



DIY DOG

THE BREWDOG BACK CATALOGUE

BREWING FOR PUNKS

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

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

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

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

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

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

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

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

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

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

Love hops and live the dream.

James, Martin and the team x



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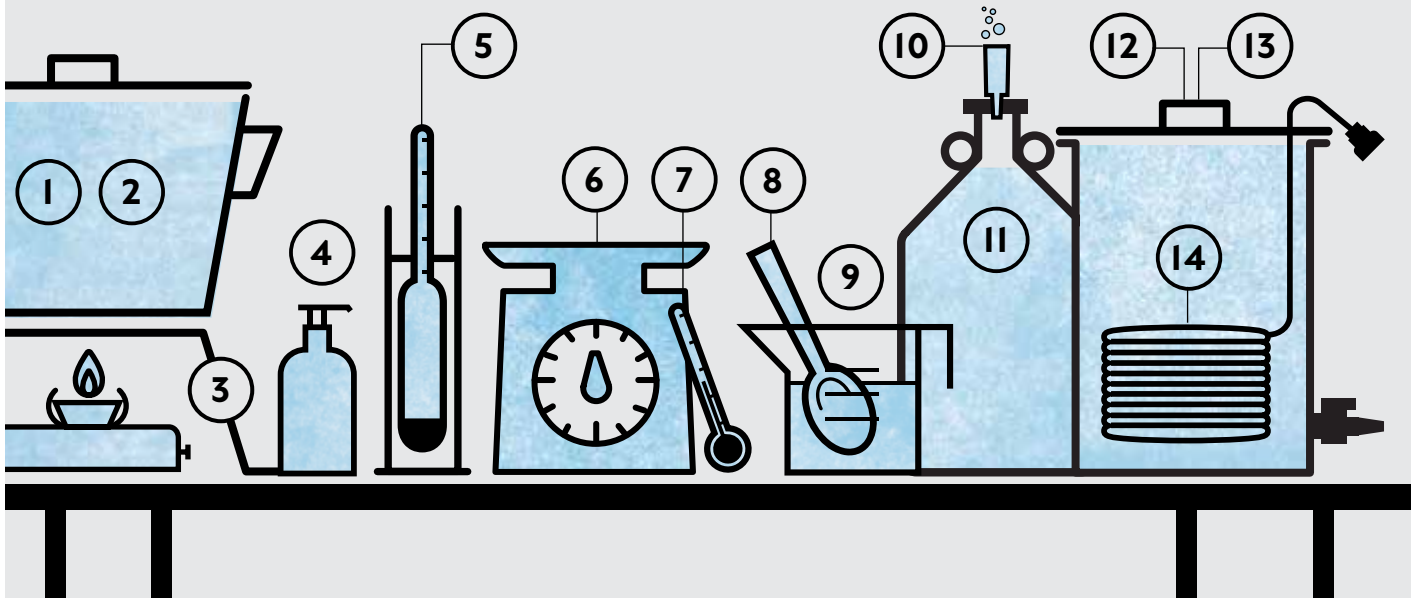
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HOME BREWING 101

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

BASIC ALL-GRAIN BREWING EQUIPMENT LIST



1. MASH TUN

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

2. LAUTER TUN

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

3. HEAT SOURCE

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

4. SANITISER

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

5. HYDROMETER

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

6. SCALES

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

7. THERMOMETER

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

8. BIG SPOON

For all the stirring. Plastic or metal will do.

9. MEASURING JUG

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

10. AIRLOCK OR BLOW OFF

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

11. FERMENTER

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

12. BREW KETTLE

Vessel in which sweet wort is boiled with hops.

13. HOT LIQUOR TANK

Vessel used to heat water for mashing and sparging.

14. WORT CHILLER

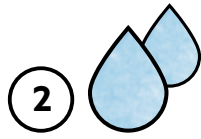
Be it a coil of copper pipe, a fancy heat exchanger or a bathtub full of ice, it's important to get your wort cool quick after boiling.

BASIC ALL-GRAIN BREWING



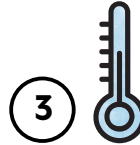
CLEAN & SANITISE

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



HEAT YOUR STRIKE WATER

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



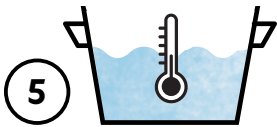
PRE-HEAT MASH TUN

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



MASH IN

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



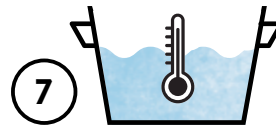
CHECK TEMPERATURE

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



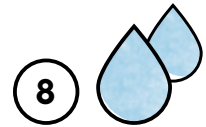
HOLD TEMPERATURE

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



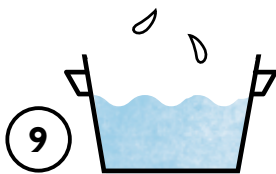
HEAT YOUR SPARGE

Aim for 75-78°C.



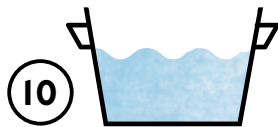
VORLAUF

Recirculate your wort until the wort runs clear.



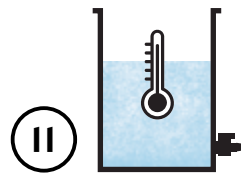
LAUTER

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



SPARGE

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



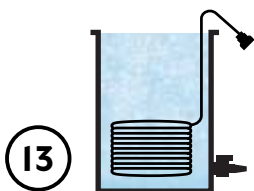
BOIL

Bring the sweet wort to a rolling, uncovered boil.



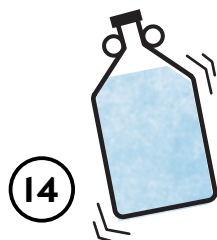
ADD HOPS!

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



COOL THE WORT

Reduce to pitching temperature as quickly as humanly possible.



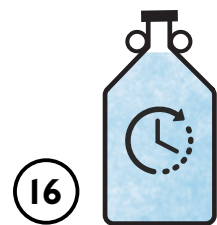
TRANSFER & AERATE

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



PITCH YEAST

Add the yeast and agitate once more.



SEAL

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

HOW TO BREW LIKE A PRO



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



ADJUST THE PH OF THE MASH.

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



FLY SPARGE RATHER THAN BATCH SPARGE.

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



USE CARRAGEENAN (IRISH MOSS).

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



YEAST IS DEPENDENT ON OXYGEN TO GROW.

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



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

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



REDUCE TEMPERATURE FLUCTUATIONS DURING FERMENTATIONS.

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



ADJUST THE RECIPE TO YOUR INGREDIENTS AND KIT.

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

GLOSSARY OF BREWING TERMS

ABV - ALCOHOL BY VOLUME

AERATION - EXPOSING BEER TO AIR OR OXYGEN

ALE - TOP/WARM FERMENTED BEER

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

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

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

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

EBC° - MEASUREMENT OF COLOUR USED BY EUROPEAN BREWING CONVENTION

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

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

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

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

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

LAGER - BOTTOM/COLD FERMENTED BEER.

MASH - PROCESS OF COMBINING THE GRIST WITH WARM WATER.

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

PITCHING - ADDITION OF YEAST TO THE FERMENTER.

PH - MEASUREMENT OF ACIDITY OR ALKALINITY

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

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

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

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

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





#1

PUNK IPA 2007 - 2010

FIRST BREWED APRIL 2007

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

THIS BEER IS

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

BASICS

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

METHOD / TIMINGS



MASH TEMP

65°C 150°F 75mins



FERMENTATION

19°C 66°F

INGREDIENTS



MALT

Extra Pale 5.3kg 11.7lb



HOPS

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



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Spicy carne asada with a pico de gallo sauce

Shredded chicken tacos with a mango chilli lime salsa

Cheesecake with a passion fruit swirl sauce

PACKAGING



BREWER'S TIP



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



#2

PUNK IPA 2010 - CURRENT

FIRST BREWED OCTOBER 2010

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

THIS BEER IS

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

BASICS

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

METHOD / TIMINGS



MASH TEMP

66°C 152°F 75 mins



FERMENTATION

19°C 66°F

INGREDIENTS



MALT

Extra Pale	4.38kg	9.6lb
Caramalt	0.25kg	0.55lb



HOPS

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



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Spicy carne asada with a pico de gallo sauce

Shredded chicken tacos with a mango chilli lime salsa

Cheesecake with a passion fruit swirl sauce

PACKAGING



BREWER'S TIP



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



#3

THE PHYSICS

FIRST BREWED APRIL 2007

LAID BACK AMBER BEER.

ABV
5%IBU
47OG
1048.5

THIS BEER IS

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

BASICS

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

METHOD / TIMINGS



MASH TEMP

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



FERMENTATION

19°C	66°F
------	------

INGREDIENTS



MALT

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



HOPS

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



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING

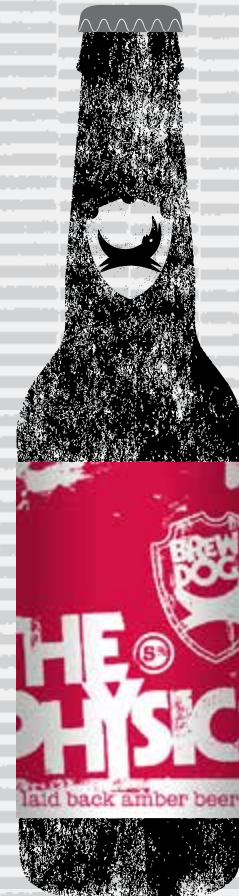


Barbecue pulled pork on sourdough bread

Roast turkey with a honey and herb marinade and roasted vegetables

Banana walnut loaf with chocolate chips

PACKAGING



BREWER'S TIP



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



#4 RIPTIDE

FIRST BREWED APRIL 2007

TWISTED MERCILESS STOUT.

ABV
8%

IBU
45

OG
1075




THIS BEER IS

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

BASICS

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

METHOD / TIMINGS

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

INGREDIENTS



MALT

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



HOPS

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



YEAST

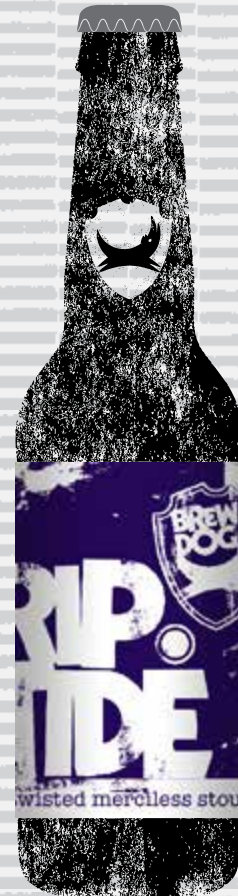
Wyeast 1272 - American Ale II™

FOOD PAIRING



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

PACKAGING



BREWER'S TIP



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



#5

HOP ROCKER

FIRST BREWED APRIL 2007

HOPPY AGGRESSIVE LAGER.

