



MALT

Pale Ale	4.44kg	9.8lb
Munich Malt	0.36kg	0.8lb
Dextrin Malt	0.24kg	0.5lb
CaraRed Malt	0.24kg	0.5lb



HOPS

	(g)	Add	Attribute
Simcoe CO2 extract	4	60	Bitter
Cascade	20	10	Flavour
Cascade	30	0	Aroma
Centennial	30	0	Aroma
Cascade	30	Dry Hop	Aroma
Centennial	30	Dry Hop	Aroma
Chinook	20	Dry Hop	Aroma



YEAST

Wyeast 1272

FOOD PAIRING



Searched Ahi-Tuna Steaks
Southern Fried Chicken
Lemon Meringue Pie

PACKAGING



BREWER'S TIP



Be careful to use fresh hops for dry hopping.



#370 BRUTALIST (FANZINE)

FIRST BREWED 2018

BRUT INDIA PALE ALE.

ABV
6%

IBU
20

OG
1048

THIS BEER IS

Our first Brut IPA brewed in Ellon, for Fanzine. A bone dry, tropical, Sauvignon-like IPA, with a champagne-like body, exceptionally dry and effervescent.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	6%	
TARGET FG	1000	
TARGET OG	1048	
EBC	9	
SRM	5	
PH	4.4	
ATTENUATION LEVEL	100%	

INGREDIENTS



MALT

Pilsner Malt 3.96kg 8.7lb



HOPS

	(g)	Add	Attribute
Hallertauer Taurus	5	70	Bitter
Hallertauer Blanc	30	0	Aroma
Hallertauer Blanc	80	Dry Hop	Aroma
Ariana	40	Dry Hop	Aroma
Mosaic	40	Dry Hop	Aroma



YEAST

Wyeast 1272

PACKAGING



METHOD / TIMINGS



MASH TEMP

64°C 147°F 75mins



FERMENTATION

19°C 66°F



TWIST/ BREWHOUSE ADDITIONS

Amyloglucosidase 10g
Dextrose 240g

FOOD PAIRING



Salt + Pepper Tofu

Melon Fruit Salad

Oysters

BREWER'S TIP



Pay special attention to that initial low mash temperature in order to get the body right on the final beer.



#371

FLUX FACTORY (FANZINE)

FIRST BREWED 2018

WEST COAST IPA.

ABV
6.1%IBU
60OG
1055

THIS BEER IS

A Fanzine West Coast IPA, heavily whirlpool and dry hopped, and with lower than normal kettle hopping.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	6.1%	
TARGET FG	1008	
TARGET OG	1055	
EBC	18	
SRM	9	
PH	4.6	
ATTENUATION LEVEL	85%	

METHOD / TIMINGS



MASH TEMP

64°C | 147°F | 50mins



FERMENTATION

21°C | 70°F

INGREDIENTS



MALT

Pale Ale	4.14kg	9.1lb
Wheat Malt	0.36kg	0.8lb
Munich Malt	0.24kg	0.5lb



HOPS

	(g)	Add	Attribute
Simcoe CO2 extract	7	70	Bitter
Cascade	20	30	Flavour
Centennial	20	0	Aroma
Simcoe	20	0	Aroma
Cascade	10	Dry Hop	Aroma
Centennial	20	Dry Hop	Aroma
Chinook	20	Dry Hop	Aroma
Simcoe	30	Dry Hop	Aroma
Mosaic	20	Dry Hop	Aroma



YEAST

Wyeast 1272

FOOD PAIRING



Lasagne

Fried Chicken Sandwich

Boston Cream Pie

PACKAGING



BREWERS TIP



Depending on the yeast strain and hops you're using, you can benefit from the effect of "biotransformation" by dry hopping before the primary fermentation is finished. Some yeasts are capable of extracting extra flavours from the hops. The earlier you dry hop in the fermentation process, the more flavour is extracted from the hops through the process of biotransformation, however at the same time more flavour also disappears again through the stripping effect of the generated CO₂. A good balance is to add the hops just before primary fermentation is finished.



#372 TOTEM (FANZINE)

FIRST BREWED 2018

IMPERIAL RED ALE.

ABV
7.3%

IBU
45

OG
1067

THIS BEER IS

A big Imperial Red Ale brewed for Fanzine, with a blend of pan-global hops providing a broad flavour profile, while a blend of crystal malts gives colour and depth of flavour.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	7.3%	
TARGET FG	1010	
TARGET OG	1067	
EBC	60	
SRM	30	
PH	4.2	
ATTENUATION LEVEL	85%	

METHOD / TIMINGS



MASH TEMP

65°C 149°F 65mins



FERMENTATION

19°C 66°F

INGREDIENTS



MALT

Pale Ale	5.28kg	11.6lb
Medium Crystal Malt	0.36kg	0.8lb
Extra Dark Crystal Malt	0.24kg	0.5lb
Simpsons DRC	0.12kg	0.3lb



HOPS

	(g)	Add	Attribute
Mandarina Bavaria	10	90	Bitter
Cascade	10	30	Flavour
Fuggles	10	30	Flavour
Cascade	10	0	Aroma
Fuggles	10	0	Aroma
Saphir	10	0	Aroma
Cascade	40	Dry Hop	Aroma
Saphir	40	Dry Hop	Aroma
Centennial	60	Dry Hop	Aroma



YEAST

Wyeast 1272

FOOD PAIRING



Dunbarton Blue Cheese

Pasta Puttanesca

Victoria Sponge

PACKAGING



BREWER'S TIP



Make sure to limit contact with air when transferring, these dark red beers are very sensitive to oxidation.



#373

DOGTOBERFEST (FANZINE)

FIRST BREWED 2018

MÄRZEN STYLE LAGER.

ABV
5.4%IBU
25OG
1050

THIS BEER IS

An Oktoberfest beer for our Fanzine and our bars.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	5.4%	
TARGET FG	1010	
TARGET OG	1050	
EBC	25	
SRM	13	
PH	4.2	
ATTENUATION LEVEL	80%	

METHOD / TIMINGS



MASH TEMP

65°C 149°F 60mins



FERMENTATION

11°C 52°F

INGREDIENTS



MALT

Pilsner Malt	0.9kg	2lb
Vienna Malt	0.9kg	2lb
Munich Malt Type 1	1.8kg	4lb
Munich Malt Type 2	0.72kg	1.6lb
English Cara Malt	0.18kg	0.4lb



HOPS

	(g)	Add	Attribute
Tettnang	10	FWH	Bitter
Tettnang	20	30	Flavour
Tettnang	20	15	Flavour



YEAST

W34/70

FOOD PAIRING



Weisswurst with Mustard and Pretzels
Smoky Lamb Rendang
Lemon Cheesecake

PACKAGING



BREWERS TIP



Condition the beer for at least 15 days at 1°C.



#374 STRAIGHT UP

FIRST BREWED 2018

SINGLE HOP IPA.

ABV
6.5%

IBU
65

OG
1058

THIS BEER IS

A single hop IPA showcasing ahtanum, a hop that we use more than anyone else in the world. This single hop IPA is a USA style IPA.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	6.5%	
TARGET FG	1008	
TARGET OG	1058	
EBC	25	
SRM	13	
PH	4.2	
ATTENUATION LEVEL	86%	

METHOD / TIMINGS

 MASH TEMP		
65°C	149°F	45mins
 FERMENTATION		
19°C	66°F	

INGREDIENTS



MALT

Pale Ale	4.8kg	10.6lb
Medium Crystal Malt	0.18kg	0.4lb



HOPS

	(g)	Add	Attribute
Ahtanum	20	FWH	Bitter
Ahtanum	20	30	Flavour
Ahtanum	30	10	Flavour
Ahtanum	60	0	Aroma
Ahtanum	150	Dry Hop	Aroma



YEAST

Wyeast 1272

FOOD PAIRING



- Goats Cheese and Caramelised Onion Tart
- Moroccan Chicken Tagine
- Mild Blue Cheese

PACKAGING



BREWER'S TIP



Make sure and follow the WK dosing schedule, these single hop beers get their complexity by adding hops at different times.



#375

PARADOX UNCLE DUKE'S (BARREL AGED)

FIRST BREWED 2018

WHISKY CASK AGED IMPERIAL STOUT.

ABV
13%IBU
40OG
1112

THIS BEER IS

An imperial stout that has been aged in oak barrels that contained Uncle Duke's, our category defying Bourbon/Scotch whisky.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	13.0%	
TARGET FG	1015	
TARGET OG	1112	
EBC	250	
SRM	127	
PH	4.4	
ATTENUATION LEVEL	87%	

METHOD / TIMINGS



MASH TEMP

65°C 149°F 60mins



FERMENTATION

18°C 70°F



TWIST/ BREWHOUSE ADDITIONS

Uncle Duke's Soaked Oak Chips 10g FV

INGREDIENTS



MALT

Pale Ale	6.24kg	13.7lb
Caramalt	0.84kg	1.8lb
Munich Malt	0.48kg	1.1lb
Extra Dark Crystal Malt	0.84kg	1.8lb
Carafa Special Type 1	0.24kg	0.5lb
Carafa Special Type 3	0.48kg	1.1lb
Flaked Oat Malt	1.92kg	4.2lb



HOPS

	(g)	Add	Attribute
Columbus	60	75	Bitter
Columbus	20	30	Flavour
Saaz	20	0	Aroma
Hallertauer Mittelfruh	20	0	Aroma



YEAST

Wyeast 1272

FOOD PAIRING



Pork Ribs
Game Pie
Honey and Garlic Roasted Vegetables

PACKAGING



BREWERS TIP



If you're are lucky enough to own a barrel to age your beers in, be sure to take good care of it. Especially when barrels are empty, they need some TLC. When you don't have beer in the barrel always keep it full of water to prevent it drying out. Getting a dry barrel to stop leaking is very hard to impossible. Should you encounter microbiological problems, burning sulphur wicks in the barrel or keeping it filled up with a sulphite/citric acid solution can help.



#376 RED & DEAD (FANZINE)

FIRST BREWED 2018

IMPERIAL RED IPA.

ABV
8%

IBU
65

OG
1076

THIS BEER IS

A Fanzine release, this imperial red IPA is part of a Halloween inspired issue. Big rounded sweet character drawn from a range of malt varieties, while an apple-like character is hinted at through the fermentation profile.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	8%	
TARGET FG	1015	
TARGET OG	1076	
EBC	75	
SRM	38	
PH	4.2	
ATTENUATION LEVEL	80%	

METHOD / TIMINGS



MASH TEMP

64°C 147°F 35mins



FERMENTATION

19°C 66°F

INGREDIENTS



MALT

Pale Ale	3.55kg	7.8lb
CaraRed Malt	1.2kg	2.6lb
Munich Malt	0.83kg	1.8lb
Extra Dark Crystal Malt	0.09kg	0.2lb
Medium Crystal Malt	0.55kg	1.2lb



HOPS

	(g)	Add	Attribute
Hallertauer Taurus	12	90	Bitter
Citra	6	10	Flavour
Simcoe	6	10	Flavour
Citra	9	0	Aroma
Simcoe	9	0	Aroma
Huell Melon	15	0	Aroma
Simcoe	71	Dry Hop	Aroma
Citra	71	Dry Hop	Aroma
Cascade	71	Dry Hop	Aroma
Amarillo	47	Dry Hop	Aroma
Huell Melon	47	Dry Hop	Aroma



YEAST

Wyeast 1272

FOOD PAIRING



Toffee Apples
Pumpkin Pie
Sugared Doughnuts

PACKAGING



BREWER'S TIP



The malt backbone of this brew would easily allow for creating a dank red ale by changing the hops for West Coast hops, columbus, chinook, cascade and centennial.



#377

VERMONT VAMPIRE (FANZINE)

FIRST BREWED 2018

BLACK NEW ENGLAND IPA.

ABV
7.3%IBU
40OG
1068

THIS BEER IS

A black New England IPA, released as a Halloween inspired Fanzine issue.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	7.3%	
TARGET FG	1012	
TARGET OG	1068	
EBC	100	
SRM	51	
PH	4.2	
ATTENUATION LEVEL	82%	

METHOD / TIMINGS



MASH TEMP

66°C 151°F 25mins



FERMENTATION

21°C 70°F

INGREDIENTS



MALT

Pale Ale	4.32kg	9.5lb
Wheat Malt	1.08kg	2.4lb
Carafa Special Type 3	0.06kg	0.1lb



HOPS

	(g)	Add	Attribute
Chinook	10	10	Flavour
Cascade	10	10	Flavour
Chinook	10	0	Aroma
Columbus	10	0	Aroma
Cascade	10	0	Aroma
Amarillo	10	0	Aroma
Chinook	50	Dry Hop	Aroma
Columbus	50	Dry Hop	Aroma
Cascade	50	Dry Hop	Aroma
Amarillo	50	Dry Hop	Aroma



YEAST

Wyeast 1272

FOOD PAIRING



Roasted Mango and Habanero Salsa

Fish Tacos with Pickled Jalapeños

Short Ribs

PACKAGING



BREWERS TIP



This beer is supposed to be very cloudy. Don't be shy to get a good bit of the hot break into the fermenter.



#378

ROGUE ELEMENT

FIRST BREWED 2018

COCONUT AND YUZU IPA.

ABV
6.1%IBU
60OG
1057

THIS BEER IS

A one-off experimental IPA for our bars.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	6.1%	
TARGET FG	1008	
TARGET OG	1057	
EBC	11	
SRM	6	
PH	4.6	
ATTENUATION LEVEL	86%	

METHOD / TIMINGS



MASH TEMP

63°C 145°F 50mins



FERMENTATION

19°C 66°F



TWIST/ BREWHOUSE ADDITIONS

Yuzu Extract	1g	Dry Hop
Hibiscus Flowers	40g	Dry Hop
Coconut Extract	30g	Dry Hop

INGREDIENTS



MALT

Pale Ale	4.26kg	9.4lb
Wheat Malt	0.36kg	0.8lb
Carapils Malt	0.24kg	0.5lb



HOPS

	(g)	Add	Attribute
Simcoe CO2 extract	4	70	Bitter
Cascade	30	10	Flavour
Centennial	20	0	Aroma
Simcoe	20	0	Aroma
German Cascade	40	Dry Hop	Aroma
Centennial	40	Dry Hop	Aroma
Ariana	40	Dry Hop	Aroma
Aurora	60	Dry Hop	Aroma



YEAST

Wyeast 1272

FOOD PAIRING



Thai Shrimp Lettuce Wraps
Sweet Potato and Coconut Dahl
Flan De Coco

PACKAGING



BREWERS TIP



Experiment with the quantities of the Yuzu and Coconut.



#379

CLOSED CIRCUIT (FANZINE)

FIRST BREWED 2018

WEST COAST IPA.

ABV
6.1%IBU
60OG
1055

THIS BEER IS

A West Coast IPA for our Fanzine subscription club, heavily whirlpooled and dry hopped.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	6.1%	
TARGET FG	1008	
TARGET OG	1055	
EBC	18	
SRM	9	
PH	4.6	
ATTENUATION LEVEL	85%	

METHOD / TIMINGS



MASH TEMP

64°C 147°F 75mins



FERMENTATION

21°C 70°F

INGREDIENTS



MALT

Pale Ale	4.14kg	9.1lb
Wheat Malt	0.36kg	0.8lb
Munich Malt	0.24kg	0.5lb



HOPS

	(g)	Add	Attribute
Simcoe CO2 Extract	7	70	Bitter
Cascade	20	30	Flavour
Centennial	20	0	Aroma
Simcoe	20	0	Aroma
Chinook	20	Dry Hop	Aroma
Citra	40	Dry Hop	Aroma
Mosaic	40	Dry Hop	Aroma



YEAST

Wyeast 1272

FOOD PAIRING



Brie

Chai Doughnuts

Chocolate Ice Cream

PACKAGING



BREWER'S TIP



Make sure your hops have been stored in an oxygen free environment, especially for the dry hops.



#380

SEA WEASEL SHANTY (FANZINE)

FIRST BREWED 2018

SEA SALT STOUT.

ABV
7.5%IBU
50OG
1068

THIS BEER IS

A one-off stout for our Fanzine subscription club. The addition of salt gives the profile of an oyster stout, without the addition of shellfish. The hint of salt enhances the sweetness of the specialty malts, but must be carefully balanced with the bitterness.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	7.5%	
TARGET FG	1012	
TARGET OG	1068	
EBC	180	
SRM	91	
PH	4.4	
ATTENUATION LEVEL	82%	

METHOD / TIMINGS



MASH TEMP

64°C 147°F 60mins



FERMENTATION

21°C 70°F



TWIST/ BREWHOUSE ADDITIONS

Sea Salt 6g

INGREDIENTS



MALT

Pilsner Malt	4.56kg	10lb
Medium Crystal Malt	0.3kg	0.7lb
Chocolate Wheat	0.3kg	0.7lb
Weyermann Carafa Special I	0.3kg	0.7lb
Munich Malt	0.72kg	1.6lb



HOPS

	(g)	Add	Attribute
Hallertauer Taurus	20	70	Bitter



YEAST

Wyeast 1272

FOOD PAIRING



Oysters

Beef Stew

Dark Chocolate

PACKAGING



BREWERS TIP



Add salt to taste - too much will totally ruin the balance of your beer.



#381 GET OUT CLAUS

FIRST BREWED 2018

HOT CHOCOLATE STOUT.

ABV
8.2%

IBU
25

OG
1085

THIS BEER IS

A big and warming imperial stout, great any time of year but particularly suitable for the Christmas festive season.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	8.2%	
TARGET FG	1020	
TARGET OG	1085	
EBC	190	
SRM	96	
PH	4.2	
ATTENUATION LEVEL	76%	

METHOD / TIMINGS



MASH TEMP

64°C 147°F 55mins



FERMENTATION

21°C 70°F



TWIST/ BREWHOUSE ADDITIONS

Habanero Powder	0.35g	FV
Coffee	47g	FV
Vanilla Extract	100g	FV
Cocoa Nibs	154g	Whirlpool
Cinnamon Powder	10g	Whirlpool

INGREDIENTS



MALT

Pale Ale	5.17kg	11.4lb
Medium Crystal Malt	0.74kg	1.6lb
Brown Malt	0.55kg	1.2lb
Chocolate Wheat	0.37kg	0.8lb
Carafa Special Type I	0.37kg	0.8lb
Munich Malt	0.37kg	1.6lb
Flaked Oat Malt	0.74kg	1.6lb



HOPS

	(g)	Add	Attribute
Columbus	11	70	Bitter



YEAST

Wyeast 1272

FOOD PAIRING



Mole Poblano
Black Bean Burrito
Dal Makhani

PACKAGING



BREWER'S TIP



A little chilli goes a long way!