ABV
5.5%IBU
40OG
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

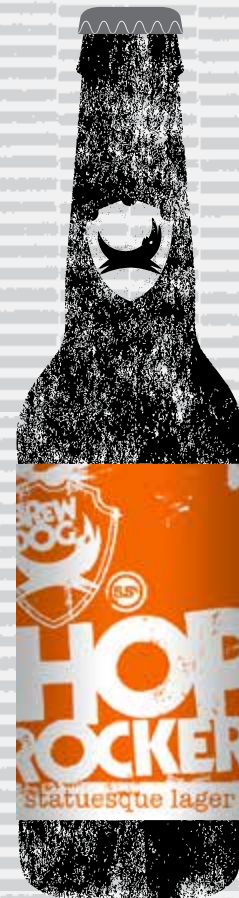


Cajun spiced chicken wings

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

INGREDIENTS



MALT

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



HOPS

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



YEAST

Wyeast 1272 - American Ale II™

PACKAGING



BREWER'S TIP



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



#7

PARADOX JURA

FIRST BREWED JUNE 2010

UBIQUITOUS IMPERIAL STOUT.

| ABV
10%| IBU
55| OG
1128

THIS BEER IS

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

BASICS

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

METHOD / TIMINGS



MASH TEMP

65°C 149°F 90mins



FERMENTATION

21°C 70°F



TWIST

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

INGREDIENTS



MALT

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



HOPS

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



YEAST

Wyeast 1272 - American Ale II™

PACKAGING



FOOD PAIRING



Smoked cured beef

Smoked aubergine tapenade with rye bread

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

BREWER'S TIP



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



#8

PEROXIDE PUNK

FIRST BREWED APRIL 2007

ZESTY PALE ALE.

| ABV
4%| IBU
40| OG
1039



THIS BEER IS

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

BASICS

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

METHOD / TIMINGS

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

INGREDIENTS



MALT

Maris Otter	3.85kg	8.5lb
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HOPS

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



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



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

PACKAGING

**KEG ONLY**

BREWER'S TIP



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

NEW ZEALAND PALE ALE.

ABV
4.1%

IBU
65

OG
1042

THIS BEER IS

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

BASICS

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

METHOD / TIMINGS

MASH TEMP

65°C 149°F 75mins

FERMENTATION

19°C 66°F

INGREDIENTS

MALT

Extra Pale Maris Otter 4.02kg 8.86lb

HOPS

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

YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING

Quince cheese

Shredded chicken and mango salsa taquitos

Poached pear

PACKAGING



KEG ONLY

BREWER'S TIP



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

A REAL BITTER EXPERIENCE.

ABV
4.5%

IBU
60

OG
1044

THIS BEER IS

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

BASICS

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

METHOD / TIMINGS

	MASH TEMP		
64°C	147°F	75mins	

	FERMENTATION		
19°C	66°F		

INGREDIENTS

MALT

Extra Pale - Maris Otter	3.3kg	7.28lb	
Caramalt	0.2kg	0.44lb	
Munich	0.4kg	0.88lb	

HOPS

	(g)	Add	Attribute
Fuggles	25	Start	Bitter
First Gold	25	Start	Bitter
Fuggles	37.5	Middle	Flavour
First Gold	37.5	Middle	Flavour
Cascade	37.5	End	Flavour

YEAST

Wyeast 1056 - American Ale II™

FOOD PAIRING



Spicy chicken tikka masala
Grilled chicken quesadilla
Caramel toffee cake

PACKAGING



KEG ONLY

BREWER'S TIP



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

DARK FULL-BODIED CASK ALE.

ABV
2.7%

IBU
36

OG
1033

THIS BEER IS

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

BASICS

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

METHOD / TIMINGS

MASH TEMP

65°C 149°F 75mins

FERMENTATION

19°C 66°F

INGREDIENTS

MALT

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

HOPS

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

YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Lamb and root vegetable stew
Warm goats cheese salad
Raisin rum cake

PACKAGING



CASK ONLY

BREWER'S TIP



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



#12 STORM

FIRST BREWED DECEMBER 2007

ISLAY WHISKY AGED IPA.

ABV
8%

IBU
60

OG
1082

THIS BEER IS

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

BASICS

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

METHOD / TIMINGS



MASH TEMP

65°C 150°F 75mins



FERMENTATION

19°C 66°F



TWIST

Oak chips soaked in Islay whisky 50g

INGREDIENTS



MALT

Extra Pale 5.8kg 12.9lb



HOPS

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



YEAST

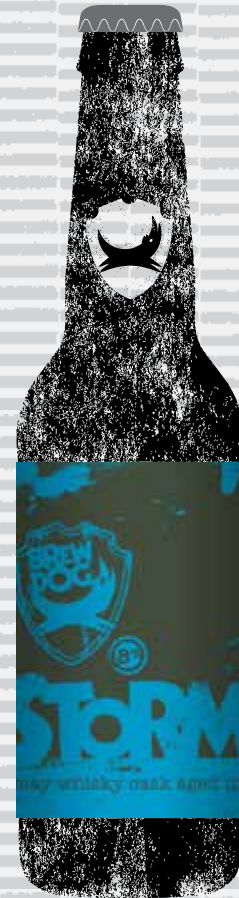
Wyeast 1056 American Ale™

FOOD PAIRING



Oysters
Hickory smoked ham
Rocky Road

PACKAGING



BREWER'S TIP



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



#13 CULT LAGER

FIRST BREWED APRIL 2008

US & NEW ZEALAND HOPPED LAGER.

ABV
5.4%

IBU
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

Saflager S189

FOOD PAIRING



- Arrabiata pasta with grilled prawns
- Mexican spiced chicken with hot sauce
- Orange marmalade thumb print cookie

PACKAGING



BREWER'S TIP



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



#14

TRASHY BLONDE

FIRST BREWED APRIL 2008

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

THIS BEER IS

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

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

BASICS

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

METHOD / TIMINGS



MASH TEMP

69°C 156°F



FERMENTATION

18°C 64°F

INGREDIENTS



MALT

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



HOPS

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



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



- Fresh crab with lemon
- Garlic butter dipping sauce
- Goats cheese salad
- Creamy lemon bar doused in powdered sugar

PACKAGING



BREWER'S TIP



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



#15

ORIGINAL DOGMA (NÉE SPEEDBALL)

FIRST BREWED JULY 2008

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

THIS BEER IS

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

BASICS

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

METHOD / TIMINGS



MASH TEMP

64°C 143°F 75mins



FERMENTATION

21°C 70°F



TWIST

Herb and honey addition

INGREDIENTS



MALT

Extra Pale	4.5kg	9.9lb
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.

ORGANIC BLACK LAGER.

ABV
4.9%

IBU
32

OG
1047.5

THIS BEER IS

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

BASICS


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

METHOD / TIMINGS


 **MASH TEMP**
65°C 149°F

 **FERMENTATION**
15°C 59°F

INGREDIENTS

 **MALT**


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

 **HOPS**

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

 **YEAST**
SI89 Yeast

FOOD PAIRING

 Spicy cajun fried chicken

Pork dumplings with rich soy sauce

Cinnamon carrot cake with creamy cheese frosting

PACKAGING



BREWER'S TIP



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



#18 BAD PIXIE

FIRST BREWED OCTOBER 2008

SPICED WHEAT BEER.

ABV
4.7%

IBU
45

OG
1047

THIS BEER IS

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

BASICS

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

METHOD / TIMINGS

MASH TEMP

67°C 153°F 75mins

FERMENTATION

19°C 66°F

TWIST

Crushed juniper berries	12.5g
Lemon peel	18.8g

INGREDIENTS

MALT

Wheat	2.5kg	5.51lb
Extra Pale	2.06kg	4.54lb

HOPS

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

YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Poached sole fillet with capers
Summer fruit salad
Banana split

PACKAGING



BREWER'S TIP



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

#19 CHAOS THEORY

FIRST BREWED OCTOBER 2008

PREDICTABLY RANDOM IPA.

ABV
7.1%

IBU
90

OG
1067

THIS BEER IS

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

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

BASICS

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

METHOD / TIMINGS



MASH TEMP

65°C 149°F 75mins



FERMENTATION

19°C 66°F

INGREDIENTS



MALT

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



HOPS

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



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Spicy mexican meatball stew

Habenero and mango pulled pork tacos

Spiced pumpkin pie with chocolate whipped cream

PACKAGING



BREWER'S TIP



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

THERE'S A STORM BREWING.

ABV
12.5%

IBU
125

OG
1087

THIS BEER IS

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

BASICS

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

METHOD / TIMINGS



MASH TEMP

65°C 149°F 75mins



FERMENTATION

21°C 70°F



TWIST

Oak chips 15g

Fresh strawberries 3kg

INGREDIENTS



MALT

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



HOPS

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



YEAST

Wyeast American Ale II Strain 1272

FOOD PAIRING



Poached eggs and smoked salmon

Salt and pepper squid

Key Lime Pie

PACKAGING



BREWER'S TIP



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



#21

COFFEE IMPERIAL STOUT

FIRST BREWED NOVEMBER 2008

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

THIS BEER IS

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

BASICS

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

METHOD / TIMINGS



MASH TEMP

64°C	147°F	90mins
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FERMENTATION

19°C	66°F
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TWIST

Coffee added after boil. Aged on French oak chips.

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

INGREDIENTS



MALT

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



HOPS

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



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Gooey chocolate brownies

Chicken fried steak with cheesy mash

Spicy chicken empanadas

PACKAGING



BREWER'S TIP



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



#22

DEVINE REBEL (W/MIKKELLER)

FIRST BREWED DECEMBER 2008

OAK-AGED BARLEY WINE.

| ABV
12.5%| IBU
100| OG
1093

THIS BEER IS

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

BASICS

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

METHOD / TIMINGS



MASH TEMP

65°C 149°F 90mins



FERMENTATION

19°C 66°F



TWIST

Part-aged in oak barrels, finished with champagne yeast

INGREDIENTS



MALT

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



HOPS

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



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Stilton on gingerbread biscuits.

Pot roasted artichokes

Lamb chops with caramelised figs

PACKAGING



BREWER'S TIP



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

#23 77 LAGER

FIRST BREWED DECEMBER 2008

ARTISAN REBEL PILSNER.

ABV
4.9%

IBU
30

OG
1047

THIS BEER IS

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

BASICS

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

METHOD / TIMINGS



MASH TEMP

65°C 149°F 75mins



FERMENTATION

10°C 50°F

INGREDIENTS



MALT

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



HOPS

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



YEAST

Wyeast Pilsner Strain 2007™

FOOD PAIRING



Aromatic spicy red thai curry
Sticky spicy barbecue ribs with a strong blue cheese dipping sauce
Creamy warm baked goats cheese salad

PACKAGING



BREWER'S TIP



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



#24

ATLANTIC IPA ALE

FIRST BREWED DECEMBER 2008

IPA OF YESTERYEAR.

| ABV
8%| IBU
80| OG
1074

THIS BEER IS

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

BASICS

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

METHOD / TIMINGS



MASH TEMP

65°C 149°F 75min



FERMENTATION

19°C 66°F

INGREDIENTS



MALT

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



HOPS

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



YEAST

US-05

FOOD PAIRING

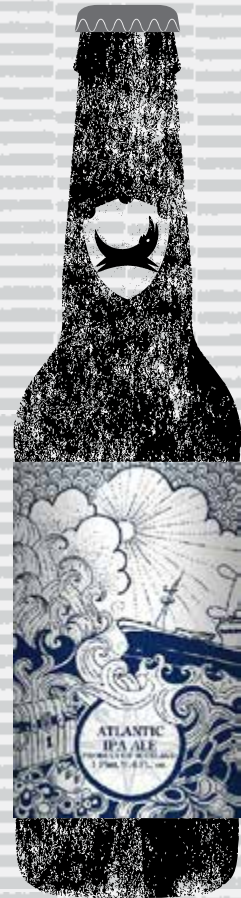


Smoked venison sausage

Very mature Cheddar

Fettucine alfredo

PACKAGING



BREWER'S TIP



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



#25

HOW TO DISAPPEAR COMPLETELY

FIRST BREWED APRIL 2009

FAKE FIX DOUBLE IPA.

ABV
3.5%IBU
198OG
1037

THIS BEER IS

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

BASICS

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

METHOD / TIMINGS



MASH TEMP

65°C 149°F 75mins



FERMENTATION

19°C 66°C

INGREDIENTS



MALT

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



HOPS

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



YEAST

Wyeast 3522 - Ardennes™

PACKAGING



BREWER'S TIP



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

FOOD PAIRING



Spicy pork sausages with red potato mash

Turnip beef stew with crusty fresh baked bread

Summer berry cheesecake



#26 5AM SAINT

FIRST BREWED JUNE 2009

BITTERSWEET CHAOS. MALTY. FRUITY. BITE.

ABV
5%

IBU
30

OG
1050

THIS BEER IS

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

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

BASICS

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

METHOD / TIMINGS



MASH TEMP

62°C 144°F 75mins



FERMENTATION

19°C 66°F

INGREDIENTS



MALT

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



HOPS

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



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Cheddar cheese melt on crisp rye toast

Moroccan chicken tagine

Cheesecake topped with kiwi

PACKAGING



BREWER'S TIP



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



#27

TOKYO RISING SUN - HIGHLAND

FIRST BREWED JUNE 2009

A BEAUTIFUL ACCIDENT.

 ABV
13.2%

 IBU
85

 OG
1125

THIS BEER IS

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

BASICS

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

METHOD / TIMINGS



MASH TEMP

65°C 149°F



FERMENTATION

21°C 70°F



TWIST

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

INGREDIENTS



MALT

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



HOPS

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



YEAST

WLP099 Super High Gravity Ale

FOOD PAIRING



Chorizo cooked in red wine

Rib eye steak with a compound butter

Baked Alaska

PACKAGING



BREWER'S TIP



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



#28

TOKYO RISING SUN - LOWLAND

FIRST BREWED JUNE 2009

A BEAUTIFUL ACCIDENT.

 ABV
13.2%

 IBU
85

 OG
1125

THIS BEER IS

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

BASICS

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

METHOD / TIMINGS



MASH TEMP

65°C 149°F



FERMENTATION

21°C 70°F



TWIST

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

INGREDIENTS



MALT

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



HOPS

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



YEAST

WLP099 Super High Gravity Ale

FOOD PAIRING



Duck liver paté

Mutton stew

Kirsch chocolate truffles

PACKAGING



BREWER'S TIP



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

INTERGALACTIC STOUT. RICH. SMOKY. FRUITY.

ABV
16.5%

IBU
85

OG
1157

THIS BEER IS

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

BASICS

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

METHOD / TIMINGS

MASH TEMP

65°C 149°F

FERMENTATION

21°C 70°F

TWIST

Cranberry	25g	End
Jasmine	25g	End
Muscovado	300g	Middle
Oak Chips	15g	FV

INGREDIENTS

MALT

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

HOPS

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

YEAST

WLP099 Super High Gravity Ale

FOOD PAIRING

Herbal roast beef with a cranberry jus

Baked honey glazed ham with dark fruit sauce

Dark fruit cake

PACKAGING



BREWER'S TIP



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



#30 PUNK MONK

FIRST BREWED JULY 2009

WHO ORDERED THE BELGIAN YEAST?

ABV
6%

IBU
60

OG
1056

THIS BEER IS

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

BASICS

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

METHOD / TIMINGS



MASH TEMP

65°C 150°F 75mins



FERMENTATION

19°C 66°F

INGREDIENTS



MALT

Extra Pale 5.3kg 11.7lb



HOPS

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



YEAST

Wyeast-Ardennes 3522

FOOD PAIRING



Moules frites

Thai green curry

Lemon posset

PACKAGING



KEG ONLY

BREWER'S TIP



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



#31

BASHAH (W/STONE BREWING CO)

FIRST BREWED AUGUST 2009

BLACK BELGIAN DOUBLE IPA.

ABV
9.7%IBU
100+OG
1088

THIS BEER IS

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

BASICS

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

METHOD / TIMINGS



MASH TEMP

65°C	149°F	175mins
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FERMENTATION

19°C	66°C
------	------

INGREDIENTS



MALT

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



HOPS

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



YEAST

Wyeast 3522- Ardennes™

FOOD PAIRING

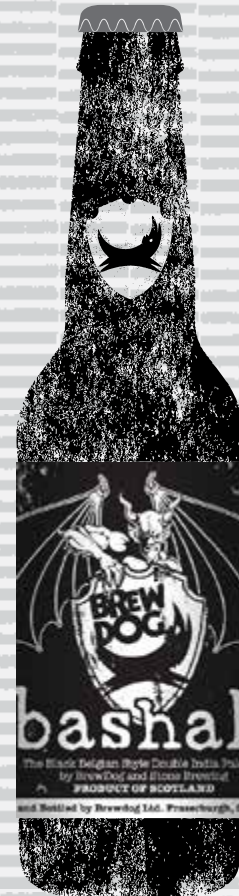


Chocolate crème brûlée with raspberries

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

Angus beef cheeseburger

PACKAGING



BREWER'S TIP



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



#32 NANNY STATE

FIRST BREWED AUGUST 2009

ALCOHOL FREE HOPPY ALE.

ABV
0.5%

IBU
55

OG
1007

THIS BEER IS

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

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

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

BASICS

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

METHOD / TIMINGS



MASH TEMP

65°C 149°F 30mins



FERMENTATION

19°C 66°F

INGREDIENTS



MALT

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



HOPS

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



YEAST

Wyeast 1056 - American Ale™

PACKAGING



FOOD PAIRING



Earthy mushroom pasta.

BREWER'S TIP



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



#33

TACTICAL NUCLEAR PENGUIN

FIRST BREWED SEPTEMBER 2009

UBER IMPERIAL STOUT.| ABV
32%| OG
1157

THIS BEER IS

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

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

BASICS

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

METHOD / TIMINGS



MASH TEMP

65°C 149°F



FERMENTATION

21°C 70°F



TWIST

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

INGREDIENTS



MALT

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



HOPS

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



YEAST

WLP099 Super High Gravity Ale

PACKAGING



FOOD PAIRING



Lobster thermidor

Pan fried Foie Gras

Vanilla bean white chocolate

BREWER'S TIP



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



#34 EUOTRASH

FIRST BREWED OCTOBER 2009

BELGIAN BLONDE.

ABV
4.1%

IBU
52

OG
1041

THIS BEER IS

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

BASICS

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

METHOD / TIMINGS



MASH TEMP

66°C 151°F 90mins



FERMENTATION

19°C 66°F



TWIST

Fermented with Belgian yeast for signature character

INGREDIENTS



MALT

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



HOPS

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



YEAST

Wyeast 3522 - Belgian Ardennes™

FOOD PAIRING



Grilled fish salad

Angelfood cake

Pad Thai

PACKAGING



KEG ONLY

BREWER'S TIP



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



#35 MOVEMBER

FIRST BREWED NOVEMBER 2009

MOUSTACHE-WORTHY BEER.

ABV
4.5%

IBU
50

OG
1047

THIS BEER IS

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

BASICS

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

METHOD / TIMINGS

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

INGREDIENTS



MALT

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



HOPS

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



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



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

PACKAGING



BREWER'S TIP



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



#36 BLACK DOG

FIRST BREWED NOVEMBER 2009

HOPPY BLACK WHEAT STOUT.

ABV
5.5%

IBU
60

OG
1062

THIS BEER IS

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

BASICS

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

METHOD / TIMINGS



MASH TEMP

68°C 154°F 90mins



FERMENTATION

19°C 66°F

INGREDIENTS



MALT

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



HOPS

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



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Spicy chicken and chilli verde sauce enchiladas

Smoked chorizo and strong cheese board

PACKAGING



KEG ONLY

BREWER'S TIP



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



#37

HARDCORE IPA

FIRST BREWED DECEMBER 2009

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

THIS BEER IS

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

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

BASICS

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

METHOD / TIMINGS



MASH TEMP

65°C | 149°F | 75mins



FERMENTATION

21°C | 70°F

INGREDIENTS



MALT

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



HOPS

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



YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING



Spicy wings with blue cheese dip

Pan seared scallops with a chilli sauce

Creamy chocolate and caramel cheesecake

PACKAGING



BREWER'S TIP



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



#38

SINK THE BISMARCK!

FIRST BREWED DECEMBER 2009

IPA FOR THE DEDICATED.| ABV
41%| OG
1085**THIS BEER IS**

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

BASICS

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

METHOD / TIMINGS**MASH TEMP**

65°C 149°F 75mins

**FERMENTATION**

21°C 70°F

INGREDIENTS**MALT**

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

**HOPS**

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

**YEAST**

Wyeast 1272 - American Ale II™

FOOD PAIRING

Charred apricot salad

Whole baked reblochon

Salted caramel crème brûlée

PACKAGING**BREWER'S TIP**

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



#39 ALPHA DOG

FIRST BREWED FEBRUARY 2010

EXISTENTIAL RED ALE.

ABV
4.5%

IBU
42

OG
1046

THIS BEER IS

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

BASICS

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

METHOD / TIMINGS



MASH TEMP

65°C 149°F 25mins



FERMENTATION

22°C 72°F

INGREDIENTS



MALT

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



HOPS

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



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Pastrami

Swiss and horseradish sandwich

Sharp cheddar cheese and onion/raisin chutney

Peanut brittle

PACKAGING



BREWER'S TIP



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

#40 SKULL CANDY

FIRST BREWED FEBRUARY 2010

PACIFIC HOPPED AMBER BITTER.

ABV
3.5%

IBU
33

OG
1038



THIS BEER IS

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

BASICS

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

METHOD / TIMINGS

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

INGREDIENTS



MALT

Extra Pale	2.81kg	6.19lb
Caramalt	0.63kg	1.38lb
Crystal I20	0.31kg	0.69lb



HOPS

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



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



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

PACKAGING



KEG ONLY

BREWER'S TIP



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

VANILLA BEAN INFUSED BELGIAN QUAD.

ABV
10.2%

IBU
20

OG
1095




THIS BEER IS

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

BASICS

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


METHOD / TIMINGS

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


INGREDIENTS

 **MALT**

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


 **HOPS**

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

 **YEAST**

Westvleteren 12 (recovered from a bottle)

FOOD PAIRING




Baked brown butter lobster
Apple crumble and custard
Coffee carrot cake

PACKAGING



BREWER'S TIP

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

WHISKY CASK-AGED SCOTCH ALE.

ABV	IBU	OG
12.5%	30	1106




THIS BEER IS

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

BASICS


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


METHOD / TIMINGS

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


INGREDIENTS

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

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

 YEAST	
Saflager S189	


FOOD PAIRING


Kedgeree
Scotch broth with sourdough bread
Cloutie dumpling

PACKAGING



BREWER'S TIP

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



#43 PROTOTYPE 27

FIRST BREWED APRIL 2010

VIBRANT SMOKY PINK IPA.

ABV
9.2%

IBU
149

OG
1083

THIS BEER IS

Hardcore IPA with raspberries aged in Caol Ila casks.

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

BASICS

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

METHOD / TIMINGS

MASH TEMP

65°C 149°F 90mins

FERMENTATION

19°C 66°F

INGREDIENTS



MALT

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



HOPS

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



YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING



- Strong blue cheese
- Cranachan
- Chicago style hot links

PACKAGING



BREWER'S TIP



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

LIQUID ART.

ABV
5.5%

IBU
20

OG
1048

THIS BEER IS

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

BASICS

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

METHOD / TIMINGS



MASH TEMP

63°C 145°F



FERMENTATION

22°C 72°F

INGREDIENTS



MALT

Pale Ale Malt 5.3kg 11.70lb



HOPS

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



YEAST

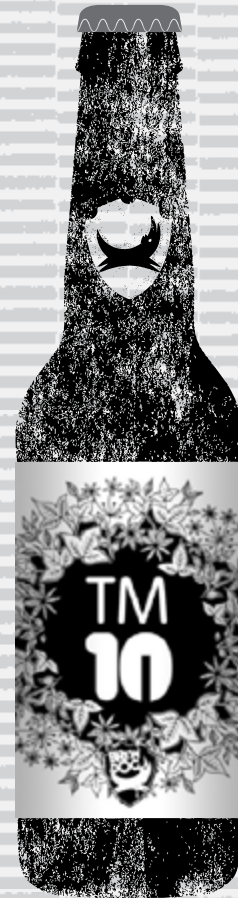
Wyeast 3711 - French Saison™

FOOD PAIRING



Tom yum soup
Andhra chicken pickle curry
Butterscotch tart

PACKAGING



BREWER'S TIP



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

TRIPLE DRY HOPPED IMPERIAL RED ALE.