#382

MISTLETOE MAFIA

FIRST BREWED 2018

TOASTY AMBER LAGER.

ABV
4.5%IBU
25OG
1044

THIS BEER IS

An easy-going Vienna style lager, packed with complex yet subtle malt flavours, at sessionable strength. Available for the Festive period only.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	4.5%	
TARGET FG	1009	
TARGET OG	1044	
EBC	15	
SRM	8	
PH	4.2	
ATTENUATION LEVEL	80%	

METHOD / TIMINGS



MASH TEMP

67°C 152°F 85mins



FERMENTATION

10°C 50°F

INGREDIENTS



MALT

Pilsner	1.44kg	3.2lb
Vienna	1.44kg	3.2lb
Munich Malt Type 2	0.48kg	1.1lb
Carahell Malt	0.18kg	0.4lb
CaraRed Malt	0.18kg	0.4lb



HOPS

	(g)	Add	Attribute
Mandarina Bavaria	5	65	Bitter
Saphir	20	10	Flavour
Tettnang	20	0	Aroma



YEAST

W34/70

FOOD PAIRING



Sausages with Marmalade

Roast Chicken

Mac 'n' Cheese with Crispy Pancetta

PACKAGING



BREWER'S TIP



Condition for up to a month at 1°C for best results.



#383

CARAMEL CAROUSEL (FANZINE)

FIRST BREWED 2018

CARAMEL SCOTCH ALE.

ABV
8%IBU
30OG
1085

THIS BEER IS

A Scotch ale with flavours reminiscent of both Dogma and 5AM Saint. This caramelly, rounded wee heavy brewed for Fanzine, is infused with salt, bringing out the toffee notes and adding a softly savoury counterpoint to a huge, decadent beer.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	8%	
TARGET FG	1023	
TARGET OG	1085	
EBC	45	
SRM	23	
PH	5.2	
ATTENUATION LEVEL	73%	

METHOD / TIMINGS



MASH TEMP

65°C 149°F 90mins



FERMENTATION

15°C 59°F



TWIST/ BREWHOUSE ADDITIONS

Milk Sugars (Lactose)	400g	FV
Sea Salt	4g	FV

INGREDIENTS



MALT

Pale Ale	2.4kg	5.3lb
Munich Malt	1.92kg	4.2lb
Caramalt	0.48kg	1.1lb
Medium Crystal Malt	0.36kg	0.8lb
Extra Dark Crystal Malt	0.48kg	1.1lb
Wheat Malt	0.96kg	2.1lb
Chocolate Wheat	0.24kg	0.5lb
Beech Smoked Barley Malt	0.06kg	0.1lb
Brown Malt	0.48kg	1.1lb
Flaked Oat Malt	0.96kg	2.1lb



HOPS

	(g)	Add	Attribute
Hallertauer Taurus	16	70	Bitter



YEAST

Wyeast 1272

FOOD PAIRING



Sausages

Prune Drowned Pheasant

Crème Brulee

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.



#384

CLOUDED CLARITY (FANZINE)

FIRST BREWED 2018

HAZY LAGER.

| ABV
4.2%| IBU
25| OG
1042

THIS BEER IS

An exploration around lager style brewed for our Fanzine subscribers.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	4.2%	
TARGET FG	1010	
TARGET OG	1042	
EBC	8	
SRM	4	
PH	4.4	
ATTENUATION LEVEL	76%	

METHOD / TIMINGS



MASH TEMP

66°C 151°F 65mins



FERMENTATION

10°C 50°F



TWIST/ BREWHOUSE ADDITIONS

Pectin Powder 2g

INGREDIENTS



MALT

Pilsner Malt	3.120kg	6.9lb
Raw Wheat	0.48kg	1.1lb



HOPS

	(g)	Add	Attribute
Simcoe CO2 Extract	2	60	Bitter
German Cascade	10	30	Flavour
Saphir	10	30	Flavour
Saaz	10	30	Flavour
German Cascade	10	10	Flavour
Saphir	10	10	Flavour
Saaz	10		Aroma



YEAST

W34/70

FOOD PAIRING



Parma Ham

Clam Linguine

Caesar Salad

PACKAGING



BREWER'S TIP



Wheat adds protein which is essential for haze forming compounds.



#385

DOUBLE AGENT (FANZINE)

FIRST BREWED 2018

OAT CREAM DDHIPA.

ABV
7%IBU
10OG
1072

THIS BEER IS

An opaque creamy dry hopped IPA brewed for Fanzine.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV		7%
TARGET FG		1018
TARGET OG		1072
EBC		15
SRM		8
PH		4.4
ATTENUATION LEVEL		75%

METHOD / TIMINGS



MASH TEMP

64°C 147°F 60mins



FERMENTATION

21°C 70°F



TWIST/ BREWHOUSE ADDITIONS

Milk Sugars (Lactose) 400g

INGREDIENTS



MALT

Pale Ale	5.28kg	11.6lb
Flaked Oat Malt	0.84kg	1.8lb



HOPS

	(g)	Add	Attribute
Cascade	10	60	Bitter
Cascade	10	0	Aroma
Ariana	10	0	Aroma
Chinook	10	0	Aroma
Cascade	10	Dry Hop	Aroma
Chinook	10	Dry Hop	Aroma
Ariana	10	Dry Hop	Aroma



YEAST

Wyeast 1272

FOOD PAIRING



Tangy Coleslaw

Hawaii 5-O Pizza

Manchego

PACKAGING



BREWER'S TIP



Don't cool the beer too cold after fermentation or you will lose the haze, 3°C should do.



#386

TEN TON TRUCK (CHRISTMAS EDITION)

FIRST BREWED 2018

BARREL AGED IMPERIAL STOUT.

| ABV
13.4%| IBU
70| OG
1100

THIS BEER IS

A warm and balanced Imperial Stout aged in rye barrels.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	13.4%	
TARGET FG	1022	
TARGET OG	1100	
EBC	360	
SRM	183	
PH	4.5	
ATTENUATION LEVEL	78%	

METHOD / TIMINGS



MASH TEMP

63°C 145°F 75mins



FERMENTATION

21°C 70°F



TWIST/ BREWHOUSE ADDITIONS

Rye Whiskey Soaked Oak Chips	40g	FV
Cinnamon Powder	1g	FV
Clove Powder	1g	FV
English Heather Honey	120g	
Dextrose	600g	

INGREDIENTS



MALT

Pale Ale	5.76kg	12.7lb
Caramalt	0.48kg	1.1lb
Brown Malt	1.44kg	3.2lb
Chocolate Malt	0.6kg	1.3lb
Chocolate Wheat	0.48kg	1.1lb
Simpsons T50	0.72kg	1.6lb



HOPS

	(g)	Add	Attribute
Cascade	30	0	Bitter
Cascade	30	15	Bitter



YEAST

Wyeast 1272

FOOD PAIRING



Cajun Pork Chops

Wild Boar Casserole

Christmas Pudding

PACKAGING



BREWER'S TIP



Condition for up to a month at 1°C for best results.



#387

BA RADIO ZOMBIE PHONE IN

FIRST BREWED 2018

BARREL AGED IMPERIAL STOUT.

ABV
14.2%IBU
80OG
1131

THIS BEER IS

A complex, very dark beer that has been aged in bourbon barrels, giving it warming aromas, and balancing the notes of cherries, prunes, raisins and forest fruits. The mouthfeel is syrupy, the flavours are thick and sweet.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	14.2%	
TARGET FG	1024	
TARGET OG	1131	
EBC	800	
SRM	406	
PH	4.4	
ATTENUATION LEVEL	82%	

METHOD / TIMINGS



MASH TEMP

64°C 147°F 115mins



FERMENTATION

21°C 70°F



TWIST/ BREWHOUSE ADDITIONS

Whiskey Soaked Oak Chips	50g	FV Addition
Trienzyme	10g	
Dextrose	1.2kg	

INGREDIENTS



MALT

Pale Ale	8.88kg	19.5lb
Extra Dark Crystal Malt	0.36kg	0.8lb
Wheat Malt	0.36kg	0.8lb
Black Malt	0.36kg	0.8lb
Roasted Barley	0.24kg	0.5lb
Carafa Special Type I	0.60kg	1.3lb
Oat Husks	0.24kg	0.5lb



HOPS

	(g)	Add	Attribute
Hallertauer Taurus	29	70	Bitter
Hallertauer Taurus	17	10	Flavour



YEAST

Wyeast 1272

FOOD PAIRING



BBQ Ribs

Eton Mess

Shot of Bourbon

PACKAGING



BREWER'S TIP



If you want to speed up the barrel ageing, try storing the barrel at warmer temperatures. Or even better fluctuating temperatures from cold to warm. This will increase the contraction of the wood fibres and speed up the release of its flavours. The beer losses might increase though.



#388

PASSIONISTA (FANZINE)

FIRST BREWED 2018

PASSIONFRUIT NEW ENGLAND IPA.