ABV
18%

IBU
70

OG
1150

THIS BEER IS

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

BASICS

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

METHOD / TIMINGS



MASH TEMP

65°C 149°F



FERMENTATION

22°C 72°F



TWIST

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

INGREDIENTS



MALT

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



HOPS

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



YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING



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

PACKAGING



BREWER'S TIP



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



#46

HARDKOGT IPA

FIRST BREWED JUNE 2010

A SPECIAL DOUBLE IPA FOR OUR DANISH FRIENDS.| ABV
7.6%| IBU
175| OG
1072

THIS BEER IS

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

BASICS

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

METHOD / TIMINGS



MASH TEMP

63°C 145°F 90mins



FERMENTATION

21°C 70°F

INGREDIENTS



MALT

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



HOPS

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



YEAST

Wyeast 1272 - American Ale II™

PACKAGING



BREWER'S TIP



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

FOOD PAIRING



Thick cut salami pieces on tiger bread

Chilli spiced pork pie

Poached pear and blue cheese crumble

IMPERIAL STOUT WITH COFFEE, LOADS OF COCOA AND CHILLI.

ABV
15%

IBU
80

OG
1113




THIS BEER IS

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

BASICS

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

METHOD / TIMINGS

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

INGREDIENTS



MALT

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



HOPS

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



YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING



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

PACKAGING



BREWER'S TIP



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



#48 ALICE PORTER

FIRST BREWED SEPTEMBER 2010

ENIGMATIC DARK ALCHEMY.

ABV
5.2%

IBU
55

OG
1053

THIS BEER IS

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

BASICS

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

METHOD / TIMINGS



MASH TEMP

65°C 149°F



FERMENTATION

19°C 66°F

INGREDIENTS



MALT

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



HOPS

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



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Applewood cheddar bacon beef burger

Roasted garlic camembert

Parmesan truffles

PACKAGING



BREWER'S TIP



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



#49 SANTA PAWS

FIRST BREWED OCTOBER 2010

CHRISTMAS SCOTCH ALE.

ABV
4.5%

IBU
35

OG
1048

THIS BEER IS

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

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

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

BASICS

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

METHOD / TIMINGS



MASH TEMP

66°C 150°F 75mins



FERMENTATION

19°C 66°F



TWIST

Honey 75g FV

INGREDIENTS



MALT

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



HOPS

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



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



French onion soup
Braised pheasant
Caramel sauce and hot fudge

PACKAGING



BREWER'S TIP



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

CRANACHAN IMPERIAL STOUT.

ABV
11.6%

IBU
77

OG
1110

THIS BEER IS

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

BASICS

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

METHOD / TIMINGS

MASH TEMP

65°C 149°F 90mins

FERMENTATION

19°C 66°F

TWIST

Lactose 125g

Scottish Heather Honey 125g

Raspberries 187.5g

INGREDIENTS

MALT

Maris Otter Extra Pale 10kg 22.03lb

Carafa Spec Malt I 1.88kg 4.13lb

Flaked oats 1.88kg 4.13lb

Crystal 150 0.94kg 2.06lb

Dark Crystal 350-400 0.94kg 2.06lb

HOPS

(g) Add Attribute

Fuggles 125 Start Bitter

Fuggles 37.5 End Flavour

YEAST

Champagne

FOOD PAIRING

Aged cheddar with honey and raspberry chutney

Rich beef stew with winter vegetables and a dash of honey

Scottish raspberry cranachan parfait

PACKAGING



BREWER'S TIP



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



#51

FIRST BREWED DECEMBER 2010

BLACK TOKYO HORIZON (W/NØGNE Ø & MIKKELLER)

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

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

BASICS

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

METHOD / TIMINGS

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

INGREDIENTS**MALT**

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

**HOPS**

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

**YEAST**

Wyeast 1272 - American Ale II™

PACKAGING**BREWER'S TIP**

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

FOOD PAIRING

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

BELGIAN IMPERIAL STOUT.

ABV	IBU	OG
12.5%	40	1126




THIS BEER IS

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

BASICS


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


METHOD / TIMINGS

	MASH TEMP	
65°C	149°F	90mins
	FERMENTATION	
19°C	66°F	
	TWIST	
Toasted coconut flakes	75g	
Cacao Nibs	25g	


INGREDIENTS

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

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

	YEAST	
Wyeast 3522 - Belgian Ardennes™		


FOOD PAIRING

		
Venison with cacao nibs		
Apple upside-down cake		
Toffee marshmallow pie		

PACKAGING



BREWER'S TIP

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



#53

HELLO MY NAME IS INGRID

FIRST BREWED DECEMBER 2010

SOPHISTICATED BERGMANESQUE BEER.

ABV
8.2%IBU
42OG
1078

THIS BEER IS

A Double IPA with cloudberries 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 cloudberries 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

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



#54 BRAMLING X

FIRST BREWED JANUARY 2011

IPA IS DEAD

SINGLE HOP IPA SERIES - 2011.

ABV
7.5%

IBU
75

OG
1068

THIS BEER IS

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

BASICS

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

METHOD / TIMINGS

MASH TEMP

65°C 149°F 75mins

FERMENTATION

19°C 66°F

INGREDIENTS

MALT

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

HOPS

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

YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



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

PACKAGING



BREWER'S TIP



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



#55 CITRA

FIRST BREWED JANUARY 2011
IPA IS DEAD

SINGLE HOP IPA SERIES – 2011.

ABV
7.5%

IBU
70

OG
1068

THIS BEER IS

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

BASICS

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

METHOD / TIMINGS



MASH TEMP

65°C 149°F



FERMENTATION

19°C 66°C

INGREDIENTS



MALT

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



HOPS

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



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Lemon and herb salmon

Sharp cheddar with mango chutney

Shredded chicken tacos with pico de gallo

PACKAGING



BREWER'S TIP



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



#56 NELSON SAUVIN

FIRST BREWED JANUARY 2011

IPA IS DEAD

SINGLE HOP IPA SERIES – 2011.

ABV
7.5%

IBU
75

OG
1068

THIS BEER IS

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

BASICS

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

METHOD / TIMINGS



MASH TEMP

65°C 149°F



FERMENTATION

19°C 66°C

INGREDIENTS



MALT

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



HOPS

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



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Grilled halloumi salad with orange and pomegranate vinaigrette

Baked Camembert with smoked garlic, and salt and pepper wheat crackers

Crab cakes with lemon cream and herb dipping sauce.

PACKAGING



BREWER'S TIP



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



#57

SORACHI ACE

FIRST BREWED JANUARY 2011

IPA IS DEAD

SINGLE HOP IPA SERIES - 2011.

ABV
7.5%

IBU
75

OG
1068

THIS BEER IS

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

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

BASICS

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

INGREDIENTS



MALT

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



HOPS

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



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Sashimi

Grilled salmon with a herb and citrus infused butter

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

PACKAGING



BREWER'S TIP



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

METHOD / TIMINGS



MASH TEMP

65°C 149°F



FERMENTATION

19°C 66°C



#58

AVERY BROWN DREDGE

FIRST BREWED FEBRUARY 2011

BLOGGERS' IMPERIAL PILSNER.

ABV
7.2%

IBU
59

OG
1069

THIS BEER IS

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

BASICS

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

METHOD / TIMINGS



MASH TEMP

66°C 151°F 70mins



FERMENTATION

10°C 50°F

INGREDIENTS



MALT

Lager malt	6.63kg	14.59lb
Wheat	0.38kg	0.86lb



HOPS

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



YEAST

Wyeast Pilsner Lager 2007™

FOOD PAIRING



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

PACKAGING



BREWER'S TIP



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

#59 GROWLER

FIRST BREWED MARCH 2011

CITRA HOPPED PILSNER.

ABV
4.5%

IBU
38

OG
1042.9

THIS BEER IS

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

BASICS

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

METHOD / TIMINGS

 MASH TEMP	
65°C	149°F

 FERMENTATION	
10°C	50°F

INGREDIENTS



MALT

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



HOPS

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



YEAST

Wyeast 2007 - Pilsner™

FOOD PAIRING



Havarti cheese
Cajun spiced fried chicken
Lemon squares

PACKAGING



KEG ONLY

BREWER'S TIP



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



#60 RABIATOR

FIRST BREWED MARCH 2011

IMPERIAL WHEAT BEER.

ABV
10.27%

IBU
26

OG
1092

THIS BEER IS

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

BASICS

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

METHOD / TIMINGS



MASH TEMP

64°C 147°F 60mins



FERMENTATION

21°C 70°F

INGREDIENTS



MALT

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



HOPS

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



YEAST

Wyeast 3333 German Wheat™

FOOD PAIRING



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

PACKAGING



KEG ONLY

BREWER'S TIP



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

IMPERIAL BLACK IPA.

ABV
11.2%

IBU
150

OG
1098



THIS BEER IS

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

BASICS

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

METHOD / TIMINGS

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

INGREDIENTS



MALT

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



HOPS

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



YEAST

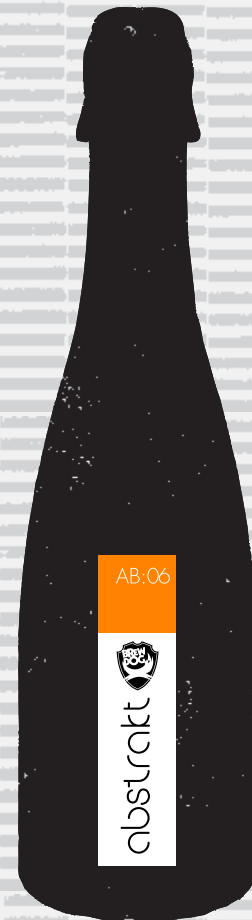
Wyeast 1272 - American Ale II™

FOOD PAIRING



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

PACKAGING



BREWER'S TIP



Boil down to desired OG (about 17 litres).



#62

JUNIPER WHEAT BEER

FIRST BREWED JUNE 2011

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

THIS BEER IS

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

BASICS

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

METHOD / TIMINGS



MASH TEMP

64°C 147°F 75mins



FERMENTATION

17°C 63°F

INGREDIENTS



MALT

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



HOPS

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



YEAST

Wyeast 1010 - American Wheat™

FOOD PAIRING



Herring rollmops

Chicken schnitzel

Gin & elderflower jelly

PACKAGING

**KEG ONLY**

BREWER'S TIP



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



#63

THE END OF HISTORY

FIRST BREWED JUNE 2011

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

THIS BEER IS

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

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

BASICS

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

METHOD / TIMINGS



MASH TEMP

65°C	149°F	75mins
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FERMENTATION

20°C	68°F
------	------



TWIST

Nettles	25g	End
Juniper	25g	End

INGREDIENTS



MALT

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



HOPS

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



YEAST

Wyeast-Ardennes 3522™

PACKAGING



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
70| OG
1073

THIS BEER IS

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

BASICS

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

METHOD / TIMINGS



MASH TEMP

68°C 154°F



FERMENTATION

20°C 68°F

INGREDIENTS



MALT

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



HOPS

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



YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING



Candied almond and blue cheese rocket salad

Chicken Tikka Madras

Pecan pie

PACKAGING



BREWER'S TIP



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



#65

MR. MIYAGI'S WASABI STOUT

FIRST BREWED SEPTEMBER 2011

SPICY STOUT BREWED BY ABERDEEN BAR STAFF.

ABV
7.5%IBU
90OG
1072

THIS BEER IS

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

BASICS

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

INGREDIENTS



MALT

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



HOPS

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



YEAST

Wyeast 1272 - American Ale II™

PACKAGING



KEG ONLY

METHOD / TIMINGS



MASH TEMP

65°C 149°F



FERMENTATION

21°C 70°F



TWIST

Wasabi Powder	45g	End
Wasabi Paste	75g	End

FOOD PAIRING



California sushi rolls with fresh crab and wasabi infused soy sauce

Spicy chilli and coriander Thai beef stew

Carrot and coriander rich cake

BREWER'S TIP



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



#66 SUNK PUNK

FIRST BREWED SEPTEMBER 2011

OCEAN FERMENTED LAGER.

ABV
7.1%

IBU
68

OG
1056

THIS BEER IS

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

BASICS

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

INGREDIENTS



MALT

Extra Pale 5.31kg 11.7lb



HOPS

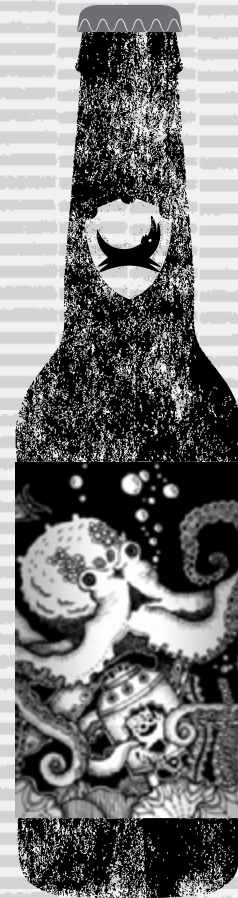
	(g)	Add	Attribute
Chinook	20	Start	Bitter
Ahtanum	12.5	Start	Bitter
Chinook	20	Middle	Flavour
Ahtanum	12.5	Middle	Flavour
Chinook	30	End	Flavour
Ahtanum	12.5	End	Flavour
Simcoe	12.5	End	Flavour
Nelson Sauvin	140	End	Flavour



YEAST

Wyeast 2007 - Pilsner™

PACKAGING



METHOD / TIMINGS



MASH TEMP

65°C 149°F 75mins



FERMENTATION

10°C 50°F



TWIST

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

FOOD PAIRING



Salt baked cod with lemon and dill butter

Beef, oyster and ale pie

Apple and rosemary tart

BREWER'S TIP



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

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


THIS BEER IS

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

BASICS

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

METHOD / TIMINGS


	MASH TEMP
69°C	156°F 45mins


	FERMENTATION
20°C	68°F

	TWIST
Age in red wine barrels	


INGREDIENTS

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

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

	YEAST
Wyeast 1272 - American Ale II™	


FOOD PAIRING

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

PACKAGING



BREWER'S TIP

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

IMPERIAL BROWN ALE AGED IN RUM CASKS.

ABV
11.8%

IBU
80

OG
1096

THIS BEER IS

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

BASICS

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

METHOD / TIMINGS



MASH TEMP

69°C 156°F 45mins



FERMENTATION

20°C 68°F



TWIST

Age in rum barrels

Tayberries 500g

Purple Raspberries 500g

INGREDIENTS



MALT

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



HOPS

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



YEAST

Wyeast American Ale II Strain 1272

FOOD PAIRING



Kippers and poached eggs

Slow cooked lamb shoulder with mint sauce

Apple and blackcurrant cobbler

PACKAGING



BREWER'S TIP



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



#69

OLD WORLD INDIA PALE ALE

FIRST BREWED OCTOBER 2011

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

THIS BEER IS

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

BASICS

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

METHOD / TIMINGS



MASH TEMP

65°C 149°F



FERMENTATION

22°C 72°F

INGREDIENTS



MALT

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



HOPS

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



YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING



Honey glazed ham with spicy roasted carrots

Mature cheddar with spicy chutney

Peach cobbler

PACKAGING



BREWER'S TIP



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



#70

OLD WORLD RUSSIAN IMPERIAL STOUT

FIRST BREWED OCTOBER 2011

RUSSIAN IMPERIAL STOUT.

ABV	IBU	OG
9.5%	80	1075

THIS BEER IS

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

BASICS

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

INGREDIENTS



MALT

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



HOPS

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



YEAST

Wyeast 1272 - American Ale II™

PACKAGING



METHOD / TIMINGS



MASH TEMP

64°C 147°F 90mins



FERMENTATION

19°C 66°F

FOOD PAIRING



Searched steak with a peppercorn sauce

Strong blue cheese and oatcakes

Chocolate cheesecake

BREWER'S TIP



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



#71

LOST DOG (W/LOST ABBEY)

FIRST BREWED NOVEMBER 2011

RUM-AGED IMPERIAL PORTER - LOST ABBEY COLLAB.

ABV
10%IBU
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
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THIS BEER IS

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


BASICS


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

METHOD / TIMINGS

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


INGREDIENTS

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

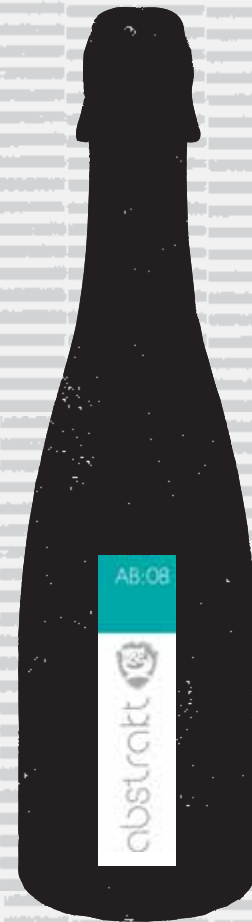
 HOPS		
	(g)	Add Attribute
First Gold	81.25	Start Bitter
First Gold	62.5	End Flavour
Coffee Beans	12.5	End

 YEAST		
Wyeast 1272 - American Ale II™		

FOOD PAIRING

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

PACKAGING



BREWER'S TIP



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



#73

SUNMAID STOUT

FIRST BREWED DECEMBER 2011

RUM & RAISIN IMPERIAL STOUT.

| ABV
10.2%| IBU
50| OG
1026

THIS BEER IS

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

BASICS

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

METHOD / TIMINGS



MASH TEMP

65°C 149°F 55mins



FERMENTATION

21°C 70°F



TWIST

Age in whisky casks with rum soaked raisins

INGREDIENTS



MALT

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



HOPS

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



YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING



Lapin aux pruneaux (braised rabbit with prunes)

Gouda cheese

Dark chocolate truffles

PACKAGING

**KEG ONLY**

BREWER'S TIP



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



#74

SHAREHOLDER BLACK IPA 2011

FIRST BREWED DECEMBER 2011

SHAREHOLDER BLACK IPA.

ABV
7.1%IBU
80OG
1067

THIS BEER IS

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

BASICS

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

METHOD / TIMINGS



MASH TEMP

66°C 151°F 90mins



FERMENTATION

19°C 66°F



TWIST

Several dozen brewers!

Toasted oak chips 75g FV

INGREDIENTS



MALT

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



HOPS

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



YEAST

Wyeast 1056 American Ale™

FOOD PAIRING



Classic American cheeseburger

Chilli chocolate bars

PACKAGING

**KEG ONLY**

BREWER'S TIP



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

CASK-AGED CHERRY IMPERIAL STOUT.

ABV
11.3%

IBU
50

OG
1098

THIS BEER IS

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


BASICS

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

METHOD / TIMINGS

 **MASH TEMP**
65°C 149°F

 **FERMENTATION**
20°C 68°F


 **TWIST**

Lactose	125g	Middle
Sour cherries	187.5g	Middle


INGREDIENTS

 **MALT**


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

 **HOPS**

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

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

FOOD PAIRING

 Pheasant paté


Roast duck in a cherry glaze

Chocolate torte with a dark fruit compote

PACKAGING



BREWER'S TIP

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

#76 SIMCOE

FIRST BREWED JANUARY 2012
IPA IS DEAD

SINGLE HOP INDIA PALE ALE.

ABV
6.7%

IBU
70

OG
1063

THIS BEER IS

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

BASICS

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

INGREDIENTS



MALT

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



HOPS

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



YEAST

Wyeast 1056 American Ale™

PACKAGING



METHOD / TIMINGS



MASH TEMP

65°C 149°F



FERMENTATION

99°C 66°F

FOOD PAIRING



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

BREWER'S TIP



Get the freshest Simcoe for the best profile.



#77

LIBERTINE PORTER

FIRST BREWED JANUARY 2012

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

THIS BEER IS


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

BASICS

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

METHOD / TIMINGS

	MASH TEMP
68°C	154°F 35mins

	FERMENTATION
18°C	64°F

INGREDIENTS



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



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



Wyeast 1056 - American Ale™

FOOD PAIRING



Blue cheese beef burger

Glazed short ribs

Chocolate cake

PACKAGING



BREWER'S TIP



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



#78

MIXTAPE 8

FIRST BREWED JANUARY 2012

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

ABV
14.5%IBU
50OG
1093

THIS BEER IS

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

BASICS

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

METHOD / TIMINGS



MASH TEMP

65°C 149°F 40mins



FERMENTATION

21°C 70°F



TWIST

Barrel aged and blended with Anarchist Alchemist

INGREDIENTS



MALT

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



HOPS

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



YEAST

Wyeast 3522 - Belgian Ardennes™

FOOD PAIRING

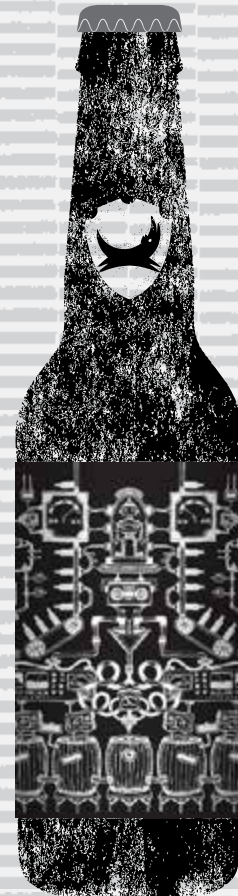


Coriander & chilli crab cakes

Goats cheese salad with walnuts, radish and blood orange

Pistachio cake

PACKAGING



BREWER'S TIP



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



#79

BITCH PLEASE (W/3 FLOYDS)

FIRST BREWED FEBRUARY 2012

BARLEY WINE - 3 FLOYDS COLLAB.

ABV
11.5%IBU
50OG
1104

THIS BEER IS

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

BASICS

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

METHOD / TIMINGS



MASH TEMP

65°C 149°F



FERMENTATION

21°C 70°F



TWIST

Two bars of Highland Toffee Start of boil

INGREDIENTS



MALT

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



HOPS

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



YEAST

Wyeast 1272 - American Ale II™

PACKAGING



FOOD PAIRING



Stilton Blue featured cheese platter

Dark bitter chocolate torte

Scotch bonnet beef chilli

BREWER'S TIP



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



#80 CHALLENGER

FIRST BREWED FEBRUARY 2012
IPA IS DEAD

SINGLE HOP INDIA PALE ALE – 2012.

ABV
6.7%

IBU
67

OG
1064

THIS BEER IS

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

BASICS

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

METHOD / TIMINGS



MASH TEMP

68°C 154°F



FERMENTATION

19°C 66°F

INGREDIENTS



MALT

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



HOPS

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



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



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

PACKAGING



BREWER'S TIP



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



#81 GALAXY

FIRST BREWED FEBRUARY 2012
IPA IS DEAD

SINGLE HOP INDIA PALE ALE – 2012.

ABV
6.7%

IBU
67

OG
1064

THIS BEER IS

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

BASICS

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

METHOD / TIMINGS

 **MASH TEMP**
68°C 154°F

 **FERMENTATION**
19°C 66°F

INGREDIENTS

MALT

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

HOPS

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

YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Spicy green chilli and lemongrass chicken thai curry

Sharp cheddar cheese and crackers

Ginger and orange zest cookies

PACKAGING



BREWER'S TIP



Use fresh Galaxy for the best flavour profile.



#82 HBC 369

FIRST BREWED FEBRUARY 2012
IPA IS DEAD

SINGLE HOP INDIA PALE ALE – 2012.

ABV
6.7%

IBU
67

OG
1064

THIS BEER IS

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

BASICS

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

METHOD / TIMINGS

 **MASH TEMP**
68°C 154°F

 **FERMENTATION**
19°C 66°F

INGREDIENTS



MALT

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



HOPS

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



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



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

PACKAGING



BREWER'S TIP



HBC 369 is now known as Mosaic!