ABV
7.6%IBU
75OG
1068

THIS BEER IS

A very juicy New England IPA with amazing tropical and passionfruit aromas, brewed for Fanzine.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	7.6%	
TARGET FG	1010	
TARGET OG	1068	
EBC	14	
SRM	7	
PH	4.4	
ATTENUATION LEVEL	85%	

METHOD / TIMINGS



MASH TEMP

66°C 150°F 45mins



FERMENTATION

21°C 70°F



TWIST/ BREWHOUSE ADDITIONS

Conc Passionfruit Juice 160g

INGREDIENTS



MALT

Pale Ale	2.94kg	6.5lb
Wheat Malt	2.94kg	6.5lb



HOPS

	(g)	Add	Attribute
Hallertauer Taurus	10	30	Flavour
Simcoe CO2 Extract	4	30	Bitter
Centennial	10	10	Flavour
Centennial	20	0	Aroma
Mosaic	20	0	Aroma
Centennial	80	Dry Hop	Aroma
Mosaic	80	Dry Hop	Aroma
Aurora	80	Dry Hop	Aroma



YEAST

Wyeast 1272

FOOD PAIRING



Apricot Wensleydale

Jerk Chicken

Ice Cream with Passionfruit

PACKAGING



BREWER'S TIP



For maximum passionfruit flavour, scoop out the passion fruit, blend in a food processor then freeze in a sterile container to sanitise without chemicals or alcohol, defrost and add to the beer. Don't worry about seeds as they'll sink to the bottom.



#389

MALLOW MARTIAN (FANZINE)

FIRST BREWED 2018

IMPERIAL MILK STOUT.

ABV
10.5%IBU
75OG
1116

THIS BEER IS

A very comforting Imperial Milk Stout, brewed for Fanzine with marshmallows and cocoa nibs, to recreate the specific s'mores flavour – a famous campfire treat from the USA.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	10.5%	
TARGET FG	1025	
TARGET OG	1116	
EBC	390	
SRM	198	
PH	4.4	
ATTENUATION LEVEL	78%	

METHOD / TIMINGS



MASH TEMP

64°C 147°F 135mins



FERMENTATION

21°C 70°F



TWIST/ BREWHOUSE ADDITIONS

Coffee	10g	Dry Hop
Cocoa Nibs	10g	Dry Hop
Marshmallow Extract	8g	Dry Hop
Demerara Sugar	960g	

INGREDIENTS



MALT

Pilsner	5.88kg	12.9lb
Extra Dark Crystal Malt	0.24kg	0.5lb
Wheat Malt	0.96kg	2.1lb
Black Malt	0.48kg	1.1lb
Brown Malt	0.6kg	1.3lb
Flaked Oat Malt	0.24kg	0.5lb
Chocolate Malt	1.68kg	3.7lb
Munich Malt	0.96kg	2.1lb
Trienzyme	0.007kg	0.0lb
Oat Husks	0.048kg	0.1lb



HOPS

	(g)	Add	Attribute
Cascade	30	70	Bitter
Cascade	30	10	Flavour



YEAST

Wyeast 1272

FOOD PAIRING



Hoisin Duck

S'mores

Ricky Road 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.



#390

TOKYO DEATH (VS NORTHERN MONK)

FIRST BREWED 2019

IMPERIAL STOUT.

 ABV
15%

 IBU
50

 OG
1130

THIS BEER IS

Black as a Samurai's robe and busier than Shibuya crossing. This inky stout is alive with flavour. An earthquake on the plate - Jasmine is off the Richter with sticky caramel, nuts and roasted barley in close pursuit. Mixed berries ride out this liquid tsunami to complement and balance the malted profile.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	15%	
TARGET FG	1030	
TARGET OG	1130	
EBC	250	
SRM	127	
PH	4.4	
ATTENUATION LEVEL	77%	

METHOD / TIMINGS



MASH TEMP

64°C 147°F 115mins



FERMENTATION

21°C 70°F



TWIST/ BREWHOUSE ADDITIONS

Dextrose	2.4kg	FV Addition
Trienzyme	6g	

INGREDIENTS



MALT

Pale Ale	7.68kg	16.9lb
Simpsons T50	0.72kg	1.6lb
Extra Dark Crystal Malt	0.72kg	1.6lb
Roasted Barley	0.48kg	1.1lb
Brown Malt	0.48kg	1.1lb
Carafa Special Type 3	0.24kg	0.5lb
Flaked Oat Malt	0.96kg	2.1lb



HOPS

	(g)	Add	Attribute
Hallertauer Taurus	40	75	Bitter
Mosaic	60	0	Aroma



YEAST

Wyeast 1272

FOOD PAIRING

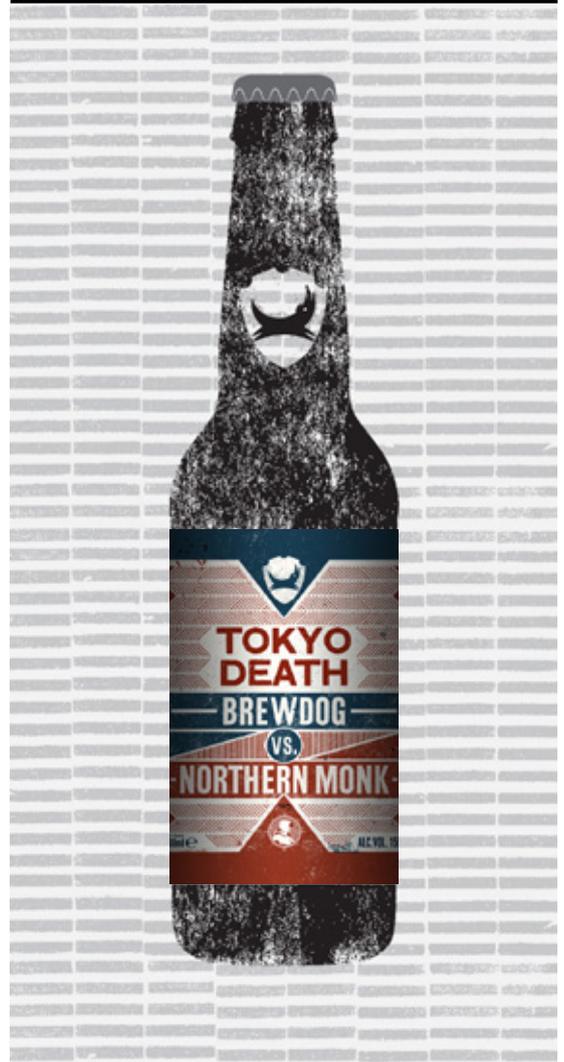


Baked Honey Glazed Ham with Dark Fruit Sauce

Herbal Roast Beef with Cranberry Jus

Dark Fruitcake

PACKAGING



BREWER'S TIP



For this beer to be successful a few key points need to be followed. The first is picking the correct yeast strain, one that is known to be able to have high alcohol tolerance. The second is that by starting the brew with all the sugar necessary to gain +12% beers subjects the yeast to high osmotic stress and will hinder fermentation, so it is best to start with wort just over 1.100. And finally once fermentation has decreased and moving approximately 1SG point per 24hrs, it is time to start adding dextrose to achieve target ABV.



#391

STICKY BLACK (FANZINE)

FIRST BREWED 2019

MAPLE AND COFFEE BARLEY WINE.

ABV
11%IBU
50OG
1105

THIS BEER IS

A maple and coffee barley wine brewed for Fanzine January issue.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	11%	
TARGET FG	1020	
TARGET OG	1105	
EBC	100	
SRM	51	
PH	4.4	
ATTENUATION LEVEL	81%	

METHOD / TIMINGS



MASH TEMP

64°C 147°F 135mins



FERMENTATION

21°C 70°F



TWIST/ BREWHOUSE ADDITIONS

Coffee	47g	FV Addition
Natural Maple Syrup	8g	FV Addition
Jaggery	700g	
Fenugreek Seeds	2g	

INGREDIENTS



MALT

Pale Ale	7.015kg	15.4lb
Caramalt	0.554kg	1.2lb
Simpsons T50	0.369kg	0.8lb
Chocolate Wheat	0.185kg	0.4lb
Extra Dark Crystal Malt	0.092kg	0.2lb
Beech Smoked Malt	0.092kg	0.2lb



HOPS

	(g)	Add	Attribute
Hallertauer Taurus	15	85	Bitter
East Kent Golding	31	15	Flavour



YEAST

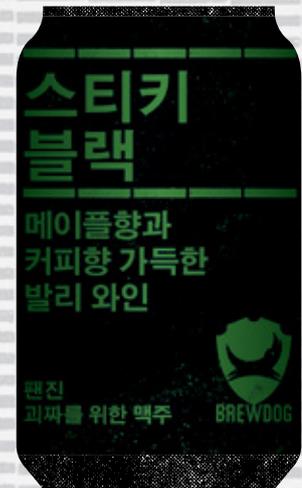
Wyeast 1272

FOOD PAIRING



Long Clawson Stilton
Tarta de Higos
Caramelised Apple and Nutmeg Pie

PACKAGING



BREWER'S TIP



Add coffee after the boil to get more coffee flavour and less bitterness.



#392

PORRIDGE HEAD (FANZINE)

FIRST BREWED 2019

OAT AND MILK PALE ALE.