#83 MOTUEKA

FIRST BREWED FEBRUARY 2012
IPA IS DEAD

SINGLE HOP INDIA PALE ALE – 2012.

ABV
6.7%

IBU
67

OG
1064

THIS BEER IS

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

BASICS

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

METHOD / TIMINGS


 **MASH TEMP**
68°C 154°F

 **FERMENTATION**
19°C 66°F

INGREDIENTS

 **MALT**


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

 **HOPS**

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

 **YEAST**
Wyeast 1056 - American Ale™


FOOD PAIRING

- 
- Tofu pad Thai with fresh lime juice and coriander
 - Fish tacos with avocado
 - Key lime pie

PACKAGING



BREWER'S TIP

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



#84

DEAD PONY CLUB

FIRST BREWED MARCH 2012

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

THIS BEER IS

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

BASICS

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

METHOD / TIMINGS



MASH TEMP

62°C | 144°F | 75mins



FERMENTATION

19°C | 66°F

INGREDIENTS



MALT

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



HOPS

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



YEAST

Wyeast 1056 - American Ale™

PACKAGING



FOOD PAIRING



Baja style fish tacos

Jerk chicken

Apple crumble

BREWER'S TIP



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



#85

LIBERTINE BLACK ALE

FIRST BREWED MARCH 2012

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

THIS BEER IS

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

BASICS

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

METHOD / TIMINGS



MASH TEMP

65°C 149°F 75mins



FERMENTATION

19°C 66°F

INGREDIENTS



MALT

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



HOPS

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



YEAST

Wyeast 1272 - American Ale II™

PACKAGING



FOOD PAIRING



Grilled king prawns with a chilli lime sauce

Blue cheese burger

Flourless chocolate ginger cake

BREWER'S TIP



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



#86

ANARCHIST ALCHEMIST

FIRST BREWED MARCH 2012

TRIPLE HOPPED TRIPLE IPA.

ABV
16.5%IBU
20.5OG
1112

THIS BEER IS

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

BASICS

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

METHOD / TIMINGS



MASH TEMP

65°C 149°F 75mins



FERMENTATION

20°C 68°F

INGREDIENTS



MALT

Extra Pale 12.5kg 27.53lb



HOPS

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



YEAST

Wyeast 1272 - American Ale II™

PACKAGING



FOOD PAIRING



Blue cheese & onion tart

Goan goat curry

Sugar-poached kumquat rice pudding

BREWER'S TIP



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

CACAO, COFFEE, CHILI IMPERIAL ANNIVERSARY STOUT.

ABV
15%

IBU
90

OG
1120

THIS BEER IS

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

BASICS

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

METHOD / TIMINGS

MASH TEMP

65°C 149°F 90mins

FERMENTATION

19°C 66°F

TWIST

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

INGREDIENTS

MALT

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

HOPS

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

YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING

Blackened cajun beef
Cave-aged cheddar
Flourless chocolate chilli cake

PACKAGING



BREWER'S TIP



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



#88

FIRST BREWED MAY 2012

HUNTER FOUNDATION PALE ALE

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

THIS BEER IS

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

BASICS

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

METHOD / TIMINGS



MASH TEMP

63°C | 145°F | 75mins



FERMENTATION

19°C | 66°F

INGREDIENTS



MALT

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



HOPS

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



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Monterey Jack stuffed grilled jalapenos

Barbecue corn and steak fajita seasoned wrap

Cinnamon & white chocolate churro

PACKAGING



BREWER'S TIP



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

A BLEND OF TWO BARREL-AGED IMPERIAL SAISONS.

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

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

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

INGREDIENTS

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

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

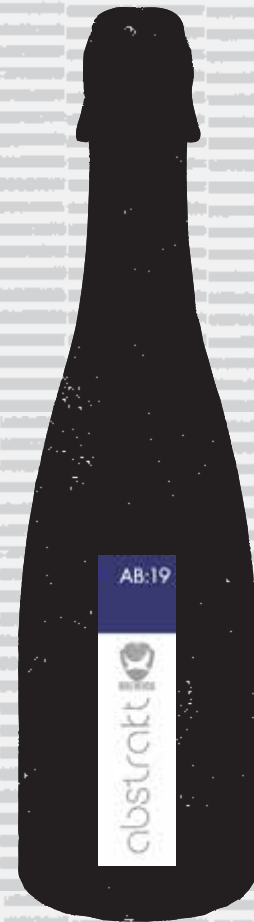
Age the individual beers separately before blending and ageing further on oak chips soaked in rum.

FOOD PAIRING

Game terrine

Spiced fruit cake

Chocolate, cherry and hazelnut mousse

PACKAGING**BREWER'S TIP**

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



#90

JACK HAMMER

FIRST BREWED JUNE 2012

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



THIS BEER IS

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

BASICS

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

METHOD / TIMINGS

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

INGREDIENTS



MALT

Extra Pale	5.81kg	12.8lb
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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
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**FERMENTATION**

18°C	64°F
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**TWIST**

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

PACKAGING**BREWER'S TIP**

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



#92

FIRST BREWED JULY 2012

SAN DIEGO SCOTCH ALE (W/BALLAST POINT)




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

METHOD / TIMINGS

 MASH TEMP
65°C 149°F 50mins
 FERMENTATION
21°C 70°F
 TWIST
Age in whisky casks with rum soaked raisins

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**FOOD PAIRING**

Venison stroganoff
Chilli dog
Toffee chocolate cheesecake

BREWER'S TIP

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

IMPERIAL BLACK BELGIAN ALE.

ABV
11.2%

IBU
35

OG
1108




THIS BEER IS

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

BASICS

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

METHOD / TIMINGS

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

INGREDIENTS



MALT

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



HOPS

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



YEAST

Wyeast 3522 - Belgian Ardennes™

FOOD PAIRING



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

PACKAGING



BREWER'S TIP



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



#94

WHITE NOISE

FIRST BREWED JULY 2012

WHITE IPA WITH MOTUEKA.

ABV
6.8%IBU
50OG
1060

THIS BEER IS

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

BASICS

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

METHOD / TIMINGS



MASH TEMP

67°C	153°F	30mins
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FERMENTATION

18°C	64°F
------	------



TWIST

Coriander powder	37.5g	End
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INGREDIENTS



MALT

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



HOPS

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



YEAST

Wyeast 3944 - Belgian Witbier™

FOOD PAIRING



Huevos rancheros

Mild coriander and chilli chicken curry

Panna cotta with an orange and raspberry sauce

PACKAGING

**KEG ONLY**

BREWER'S TIP



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



#95

FIRST BREWED AUGUST 2012

INTERNATIONAL ARMS RACE (W/FLYING DOG)

ZERO IBU HERBAL IPA.

| ABV
7.5%| IBU
0| OG
1069

THIS BEER IS

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

BASICS

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

INGREDIENTS



MALT

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



HOPS

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



YEAST

Wyeast 1056 - American Ale™

PACKAGING



METHOD / TIMINGS



MASH TEMP

69°C 156°F



FERMENTATION

19°C 66°F



TWIST

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

FOOD PAIRING



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

BREWER'S TIP



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

BLACK BARLEY WINE WITH GINGER, RASPBERRIES, CHIPOTLE PEPPERS.

ABV
12.8%

IBU
70

OG
1108




THIS BEER IS

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

BASICS

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

METHOD / TIMINGS

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

INGREDIENTS



MALT

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



HOPS

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



YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING



Steak taquitos with spicy mole sauce

Herb roasted duck with a fruit sauce

Dark chocolate and chilli flourless cake

PACKAGING



BREWER'S TIP



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



#97

HELLO MY NAME IS BEASTIE

FIRST BREWED AUGUST 2012

DOUBLE IPA BREWED WITH BRAMBLES.

ABV
8.2%IBU
42OG
1078




THIS BEER IS

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

BASICS

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

METHOD / TIMINGS

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

INGREDIENTS



MALT

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



HOPS

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



YEAST

Wyeast 1272 - American Ale II™

PACKAGING



FOOD PAIRING



Honey glazed ham with pineapple

Spicy wings with blue cheese sauce

Blackberry pie with vanilla ice cream

BREWERS TIP



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



#98

DOG FIGHT (W/FLYING DOG)

FIRST BREWED OCTOBER 2012

RYE IPA - FLYING DOG COLLAB.

ABV
8.5%IBU
65OG
1078

THIS BEER IS

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

BASICS

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

METHOD / TIMINGS

MASH TEMP

65°C 149°F 50mins

FERMENTATION

18°C 6°F

INGREDIENTS

MALT

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

HOPS

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

YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING



Black bean and avocado enchiladas with mole sauce

Mexican spiced cheddar cheese

Pancakes with maple syrup

PACKAGING

**KEG ONLY**

BREWER'S TIP



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



#99

HOPPY CHRISTMAS

FIRST BREWED OCTOBER 2012

SIMCOE SINGLE-HOP INDIA PALE ALE.

ABV
7.2%IBU
70OG
1067

THIS BEER IS

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

BASICS

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

METHOD / TIMINGS



MASH TEMP

65°C 149°F



FERMENTATION

19°C 66°F

INGREDIENTS



MALT

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



HOPS

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



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Spiced cranberry turkey

Sriracha covered brussel sprouts

Ginger rice pudding

PACKAGING



BREWER'S TIP



Get the freshest Simcoe for the best profile.



#100

BLACK EYED KING IMP

FIRST BREWED NOVEMBER 2012

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

THIS BEER IS

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

BASICS

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

METHOD / TIMINGS



MASH TEMP

65°C 149°F 50mins



FERMENTATION

18°C 64°F



TWIST

Coffee Beans	12.5g	End
Lactose	125g	

INGREDIENTS



MALT

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



HOPS

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



YEAST

Wyeast 1272 - American Ale II™

PACKAGING



FOOD PAIRING



Beef chilli made with cocoa powder

Dark chocolate covered bacon

Rich espresso tiramisu

BREWER'S TIP



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



#101 COCOA PSYCHO

FIRST BREWED NOVEMBER 2012

RUSSIAN IMPERIAL STOUT. RICH. DECADENT. MOCHA.

ABV
10%

IBU
85

OG
1098




THIS BEER IS

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

BASICS


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


METHOD / TIMINGS

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


INGREDIENTS

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

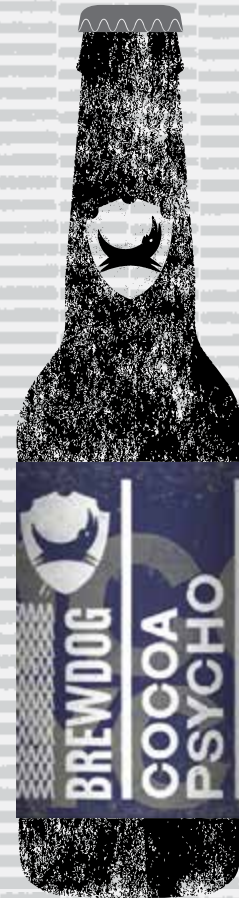
	HOPS
	(g) Add Attribute
Cascade	75 Start Bitter
Cascade	25 Middle Flavour

	YEAST
Wyeast 1272 - American Ale II™	

FOOD PAIRING

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

PACKAGING



BREWER'S TIP



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



#102

NUNS WITH GUNS

FIRST BREWED NOVEMBER 2012

DRY-HOPPED LAGER.

ABV
4.2%

IBU
25

OG
1044

THIS BEER IS

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

BASICS

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

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 Type 2	0.48kg	1.06lb
Crystal 150	0.48kg	1.06lb
Smoked Warminster	0.77kg	1.69lb



HOPS

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



YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING



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

PACKAGING



BREWER'S TIP



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



#104 AMARILLO

FIRST BREWED JANUARY 2013

IPA IS DEAD

SINGLE HOP INDIA PALE ALE.