 ABV
4.6%

 IBU
10

 OG
1054

THIS BEER IS

A session strength pale ale with a huge, rounded mouthfeel, on which the hopload is built, brewed for Fanzine January issue.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	4.6%	
TARGET FG	1018	
TARGET OG	1054	
EBC	15	
SRM	8	
PH	4.6	
ATTENUATION LEVEL	67%	

METHOD / TIMINGS

MASH TEMP

66°C 151°F 45mins

FERMENTATION

21°C 70°F

TWIST/ BREWHOUSE ADDITIONS

Milk Sugars (Lactose) 360g

INGREDIENTS

MALT

Pale Ale	1.56kg	3.4lb
Wheat Malt	1.56kg	3.4lb
Vienna Malt	0.24kg	0.5lb
Flaked Oat Malt	1.2kg	2.6lb
Oat Husks	0.12kg	0.3lb

HOPS

	(g)	Add	Attribute
Nelson Sauvvin	10	10	Flavour
Centennial	10	0	Aroma
Cascade	10	0	Aroma
Centennial	40	Dry Hop	Aroma
Cascade	40	Dry Hop	Aroma
Nelson Sauvvin	40	Dry Hop	Aroma

YEAST

Wyeast 1272

FOOD PAIRING



Bo Ssam

Poutine

Jam Doughnut

PACKAGING



BREWER'S TIP



Add heather honey to your boil to give this brew even more of a porridgy feel!



#393 PULP PATRIOT V3

FIRST BREWED 2019

RASPBERRY DRY HOP EDITION.

ABV
9.5%

IBU
10

OG
1092

THIS BEER IS

A 9.5% Raspberry dry hopped NEDIPA, brewed for Fanzine January issue.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	9.5%	
TARGET FG	1018	
TARGET OG	1092	
EBC	15	
SRM	8	
PH	4.4	
ATTENUATION LEVEL	80%	

METHOD / TIMINGS



MASH TEMP

64°C 147°F 46mins



FERMENTATION

21°C 70°F



TWIST/ BREWHOUSE ADDITIONS

Raspberry Juice 1.8kg FV Addition
Milk Sugars (Lactose) 500g

INGREDIENTS



MALT

Pale Ale	5.04kg	11.1lb
Wheat Malt	0.6kg	1.3lb
Flaked Oat Malt	0.6kg	1.3lb
Dry Malt Extract	0.5kg	1.1lb



HOPS

	(g)	Add	Attribute
Citra	10	0	Aroma
Simcoe	10	0	Aroma
Ahtanum	10	0	Aroma
Citra	120	Dry Hop	Aroma
Simcoe	80	Dry Hop	Aroma
Ahtanum	80	Dry Hop	Aroma



YEAST

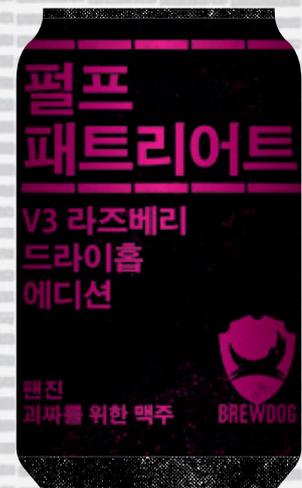
Wyeast 1272

FOOD PAIRING



Honey-Roasted Ham with Cranberry
Sweet and Sticky BBQ Ribs
New York Cheesecake

PACKAGING



BREWER'S TIP



The best fruit juice to use will have the pectin removed.



#394 HALF EAGLE 2.7%

FIRST BREWED 2019

HALF PALE ALE.

ABV	IBU	OG
2.7%	50	1029

THIS BEER IS

A low ABV version of an American pale ale. Retaining the hop profile but dialling down the basic malts. The addition of wheat and oats adds structure to support the lower pale malt base. The hop levels are still in line with our pale and hoppy core beers.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	2.7%	
TARGET FG	1008	
TARGET OG	1029	
EBC	8	
SRM	4	
PH	4.32	
ATTENUATION LEVEL	72%	

METHOD / TIMINGS



MASH TEMP

63°C 145°F 35mins



FERMENTATION

21°C 70°F

INGREDIENTS



MALT

Pale Ale	1.32kg	2.9lb
Wheat Malt	0.18kg	0.4lb
Carapils Malt	0.18kg	0.4lb
Munich Malt	0.18kg	0.4lb
Flaked Oat Malt	0.06kg	0.1lb



HOPS

	(g)	Add	Attribute
Simcoe	10	65	Bitter
Chinook	10	10	Flavour
Chinook	20	0	Aroma
Simcoe	20	0	Aroma
Simcoe	40	Dry Hop	Aroma
Mosaic	40	Dry Hop	Aroma
Centennial	40	Dry Hop	Aroma



YEAST

Wyeast 1272

FOOD PAIRING



Feta and Greens Salad with Citrus Dressing

Fried Calamari

Poached Eggs on Toast

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.



#395

TWO WAY STREET (BD VS BRYGGHUSET FINN)

FIRST BREWED 2018

NEW ENGLAND IPA.

ABV
5.5%IBU
30OG
1052

THIS BEER IS

A collaboration beer created for the Malmö beer and whisky festival in March. When deciding how best to celebrate this opportunity, we agreed to collaborate with one of Malmö's own, Brygghuset Finn - an award winning brewery that works according to traditional craft methods combined with innovative engineering skills.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	5.5%	
TARGET FG	1010	
TARGET OG	1052	
EBC	15	
SRM	8	
PH	4.2	
ATTENUATION LEVEL	81%	

METHOD / TIMINGS



MASH TEMP

0°C 32°F 15mins



FERMENTATION

21°C 70°F



TWIST/ BREWHOUSE ADDITIONS

Pectin Powder 2g

INGREDIENTS



MALT

Pale Ale	3.480kg	7.7lb
Wheat Malt	0.720kg	1.6lb
Flaked Oat Malt	0.480kg	1.1lb



HOPS

	(g)	Add	Attribute
Chinook	1	10	Flavour
Chinook	10	0	Aroma
Amarillo	10	0	Aroma
Simcoe	10	0	Aroma
Mosaic	10	0	Aroma
Citra	50	Dry Hop	Aroma
Simcoe	50	Dry Hop	Aroma
Amarillo	50	Dry Hop	Aroma
Mosaic	50	Dry Hop	Aroma



YEAST

Wyeast 1272

PACKAGING



FOOD PAIRING



Scallops with Apricot Salsa

Lemon Thyme Roasted Chicken

Raspberry Cheesecake with Mango Sorbet

BREWER'S TIP



Don't cool the beer too cold after fermentation or you will lose the haze, 3°C should do.



#396 FLIGHT CLUB

FIRST BREWED 2019

TRANSATLANTIC IPA.

ABV
4.5%

IBU
15

OG
1044

THIS BEER IS

Brewed to celebrate the world's first craft beer airline, this beer is best enjoyed at altitude. As pale and hazy yellow as a transatlantic sunrise. Floral, citrus and freshly cut grass aromas fill the cabin. Orange, lemon and white grapes disembark in rapid succession, all resting on a malted fuselage. Sit back, relax and enjoy the Flight Club.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	4.5%	
TARGET FG	1009	
TARGET OG	1044	
EBC	15	
SRM	8	
PH	4.2	
ATTENUATION LEVEL	80%	

METHOD / TIMINGS

MASH TEMP

0°C 32°F 16mins

FERMENTATION

21°C 70°F

TWIST/ BREWHOUSE ADDITIONS

Pectin Powder	5g
Wheat flour	60g

INGREDIENTS

MALT

Pale Ale	3.6kg	7.9
Wheat Malt	0.6kg	1.3
Flaked Oat Malt	0.24kg	0.5

HOPS

	(g)	Add	Attribute
Chinook	4	15	Flavour
Ahtanum	10	0	Aroma
Citra	10	0	Aroma
Simcoe	10	0	Aroma
Ahtanum	4	80	Dry Hop
Citra	3	60	Dry Hop
Simcoe	2	40	Dry Hop

YEAST

Wyeast 1272

FOOD PAIRING



Packet of Nuts

Bag of Crisps

Ham and Cheese Toastie

PACKAGING



BREWER'S TIP



Nothing harmful will happen if this beer is consumed at sea level.



#397 PARADOX ISLAY

FIRST BREWED 2019

WHISKY CASK AGED.

ABV
14%

IBU
40

OG
1112

THIS BEER IS

Our latest Paradox embraces time like no other. Aged in Islay casks from islands that cling to the edge of Scotland it can trace a lineage back ten thousand years. Underground, out of sight, but never out of mind, peat lies recumbent until called upon. The intense, smoky peated whiskies of our home nation are unique and inspiring - and they now give their flavour to our latest Paradox.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	14%	
TARGET FG	1015	
TARGET OG	1112	
EBC	250	
SRM	127	
PH	4.4	
ATTENUATION LEVEL	87%	

METHOD / TIMINGS



MASH TEMP

64°C 147°F 115mins



FERMENTATION

21°C 70°F



TWIST/ BREWHOUSE ADDITIONS

Islay Whisky Soaked FV
Oak Chips 200g Addition

INGREDIENTS



MALT

Pale Ale	6.24kg	13.7lb
Caramalt	0.84kg	1.8lb
Munich Malt	0.48kg	1.1lb
Extra Dark Crystal Malt	0.84kg	1.8lb
Carafa Special Type 1	0.24kg	0.5lb
Carafa Special Type 3	0.48kg	1.1lb
Flaked Oat Malt	1.92kg	4.2lb



HOPS

	(g)	Add	Attribute
Columbus	60	75	Bitter
Columbus	20	30	Flavour
Saaz	20	0	Aroma
Hallertauer Mittelfruh	20	0	Aroma



YEAST

Wyeast 1272

FOOD PAIRING



Strong Vintage Cheddar

Haggis

Dark Chili Chocolate

PACKAGING



BREWER'S TIP



The intensity of peated whiskies varies from mild to hardcore. When you choose a barrel or wood chips try to find out which whisky was stored in it. Get a sample of that whisky, taste it (that's the best part) and decide if it will go well with the beer.



#398

DEEP SLUMBER (BREWD OG VS BUXTON)

FIRST BREWED 2019

RYE PORTER.

| ABV
8.5%| IBU
50| OG
1080

THIS BEER IS

A collaboration beer brewed with Buxton Brewery. The second collaboration brew of the year!

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	8.5%	
TARGET FG	1012	
TARGET OG	1080	
EBC	220	
SRM	112	
PH	4.2	
ATTENUATION LEVEL	85%	

METHOD / TIMINGS



MASH TEMP

65°C 150°F 50mins



FERMENTATION

21°C 70°F

INGREDIENTS



MALT

Pale Ale	4.08kg	9.0lb
Medium Crystal Malt	0.48kg	1.1lb
Rye Malt	0.48kg	1.1lb
Wheat Malt	0.48kg	1.1lb
Chocolate Wheat	0.48kg	1.1lb
Extra Dark Crystal Malt	0.36kg	0.8lb
Flaked Oat Malt	0.48kg	1.1lb
Dry Malt Extract	0.30kg	0.7lb



HOPS

	(g)	Add	Attribute
Columbus	10	70	Bitter
Cascade	10	30	Flavour
Columbus	10	30	Flavour
Cascade	10	0	Aroma
Columbus	10	0	Aroma
Fuggles	10	0	Aroma



YEAST

Wyeast 1272

PACKAGING



FOOD PAIRING



Vintage Cheddar and Chutney

Beef Bourguignon

Apple Crumble with a Madagascan Vanilla Ice Cream

BREWER'S TIP



Rye can cause run off problems. Try to reach a temperature of 78°C if possible, and sparge at the same temperature.



#399 ZOMBIE CAKE

FIRST BREWED 2018

CHOCOLATE PRALINE PORTER.

ABV
5%

IBU
25

OG
1062

THIS BEER IS

Dark forces are at work in this devilishly good Praline Porter. Toffee and chocolate unite and come a-knocking. Open up to layers of smooth roasty character, with notes of vanilla, mellow coffee and a subtle nuttiness. And a bittersweet cliff-hanger finale. Zombie Cake - Bittersweet, engaging and rewarding.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	5%	
TARGET FG	1020	
TARGET OG	1062	
EBC	90	
SRM	46	
PH	4.2	
ATTENUATION LEVEL	68%	

METHOD / TIMINGS



MASH TEMP

65°C 150°F 45mins



FERMENTATION

19°C 66°F



TWIST/ BREWHOUSE ADDITIONS

Vanilla Extract	65g	FV Addition
Milk Sugars (Lactose)	360g	
Honey	240g	Whirlpool

INGREDIENTS



MALT

Pale Ale	3.12kg	6.9lb
Caramalt	0.84kg	1.8lb
Simpsons T50	0.36kg	0.8lb
Brown Malt	0.48kg	1.1lb
Carafa Special Type 3	0.12kg	0.3lb



HOPS

	(g)	Add	Attribute
Amarillo	6	60	Bitter
Bramling Cross	20	30	Flavour
Amarillo	4	30	Flavour



YEAST

Wyeast 1272

FOOD PAIRING



Mimolette

Almond Milk Pudding

Pumpkin Cheesecake

PACKAGING



BREWER'S TIP



Add the honey close to the end of the whirlpool to ensure the aroma stays in the beer.

12TH ANNIVERSARY IMPERIAL STOUT.

ABV	IBU	OG
15.5%	90	1120

THIS BEER IS

Dog H is our liquid milestone, brewed to celebrate our twelfth anniversary. So what else could we do but turn it up to that number?

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	15.5%	
TARGET FG	1020	
TARGET OG	1120	
EBC	300	
SRM	152	
PH	4.2	
ATTENUATION LEVEL	83%	

METHOD / TIMINGS

MASH TEMP

64°C 147°F 115mins

FERMENTATION

21°C 66°F

TWIST/ BREWHOUSE ADDITIONS

Dextrose	1.2kg	Dry Hop
Coffee	40g	Dry Hop
Cocoa Nibs	40g	Dry Hop
Habanero Powder	1g	Dry Hop
Cognac Soaked Oak Chips	200g	FV Addition

INGREDIENTS

MALT

Pale Ale	7.68kg	16.9lb
Wheat Malt	0.96kg	2.1lb
Extra Dark Crystal Malt	0.84kg	1.8lb
Chocolate Wheat	0.6kg	1.3lb
Brown Malt	0.6kg	1.3lb
Rye Malt	0.48kg	1.1lb
Flaked Oat Malt	0.96kg	2.1lb

HOPS

	(g)	Add	Attribute
Simcoe	40	75	Bitter
Fuggles	20	0	Bitter
Fuggles	20	0	Aroma

YEAST

Wyeast 1272

FOOD PAIRING

Roquefort
Venison and Mushroom Stroganoff
Orange Dark Chocolate

PACKAGING



BREWER'S TIP



For this beer to be successful a few key points need to be followed. The first is picking the correct yeast strain, one that is known to be able to have high alcohol tolerance. The second is that by starting the brew with all the sugar necessary to gain +12% beers subjects the yeast to high osmotic stress and will hinder fermentation, so it is best to start with wort just over 1.100. And finally once fermentation has decreased and moving approximately 1SG point per 24hrs, it is time to start adding dextrose to achieve target ABV.



#401 MANGOPOLIS

FIRST BREWED 2019

MANGO BRUT IPA.

ABV
6%

IBU
20

OG
1050

THIS BEER IS

A sophisticated Brut. Pours vibrant pale yellowy-orange. Tropical fruit on the nose. Lemon citrus, white grapes and floral notes with a big juicy mango hit and a deft touch of spice. Delivered Sahara dry with champagne like effervescence.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV		6%
TARGET FG		1003
TARGET OG		1050
EBC		9
SRM		5
PH		4.4
ATTENUATION LEVEL		94%

METHOD / TIMINGS



MASH TEMP

64°C 147°F 90mins



FERMENTATION

19°C 66°F



TWIST/ BREWHOUSE ADDITIONS

Mango Concentrate	360g
Amyloglucosidase	1g
Dextrose	240g

INGREDIENTS



MALT

Pilsner Malt 3.96kg 8.7lb



HOPS

	(g)	Add	Attribute
Hallertauer Taurus	5	70	Bitter
Saphir	30	0	Aroma
Saphir	40	Dry Hop	Aroma
Aurora	80	Dry Hop	Aroma
Mosaic	40	Dry Hop	Aroma



YEAST

Wyeast 1272

FOOD PAIRING



Parmesan Baked Parsnips

Ceviche

Lime Sorbet

PACKAGING



BREWER'S TIP



Dextrose is used to reach a very high attenuation in order to get that dry feeling.



#402 BALTIC BANDIT

FIRST BREWED 2019

BALTIC PORTER.

ABV
6.5%

IBU
30

OG
1060

THIS BEER IS

Slip anchor and set sail with this silky smooth porter. Toffee and chocolate on the nose. Delivering a rich and chewy decadent cargo. Melted caramel and dark chocolate layer onto a rich dark oaky hull.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	6.5%	
TARGET FG	1010	
TARGET OG	1060	
EBC	145	
SRM	74	
PH	4.4	
ATTENUATION LEVEL	83%	

METHOD / TIMINGS



MASH TEMP

64°C 147°F 85mins



FERMENTATION

12°C 54°F



TWIST/ BREWHOUSE ADDITIONS

French Oak Chips 50g FV Addition

INGREDIENTS



MALT

Pilsner Malt	3.0kg	6.6lb
Vienna Malt	0.6kg	1.3lb
Extra Dark Crystal Malt	0.24kg	0.5lb
Amber Malt	0.48kg	1.1lb
Chocolate Wheat	0.36kg	0.8lb
Carafa Special Type 3	0.06kg	0.1lb
Munich Malt	0.6kg	1.3lb



HOPS

	(g)	Add	Attribute
Hallertauer Taurus	10	60	Bitter
Tettnang	20	0	Aroma



YEAST

W34/70

FOOD PAIRING



Spicy BBQ Seitan

Aged Gouda

Pecan Pie

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.



#403

TRANSATLANTIC TELEGRAM

FIRST BREWED 2019

NEW ENGLAND WEST COAST IPA.