ABV
7.2%

IBU
70

OG
1067

THIS BEER IS

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

BASICS

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

METHOD / TIMINGS

MASH TEMP

65°C 149°F

FERMENTATION

19°C 66°F

INGREDIENTS

MALT

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

HOPS

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

YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Bratwurst sausage with spicy mustard

Fried American bacon with chilli flakes added to the top

Dark chocolate chip cookies

PACKAGING



BREWER'S TIP



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



#105

LICHTENSTEIN PALE ALE

FIRST BREWED JANUARY 2013

US-HOPPED RYE PALE ALE.

ABV
5.2%

IBU
50

OG
1050

THIS BEER IS

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

BASICS

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

METHOD / TIMINGS



MASH TEMP

65°C 149°F 75mins



FERMENTATION

19°C 66°F

INGREDIENTS



MALT

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



HOPS

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



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



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

PACKAGING



BREWER'S TIP



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

OAK-AGED IMPERIAL WEIZENBOCK.

ABV
10%

IBU
30

OG
1094




THIS BEER IS

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




BASICS

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


METHOD / TIMINGS

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

INGREDIENTS

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


FOOD PAIRING

	
Sweet pork Chinese dumplings	
Caramelised onion venison burger	
Banoffee pie	

PACKAGING



BREWER'S TIP

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

SINGLE HOP INDIA PALE ALE.

ABV
6.7%

IBU
70

OG
1066



THIS BEER IS

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

BASICS

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

METHOD / TIMINGS

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

INGREDIENTS



MALT

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



HOPS

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



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



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

PACKAGING



BREWER'S TIP



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



#108 EL DORADO

FIRST BREWED FEBRUARY 2013
IPA IS DEAD

SINGLE HOP INDIA PALE ALE.

ABV
6.7%

IBU
70

OG
1066

THIS BEER IS

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

BASICS

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

INGREDIENTS



MALT

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



HOPS

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



YEAST

Wyeast 1056 - American Ale™

PACKAGING



METHOD / TIMINGS



MASH TEMP

65°C 149°F 75mins



FERMENTATION

19°C 66°F

FOOD PAIRING



Watermelon and feta salad with balsamic reduction

Grilled chicken with a chilli soy sauce marinade

Crème brûlée with apricot coulis

BREWER'S TIP



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

SINGLE HOP INDIA PALE ALE.

ABV
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	7.71lb
Munich	0.44kg	0.96lb
Crystal 150	0.13kg	0.28lb
Acidulated malt	0.63kg	0.14lb



HOPS

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



YEAST

Wyeast 2007 - Pilsen Lager™

FOOD PAIRING



Jamaican jerk chicken

Hot dog with grilled onions and spicy ketchup

Shortbread and raspberry jam thumbprint cookie

PACKAGING



BREWER'S TIP



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

SALTED CARAMEL POPCORN STRONG ALE.

ABV	IBU	OG
12.8%	50	1096


THIS BEER IS

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

BASICS

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


METHOD / TIMINGS

 **MASH TEMP**

68°C	154°F	75mins
------	-------	--------


 **FERMENTATION**

21°C	70°F
------	------


 **TWIST**

Adding popped popcorn into the mash, then barrel ageing in fresh bourbon barrels


INGREDIENTS

 **MALT**

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


 **HOPS**

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

 **YEAST**

Wyeast 1272 - American Ale II™


FOOD PAIRING

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

PACKAGING



BREWERS TIP

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



#113

BRACKEN'S PORTER

FIRST BREWED MARCH 2013

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

THIS BEER IS

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

BASICS

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

METHOD / TIMINGS



MASH TEMP

65°C | 149°F | 75mins



FERMENTATION

19°C | 66°F

INGREDIENTS



MALT

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



HOPS

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



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Grilled vegetable and chicken teriyaki skewers

Chilli covered burger (Sloppy Joe)

Candied bacon topped chocolate cheesecake

PACKAGING

**KEG ONLY**

BREWER'S TIP



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



#114 FAKE LAGER

FIRST BREWED MARCH 2013

BOHEMIAN PILSNER.

ABV	IBU	OG
4.7%	40	1046

THIS BEER IS

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

BASICS

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

INGREDIENTS



MALT

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



HOPS

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



YEAST

Wyeast 2007 - Pilsen Lager™

PACKAGING



METHOD / TIMINGS



MASH TEMP

65°C 149°F 75mins



FERMENTATION

10°C 55°F

FOOD PAIRING



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

BREWER'S TIP



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



#115

10 HEADS HIGH

FIRST BREWED APRIL 2013

IMPERIAL RED ALE.

ABV
7.8%IBU
70OG
1074



THIS BEER IS

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

BASICS

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

METHOD / TIMINGS

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

INGREDIENTS



MALT

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



HOPS

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



YEAST

Wyeast 1272 - American Ale II™

PACKAGING



FOOD PAIRING



Arrabiata pasta
Mulled cheddar
Toasted almond cake

BREWER'S TIP



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



#116 VICE BIER

FIRST BREWED APRIL 2013

HOPPY WHEAT BIER.

ABV
4.3%

IBU
25

OG
1043

THIS BEER IS

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

BASICS

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

METHOD / TIMINGS

 MASH TEMP
65°C 149°F 75mins

 FERMENTATION
22°C 72°F

INGREDIENTS

MALT

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

HOPS

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

YEAST

Wyeast 3638 - Bavarian Wheat™

FOOD PAIRING



Citrus salad with balsamic dressing
Lobster
Ginger and orange cookies

PACKAGING



KEG ONLY

BREWER'S TIP



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



#117

MISSPENT YOUTH

FIRST BREWED APRIL 2013

MILK & HONEY SCOTCH ALE.

ABV
7.3%IBU
30OG
1079

THIS BEER IS

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

BASICS

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

METHOD / TIMINGS



MASH TEMP

67°C 153°F 75mins



FERMENTATION

19°C 66°F



TWIST

See honey and lactose additions

INGREDIENTS



MALT

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



HOPS

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



YEAST

Wyeast 1056 - American Ale II™

FOOD PAIRING



Roasted garlic and chilli infused camembert cheese

Korean style chicken wings

Chocolate milk shake

PACKAGING

**KEG ONLY**

BREWER'S TIP



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



#118

#MASHTAG 2013

FIRST BREWED MAY 2013

DEMOCRATIC AMERICAN BROWN ALE.

ABV
7.5%IBU
50OG
1070

THIS BEER IS

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

BASICS

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

METHOD / TIMINGS



MASH TEMP

65°C 149°F 90mins



FERMENTATION

21°C 70°F



TWIST

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

INGREDIENTS



MALT

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



HOPS

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



YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING



Roast beef

Roasted butternut squash

Hazelnut brittle

PACKAGING



BREWERS 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

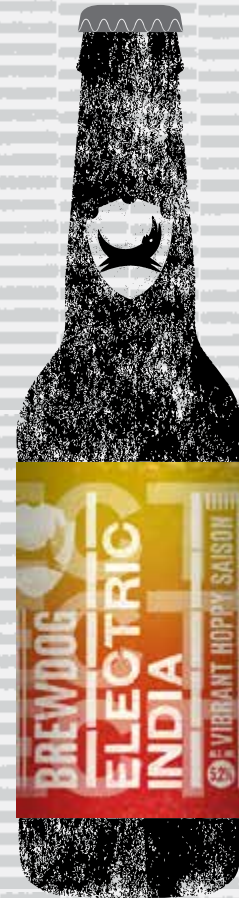


Mussels with a garlic and herb sauce

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%	

METHOD / TIMINGS



MASH TEMP

64°C 147°F 90mins



FERMENTATION

9°C 48°F

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



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 reinous bitter edge layered with dry berry tartness.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	8.2%	
TARGET FG	1013	
TARGET OG	1076	
EBC	N/A	
SRM	N/A	
PH	4.4	
ATTENUATION LEVEL	83%	

METHOD / TIMINGS



MASH TEMP

66°C 150°C 90 mins



FERMENTATION

19°C 66°F



TWIST

Infusion of lingonberries alongside the dry hops

Cranberry juice 5.5g 30mins

Lingonberries 10g Twist

INGREDIENTS



MALT

Extra Pale 6.12kg 13.48lb

Caramalt 0.8kg 1.76lb



HOPS

	(g)	Add	Attribute
Tomahawk	7	Start	Bitter
Motueka	5.5	Start	Bitter
Galena	2.5	Middle	Flavour
Mt Hood	2.5	Middle	Flavour
Challenger	15	Dry Hop	Aroma
Galena	15	Dry Hop	Aroma
Nelson Sauvin	20	Dry Hop	Aroma



YEAST

Wyeast 1056 - American Ale™

PACKAGING



FOOD PAIRING



Fårikål (mutton stew) with a spicy twist

Fenalår (salted cured lamb)

Krumkake with lingonberry jam

BREWER'S TIP



Using crushed cranberries will dry out the beer further, drawing out their natural astringent character.



#123

EVERYDAY ANARCHY

FIRST BREWED JUNE 2013

WHITE WINE BARREL-AGED IMPERIAL RED SAISON.

ABV
10.5%IBU
45OG
1081

THIS BEER IS

This French white wine barrel aged Imperial Saison has a plethora of intertwining flavours. Huge aromas of peach, syrup, tangerine, sherry, toffee and raisin, followed by a dynamic bracing acidity.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	10.5%	
TARGET FG	1005	
TARGET OG	1081	
EBC	15	
SRM	7.5	
PH	4.4	
ATTENUATION LEVEL	93.8%	

METHOD / TIMINGS



MASH TEMP

65°C 149°F 75mins



FERMENTATION

23°C 73°F



TWIST

Coriander seeds	12.5g	End (WP)
Orange	25g	End (WP)
Lemon	25g	End (WP)
Honey	125g	End (WP)
Pink peppercorns	3.5g	End (WP)

INGREDIENTS



MALT

Extra Pale	6.13kg	13.49lb
Caramalt	0.38kg	0.83lb
Wheat	0.25kg	0.55lb
Rye	0.25kg	0.55lb



HOPS

	(g)	Add	Attribute
Motueka	25	Start	Bitter
Saaz	12.5	Middle	Flavour
Bobek	12.5	Middle	Flavour
Saaz	12.5	End	Flavour
Bobek	12.5	End	Flavour



YEAST

Wyeast 3711 - French Saison™

PACKAGING



FOOD PAIRING



Spiced carrot and coriander soup

Spicy chilli king prawns

Orange zest tart

BREWERS TIP



The honey addition will help to dry out the beer, as the saison yeast will continue to ferment long after most ale yeast.



#124

BLACK JACQUES

FIRST BREWED JUNE 2013

RED WINE BARREL-AGED IMPERIAL BLACK SAISON.

ABV
11.1%IBU
45OG
1089




THIS BEER IS

A Black Saison, brewed with oats and wheat for a silky mouthfeel, Spicy hops and Carafa Malt for colour, then aged in red wine barrels. On the nose there's cola, chocolate, coffee, mint humbug, warming oak, and spice. The myriad flavours touch on treacle, ripe banana, espresso, brandy, and a clean herbal warmth.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	11.1%	
TARGET FG	1005	
TARGET OG	1089	
EBC	15	
SRM	7.5	
PH	4.4	
ATTENUATION LEVEL	94.4%	

METHOD / TIMINGS

	MASH TEMP	
65°C	149°F	90mins
	FERMENTATION	
23°C	73°F	
	TWIST	
Grains of paradise	10g	End (WP)
Lemon Peel	25g	End (WP)
Ginger	7.5g	End (WP)

INGREDIENTS



MALT

Extra Pale	6kg	13.22lb
Caramalt	0.5kg	1.10lb
Wheat	0.5kg	1.10lb
Flaked Malted Oats	0.5kg	1.10lb
Crystal 150	0.63kg	1.38lb
Carafa Special Malt Type 3	0.75kg	1.65lb



HOPS

	(g)	Add	Attribute
Bravo	25	Start	Bitter
Bravo	12.5	Middle	Flavour
Mt.Hood	25	Middle	Flavour
Bravo	12.5	End	Flavour
Mt.Hood	25	End	Flavour



YEAST

Wyeast 3711 - French Saison™

PACKAGING



FOOD PAIRING



Cured Spanish ham
Steak pasty
Black cherry tart

BREWER'S TIP



Addition of the grains of paradise help to accentuate the peppery spiciness of the yeast.