ABV
8.5%IBU
63OG
1085

THIS BEER IS

Part of our brewer built series, showcasing beers designed and chosen by our brewers. This beer was created and crafted by Patrick Robb.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	8.5%	
TARGET FG	1015	
TARGET OG	1085	
EBC	18	
SRM	9	
PH	4.2	
ATTENUATION LEVEL	82%	

METHOD / TIMINGS

 MASH TEMP

64°C 147°F 55mins

 FERMENTATION

21°C 70°F

INGREDIENTS

 MALT

Pale Ale	5.354kg	11.8lb
Caramalt	0.369kg	0.8lb
Wheat Malt	0.462kg	1.0lb
Munich Malt	0.369kg	0.8lb
Flaked Oat Malt	0.554kg	1.2lb

 HOPS

	(g)	Add	Attribute
Simcoe CO2 extract	3	75	Bitter
Columbus	6	10	Flavour
Simcoe	6	10	Flavour
Columbus	15	0	Aroma
Simcoe	15	0	Aroma
Cascade	15	0	Aroma
Columbus	36	Dry Hop	Aroma
Simcoe	36	Dry Hop	Aroma
Cascade	36	Dry Hop	Aroma
Chinook	24	Dry Hop	Aroma
Amarillo	24	Dry Hop	Aroma
Columbus	36	Dry Hop	Aroma
Simcoe	36	Dry Hop	Aroma

 YEAST

Wyeast 1272

FOOD PAIRING



Lamb Kofta
Prawn Pad Thai
Mushroom Tacos

PACKAGING



BREWERS TIP



This beer is meant to be hazy so no sweat!



#404

BOUNTY HUNTER (FANZINE)

FIRST BREWED 2019

COCONUT PORTER.

ABV
6.1%IBU
25OG
1063

THIS BEER IS

Part of our brewer built series, showcasing beers designed and chosen by our brewers. This beer was created and crafted by Andrew Hamilton.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	6.1%	
TARGET FG	1016	
TARGET OG	1063	
EBC	150	
SRM	76	
PH	4.3	
ATTENUATION LEVEL	75%	

METHOD / TIMINGS



MASH TEMP

64°C 147°F 45mins



FERMENTATION

21°C 70°F



TWIST/ BREWHOUSE ADDITIONS

Coconut Extract 2g FV Addition

INGREDIENTS



MALT

Pale Ale	4.08kg	9.0lb
Caramalt	0.3kg	0.7lb
Munich Malt	0.24kg	0.5lb
Simpsons Dark Crystal Malt	0.3kg	0.7lb
Brown Malt	0.18kg	0.4lb
Chocolate Malt	0.18kg	0.4lb
Special Type 3	0.18kg	0.4lb
Flaked Oat Malt	0.24kg	0.5lb



HOPS

	(g)	Add	Attribute
East Kent Golding	10	70	Bitter
Fuggles	20	10	Flavour



YEAST

Wyeast 1272

FOOD PAIRING



Thai Fishcakes
Beef Rendang
Coconut Flour Blueberry Pancakes

PACKAGING



BREWERS TIP



The key is to use toasted coconut, toasting it will help bring out the flavour and sanitize it. Spread the coconut on a baking sheet and place it in the oven until the coconut starts to turn golden brown at the ends. Then place it in a muslin bag and steep it in the cold conditioning phase until you get the desired flavour. A few days should do.



#405 PRIME TIME

FIRST BREWED 2019

EURO-HOPPED SESSION IPA.

ABV
4%

IBU
40

OG
1040

THIS BEER IS

Part of our brewer built series, showcasing beers designed and chosen by our brewers. This beer was created and crafted by Pietro Maltinti.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV		4%
TARGET FG		1010
TARGET OG		1040
EBC		10
SRM		5
PH		4.6
ATTENUATION LEVEL		75%

METHOD / TIMINGS

MASH TEMP

65°C | 149°F | 45mins

FERMENTATION

19°C | 66°F

INGREDIENTS

MALT

Pale Ale 3.48kg 7.7lb

HOPS

	(g)	Add	Attribute
Hallertauer Taurus	7	70	Bitter
Hallertauer Blanc	10	30	Flavour
Hallertauer Blanc	10	0	Aroma
Huell Melon	10	0	Aroma
Ariana	10	0	Aroma
Hallertauer Blanc	50	Dry Hop	Aroma
Huell Melon	50	Dry Hop	Aroma
Ariana	50	Dry Hop	Aroma

YEAST

Wyeast 1272

FOOD PAIRING



Roasted Red Pepper Hummus
Garlic and Rosemary Focaccia
Chicken Salad

PACKAGING



BREWER'S TIP



Because you're using a new generation of German hops (which age very quickly), the key for having very intense, pleasant aroma is to use very fresh hops, or your result can be disappointing.

SCOTTISH SOUR ALE.

ABV	IBU	OG
5.8%	15	1058

THIS BEER IS

Cosmic Crush is Overworks year round available sour beer range focusing on single fruit additions. This one's cherry!

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	5.8%	
TARGET FG	1004	
TARGET OG	1058	
EBC	15	

METHOD / TIMINGS

MASH TEMP

65°C	149°F	55mins
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TWIST/ CELLAR ADDITIONS

Cherry Juice	1.1kg
Sour Cherries	1.7kg

INGREDIENTS

MALT

Weyermann Pils	1.9kg	4.2lb
Wheat	1.2kg	2.6lb
Flaked Oats	0.3kg	0.7lb

HOPS

	(g)	Add	Attribute
Magnum	1.5	90	14% Alpha
H. Blanc	7	Flame Out	10% Alpha
H. Mittelfruh	4	Flame Out	3% Alpha

YEAST

House Brett Blend

FOOD PAIRING



Oglesfield Jersey Cows Milk Cheese
Cherry Cheesecake
Seared Duck Breast

PACKAGING



BREWER'S TIP



It is best to remove the stems and stones from the cherries to avoid spicy flavours, allowing the bright fruit character to shine through.

SCOTTISH SOUR ALE.

ABV
5.8%

IBU
15

OG
1058

THIS BEER IS

Cosmic Crush is Overworks year round available sour beer range focusing on single fruit additions. This one's quince!

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	5.8%	
TARGET FG	1004	
TARGET OG	1058	
EBC	15	

METHOD / TIMINGS



MASH TEMP

65°C 149°F 55mins



TWIST/ CELLAR ADDITIONS

Quince Puree 700g

INGREDIENTS



MALT

Weyermann Pils	1.9kg	4.2lb
Wheat	1.2kg	2.6kg
Flaked Oats	0.3kg	0.7kg



HOPS

	(g)	Add	Attribute
Magnum	1.9	90	14% Alpha
H. Blanc	1.2	Flame Out	10% Alpha
H. Mittelfruh	0.3	Flame Out	3% Alpha



YEAST

House Brett Blend

FOOD PAIRING



- Chili and Tomato Soup
- Red Wine and Spice Poached Quince with Mascarpone
- Goats Cheese Tart with caramelized Onions

PACKAGING



BREWER'S TIP



Freezing and thawing the fruit before adding it to the beer will rupture the cell walls, enabling more of the fruit character to develop within the beer.

SCOTTISH SOUR ALE.

ABV	IBU	OG
5.8%	15	1058

THIS BEER IS

Cosmic Crush is Overworks year round available sour beer range focusing on single fruit additions. This one's peach!

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	5.8%	
TARGET FG	1004	
TARGET OG	1058	
EBC	15	

METHOD / TIMINGS

MASH TEMP

65°C	149°F	55mins
------	-------	--------

TWIST/ CELLAR ADDITIONS

Peaches	2kg
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INGREDIENTS

MALT

Weyermann Pils	1.9kg	4.2lb
Wheat	1.2kg	2.6lb
Flaked Oats	0.3kg	0.7lb

HOPS

	(g)	Add	Attribute
Magnum	1.5	90	14% Alpha
H. Blanc	7	Flame Out	10% Alpha
H. Mittelfruh	4	Flame Out	3% Alpha

YEAST

House Brett Blend

FOOD PAIRING



Mature Sharpam Elmhirst (English Brie)

Spinach, Walnut and Blue Cheese Salad

Moroccan Style Grilled Chicken and Cous Cous Salad

PACKAGING



BREWER'S TIP



Removing the stones from the peaches will avoid any harsh flavours in your finished beer, but make sure to add the skin for flavour and colour.

SCOTTISH SOUR ALE.

ABV
5.8%

IBU
15

OG
1058

THIS BEER IS

Cosmic Crush is Overworks year round available sour beer range focusing on single fruit additions. This one's tropical!

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	5.8%	
TARGET FG	1004	
TARGET OG	1058	
EBC	15	

METHOD / TIMINGS



MASH TEMP

65°C 149°F 55mins



TWIST/ CELLAR ADDITIONS

Guava Puree	0.5kg
Papaya Puree	0.5kg
Pineapple Puree	0.8kg
Mango Puree	0.6kg

INGREDIENTS



MALT

Weyermann Pils	1.9kg	4.2lb
Wheat	1.2kg	2.6lb
Flaked Oats	0.3kg	0.7lb



HOPS

	(g)	Add	Attribute
Magnum	1.5	90	14% Alpha
H. Blanc	7	Flame Out	10% Alpha
H. Mittelfruh	4	Flame Out	3% Alpha



YEAST

House Brett Blend

FOOD PAIRING



Dorstone Ash Rolled Goats Cheese
Coconut Cream Cake
Tacos Al Pastor

PACKAGING



BREWER'S TIP



The tropical fruits can produce a lot of sulphur. A pitch of fresh yeast for a healthy refermentation should help deal with this.

SCOTTISH SOUR ALE.

ABV 5.8%	IBU 15	OG 1058
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THIS BEER IS

Cosmic Crush is Overworks year round available sour beer range focusing on single fruit additions. This one's raspberry!

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	5.8%	
TARGET FG	1004	
TARGET OG	1058	
EBC	15	

METHOD / TIMINGS

MASH TEMP

65°C	149°F	55mins
------	-------	--------

TWIST/ CELLAR ADDITIONS

Raspberries	3kg
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INGREDIENTS

MALT

Weyermann Pils	1.9kg	4.2lb
Wheat	1.2kg	2.6lb
Flaked Oats	0.3kg	0.7lb

HOPS

	(g)	Add	Attribute
Magnum	1.5	90	14% Alpha
H. Blanc	7	Flame Out	10% Alpha
H. Mittelfruh	4	Flame Out	3% Alpha

YEAST

House Brett Blend

FOOD PAIRING

- Heart icon: Ragstone Goats Log
- White Chocolate Cheesecake
- Radicchio Salad with Beans, Walnuts and Figs

PACKAGING



BREWER'S TIP

Lightbulb icon: Don't be afraid to add more raspberries. The colour and flavour will both benefit. Pitching a little fresh yeast can help kick off refermentation after the fruit is added.

SCOTTISH SOUR ALE.

ABV
5.5%

IBU
42

OG
1058

THIS BEER IS

We are taking our absurd passion for hops and our new-found infatuation with funky, wild beer and combining the two in one glass.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV		5.5%
TARGET FG		1004
TARGET OG		1058
EBC		24

METHOD / TIMINGS



MASH TEMP

65°C 149°F 55mins

INGREDIENTS



MALT

Weyermann Pils	1.6kg	3.5lb
Weyermann Pale Wheat	1.2kg	2.6lb
Rye	0.5kg	1.1lb



HOPS

	(g)	Add	Attribute
H. Taurus	6	90	13% Alpha
Simcoe	10	Flame Out	12% Alpha
Cascade	10	Flame Out	6% Alpha
H. Blanc	10	Flame Out	10% Alpha
Simcoe	20	Dry Hop	Aroma
Citra	20	Dry Hop	Aroma
Mosaic	20	Dry Hop	Aroma



YEAST

House Brett Blend

FOOD PAIRING



Soft Crofter's Cheese and Oat Cakes

Belgian Mussels and Frites

Moroccan Tagine

PACKAGING



BREWER'S TIP



Rack the beer off the hops after around four days. This will help to avoid too much raw hop flavour in your finished beer.

SCOTTISH SOUR ALE.

ABV	IBU	OG
5.7%	20	1047

THIS BEER IS

Amplifying the earthy sweetness of carrots with brettanomyces fermentation. Sweet mango helps to balance the funky dryness, and ginger ties the two elements together.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	5.7%	
TARGET FG	1003	
TARGET OG	1047	
EBC	7.5	

METHOD / TIMINGS

MASH TEMP

65°C 149°F 55mins

TWIST/ CELLAR ADDITIONS

Mango Puree	0.8kg
Carrot Puree	0.7kg
Ginger Tea	60kg

INGREDIENTS

MALT

Weyermann Pils	1.9kg	4.2lb
Wheat	0.2kg	0.4lb
Flaked Oats	0.2kg	0.4lb

HOPS

	(g)	Add	Attribute
Magnum	1.3	90	16.2% Alpha
H. Mittelfruh	6	Flame Out	3% Alpha
H. Blanc	7	Flame Out	10% Alpha

YEAST

House Brett Blend

FOOD PAIRING

Grilled Tilapia With Mango Salsa
Golden-glazed Carrot, Mushroom & Hazelnut Tart
Carrot Cake

PACKAGING



BREWER'S TIP



Experiment with the dosage of the ginger tea to ensure you don't overpower the more delicate flavours of carrot and mango.

SCOTTISH SOUR ALE.

ABV
7%

IBU
15

OG
1061

THIS BEER IS

Taking the classic pairing of blueberry and lavender amplifying the pairing by incorporating them in to a Scottish sour ale.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV		7%
TARGET FG		7%
TARGET OG		1004
EBC		1061

METHOD / TIMINGS



MASH TEMP

65°C 149°F 55mins



TWIST/ CELLAR ADDITIONS

Lavender Tea 25g
Blueberry Juice 1.5kg

INGREDIENTS



MALT

Weyermann Pils	1.2kg	2.6lb
Wheat	0.7kg	1.5lb
Crystal Light (40)	0.15kg	0.3lb
Flaked Oats	0.2kg	0.4lb



HOPS

	(g)	Add	Attribute
Magnum	2	90	14% Alpha
H. Blanc	8	Flame Out	10% Alpha



YEAST

House Brett Blend

FOOD PAIRING



Camembert
Panna Cotta
Pheasant Breast

PACKAGING



BREWER'S TIP



Once you have made your lavender infusion, experiment with dosing rates to suit your beer.

OW #414 GOOSEBERRY FOOL

FIRST BREWED 2018

SCOTTISH SOUR ALE.

ABV
6%

IBU
15

OG
1050

THIS BEER IS

Fragrant combination of gooseberries and elderflower amplified by incorporating in to a Scottish sour ale.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV		6%
TARGET FG		1004
TARGET OG		1050
EBC		15

METHOD / TIMINGS



MASH TEMP

65°C 149°F 55mins



TWIST/ CELLAR ADDITIONS

Elderflower Tea	20g
Red Gooseberries	2kg
White Gooseberries	1kg

INGREDIENTS



MALT

Weyermann Pils	1.15kg	2.5lb
Wheat	0.8kg	1.8lb
Crystal Light (40)	0.15kg	0.3lb
Flaked Oats	0.2kg	0.4lb



HOPS

	(g)	Add	Attribute
Magnum	2.0	90	14% Alpha
H. Blanc	8.0	Flame Out	10% Alpha



YEAST

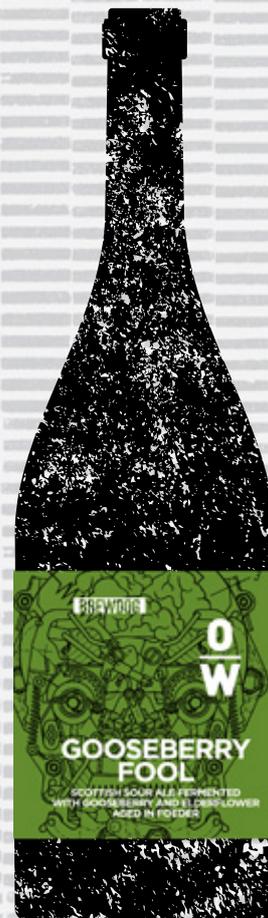
House Brett Blend

FOOD PAIRING



Baked Goats Cheese
Almond and Chocolate Tart
Grilled Mackerel with Soy and Ginger Glaze

PACKAGING



BREWER'S TIP



Ensure you squash down your gooseberries to allow them to release their sugars for a good additional fermentation.

SCOTTISH SOUR ALE.

ABV
7%

IBU
10

OG
1058

THIS BEER IS

Taking the classic pairing of plums and vanilla and amplifying the pairing by incorporating them in to a Scottish sour ale.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV		7%
TARGET FG		1004
TARGET OG		1058
EBC		10

METHOD / TIMINGS



MASH TEMP

65°C 149°F 55mins



TWIST/ CELLAR ADDITIONS

Vanilla Tea 2g

INGREDIENTS



MALT

Weyermann Pils	1.5kg	3.3lb
Weyermann Pale Wheat	0.2kg	0.4lb
Munich	0.1kg	0.2lb
Weyermann Acidulated Malt	0.1kg	0.2lb



HOPS

	(g)	Add	Attribute
Magnum	0.5	90	14% Alpha
H. Blanc	6	Flame Out	10% Alpha



YEAST

House Brett Blend

FOOD PAIRING



- Stichelton Creamy Blue Cheese
- Tiramisu
- 5-Spice Duck Noodles

PACKAGING



BREWER'S TIP



Experiment with hot and cold extraction of the vanilla to see which method suits your vanilla pods best. A combination of both might yield the best results.



BREWER'S NOTES

HERE THEY ARE IN ALL THEIR GLORY. 415 RECIPES SPREAD OVER THE FOLLOWING PAGES, EACH ONE RECREATED AT HOMEBREW SCALE FOR YOUR CHANCE TO BASTARDISE, IMPROVE ON, OR AMEND IN ANY WAY YOU SEE FIT. NOTE DOWN YOUR PROGRESS AS YOU GO AND BE SURE AND SHARE YOUR BREWS AND RESULTS AS THEY HAPPEN. JUST TAG US ON SOCIAL MEDIA.

  @BREWDGOFFICIAL  @BREWDG

WHICH WILL YOU ATTEMPT FIRST?

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In 2005 two guys and a dog began home brewing in a garage in North-Eastern Scotland. Two years and countless successes and failures later, BrewDog came howling into the world. Ten years after that – and more than 250 different beers later – we released the recipe and story behind every single one of these brews.

A decade in the making, DIY Dog is the summation of our desire to pass on all that we have learned, as we approach our tenth anniversary. With DIY Dog 2019 you can drink our beer before we do, or head back in time and resurrect your favourite from our history. Each and every one detailed for you to recreate, bastardise and modify at your leisure during your homebrewing escapades.

Almost all of our epic brewery team began their interest in beer by working on their own creations as homebrewers; DIY Dog is your chance to work on theirs.