#125

BLITZ BERLINER WEISSE

FIRST BREWED JULY 2013

BERLINER FRUIT BEER.

| ABV
3.0%| IBU
8| OG
1007

THIS BEER IS

Our sour recipe for all fruit Blitz beers uses a process called kettle souring. In this we steep a bag of malt in the wort to allow the bacteria to grow in it.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	3.0%	
TARGET FG	1040	
TARGET OG	1007	
EBC	9	
SRM	4.5	
PH	3.2	
ATTENUATION LEVEL	82.5%	

METHOD / TIMINGS

MASH TEMP

65°C 149°F 60mins

FERMENTATION

19°C 66°F

TWIST

Before main fermentation steep a bag of malt in the wort for 48 hours. Re boil the wort before pitching in the yeast for the main fermentation

INGREDIENTS

MALT

Extra Pale	1.88kg	4.13lb
Wheat	1.88kg	4.13lb

HOPS

	(g)	Add	Attribute
Magnum	8.5	Start	Bitter

YEAST

Wyeast 1056 - American Ale II™

FOOD PAIRING



Grilled salmon with a light lemon sauce

Lobster bisque

Cheesecake with raspberry (or peach/passion fruit) sauce

PACKAGING

**KEG ONLY**

BREWER'S TIP



Making sour beers is an art, and is mostly related to trial and error with your process. Experiment with different temperatures for steeping the grain. 40 - 50°C will allow the lacto to grow and produce a clean profile.



#126 DOGMA

FIRST BREWED JULY 2013

REVAMPED WEE HEAVY. LUSCIOUS. MALTY. FRUITY.

ABV
7.5%

IBU
30

OG
1080

THIS BEER IS

Brewed with over ten different types of malt, and blended together with Scottish heather honey, it is a pantheon to the gods of intricacy and nuance; a beer that celebrates a confluence of ideas. Complex, indulgent and encapsulating, Dogma gives more than a cursory nod to history, to make you ponder the very nature of beer itself.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	7.5%	
TARGET FG	1023	
TARGET OG	1080	
EBC	46	
SRM	23	
PH	4.5	
ATTENUATION LEVEL	70%	

METHOD / TIMINGS

	MASH TEMP	
65°C	149°F	75mins
	FERMENTATION	
12°C	54°F	
	TWIST	
Heather Honey 125g		

INGREDIENTS



MALT

Pale Ale	3.5kg	7.7lb
Munich	0.75kg	1.65lb
Caramalt	0.5kg	1.1lb
Crystal	0.38kg	0.83lb
Dark Crystal	0.5kg	1.1lb
Wheat	1kg	2.2lb
Flaked Oats	1kg	2.2lb
Chocolate	0.25kg	0.55lb
Smoked	0.06kg	0.14lb
Amber	0.25kg	0.55lb
Brown	0.25kg	0.55lb



HOPS

	(g)	Add	Attribute
Saaz	75	Start	Bitter
First Gold	10	Start	Bitter



YEAST

Wyeast 2007 - Pilsen Lager™

FOOD PAIRING

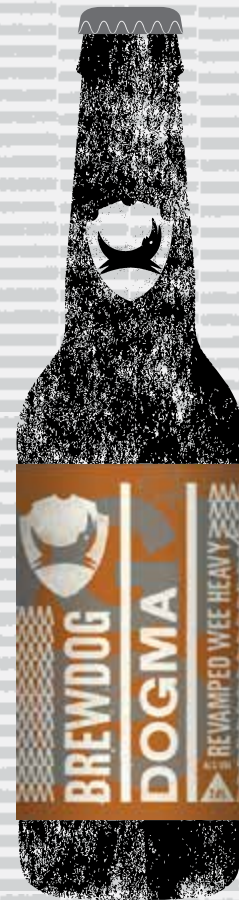


Mature cheddar with red onion chutney

Honey glazed ham

Chocolate caramel drizzled sponge cake

PACKAGING



BREWER'S TIP



There's a lot of specialty malt in the mash. Make sure you take the run off nice and steady - increase the flow too much and pull in the bed at your peril.



#127

HELLO MY NAME IS SONJA (W/EVIL TWIN)

FIRST BREWED SEPTEMBER 2013

BLUEBERRY DOUBLE IPA.

ABV
8.3%IBU
70OG
1076

THIS BEER IS

Brewed in collaboration with Jeppe from Evil Twin Brewing (and named after his mum), this Double IPA is big on fruity flavours.

Single hopped with Mosaic for lots of tropical, passion fruit and citrus flavours. Loaded with well over 100kg of blueberries, the original was one super fruity hop bomb.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	8.3%	
TARGET FG	1013	
TARGET OG	1076	
EBC	30	
SRM	15	
PH	4.4	
ATTENUATION LEVEL	82.9%	

METHOD / TIMINGS



MASH TEMP

65°C 149°F 75min



FERMENTATION

21°C 70°F

INGREDIENTS



MALT

Extra Pale	5.75kg	12.67lb
Caramalt	0.63kg	1.38lb
Wheat	0.63kg	1.38lb



HOPS

	(g)	Add	Attribute
Mosaic	12.5	Start	Bitter
Mosaic	37.5	Middle	Flavour
Mosaic	37.5	End	Flavour
Blueberries	20	End	Flavour
Mosaic	187.5	Dry Hop	Aroma



YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING



Lamb chops with a blueberry reduction

Cured ham and strong mulled cheddar board

Warm blueberry pie

PACKAGING



BREWER'S TIP



Mash the blueberries before adding to the kettle. This will help with flavour extraction and turning your wort a nice shade of purple.



#128

SHIPWRECKER CIRCUS (W/OSKAR BLUES)

FIRST BREWED SEPTEMBER 2013

AMERICAN BARLEY WINE - OSKAR BLUES COLLAB.| ABV
10.5%| IBU
85| OG
1102

THIS BEER IS

In collaboration with the awesome Oskar Blues from Colorado, we created this big, twisted 10.5% American style barley wine. Big boozy aromas and a sweet viscosity, packed in with some heavy-hitting C-hops, for an intense bitterness to balance this full-bodied malt monster.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	10.5%	
TARGET FG	1022	
TARGET OG	1102	
EBC	64	
SRM	32	
PH	4.4	
ATTENUATION LEVEL	102%	

METHOD / TIMINGS



MASH TEMP

65°C 149°F 75mins



FERMENTATION

21°C 70°F

INGREDIENTS



MALT

Extra Pale	9.35kg	20.59lb
Munich	0.63kg	1.37lb
Crystal 150	1kg	2.20lb
Chocolate	0.06kg	0.14lb



HOPS

	(g)	Add	Attribute
Chinook	50	Start	Bitter
Cascade	25	Middle	Flavour
Citra	25	Middle	Flavour
Chinook	25	Middle	Flavour
Chinook	25	End	Flavour
Citra	25	End	Flavour
Cascade	25	End	Flavour
Cascade	125	Dry Hop	Aroma
Chinook	125	Dry Hop	Aroma
Citra	125	Dry Hop	Aroma



YEAST

Wyeast 1272 - American Ale II™

PACKAGING



FOOD PAIRING



Stilton

Pan seared steak

Dark chocolate fondant

BREWER'S TIP



Age this beer in the cellar for a few months to allow the warm alcohol flavours to reduce.



#129

DEAD METAPHOR

FIRST BREWED SEPTEMBER 2013

SCOTTISH BREAKFAST STOUT.

ABV
6.8%IBU
30OG
1068

THIS BEER IS

Scottish chocolate breakfast Stout - brewed with Brazilian Sertão coffee, Venezuelan cacao and (for the Scottish element) oatmeal. Smooth, chocolately and rich, with a honeycomb mouthfeel and a rich red berry coffee character. Brewed with our beer blogger friends from The Beer Cast and Hopzine.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	6.8%	
TARGET FG	1016	
TARGET OG	1068	
EBC	86	
SRM	43	
PH	4.4	
ATTENUATION LEVEL	76.5%	

METHOD / TIMINGS



MASH TEMP

64°C 147°F 75min



FERMENTATION

19°C 66°F



TWIST

Cacao	37.5g	End
Lactose	125g	End
Ground coffee	6.3g	End

INGREDIENTS



MALT

Extra Pale	4.38kg	9.64lb
Wheat	0.31kg	0.69lb
Dark Crystal	0.19kg	0.41lb
Brown	0.31kg	0.69lb
Black	0.31kg	0.69lb
Carafa Special Malt Type I	0.19kg	0.41lb
Flaked Oats	0.44kg	0.96lb
Crystal I50	0.31kg	0.69lb



HOPS

	(g)	Add	Attribute
Magnum	25	Start	Bitter



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Brisket burnt ends

Candied bacon French toast

Coco Pops (add stout to cereal)

PACKAGING



BREWER'S TIP



Steep the cocoa nibs and chocolate in the hot wort for a short period for the best extraction of flavour compounds.



#130 BABY DOGMA

FIRST BREWED SEPTEMBER 2013

SESSION SCOTCH ALE.

ABV
4.5%

IBU
35

OG
1048


THIS BEER IS

A baby Scotch ale with dry and toasty malt flavours and hints of smoke. Toffee, biscuit and fudge abound with a spicy bitterness from the pan-global hops.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	4.5%	
TARGET FG	1013	
TARGET OG	1048	
EBC	40	
SRM	20	
PH	4.4	
ATTENUATION LEVEL	72.9%	

METHOD / TIMINGS

	MASH TEMP
66°C	151°F 75mins

	FERMENTATION
19°C	66°F

INGREDIENTS



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



	(g)	Add	Attribute
First Gold	18.5	Start	Bitter
Willamette	12.5	Start	Bitter
Hallertauer Mittelfrüh	6	Start	Bitter



Wyeast 1056 - American Ale™

FOOD PAIRING



French onion soup
Braised pheasant
Caramel sauce and hot fudge

PACKAGING



KEG ONLY

BREWER'S TIP



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



#131

AMERICAN ALE

FIRST BREWED SEPTEMBER 2013

UNLEASH THE YEAST SERIES.

ABV
6.3%IBU
55OG
1060

THIS BEER IS

Our Unleash the Yeast series was an epic experiment into the differences in aroma and flavour provided by switching up your yeast. We brewed up a wort with a light caramel note and some toasty biscuit flavour, and hopped it with Amarillo and Centennial for a citrusy bitterness. Everything else is down to the yeast.

American Ale used a clean fermenting strain which provides some faint fruity notes.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	6.3%	
TARGET FG	1012	
TARGET OG	1060	
EBC	30	
SRM	15	
PH	4.4	
ATTENUATION LEVEL	80%	

METHOD / TIMINGS



MASH TEMP

65°C 149°F



FERMENTATION

19°C 66°F

INGREDIENTS



MALT

Extra Pale	4.58kg	10.08lb
Caramalt	0.25kg	0.55lb
Dark Crystal	0.06kg	0.14lb
Munich	0.25kg	0.55lb



HOPS

	(g)	Add	Attribute
Centennial	5	Start	Bitter
Amarillo	5	Start	Bitter
Centennial	10	Middle	Flavour
Amarillo	10	Middle	Flavour
Centennial	17.5	End	Flavour
Amarillo	17.5	End	Flavour



YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING



Fried brie bites

American cheese burger

Poached apple tart

PACKAGING



BREWERS 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

UNLEASH THE YEAST SERIES.

ABV
6.3%IBU
55OG
1060

THIS BEER IS

Our Unleash the Yeast series was an epic experiment into the differences in aroma and flavour provided by switching up your yeast. We brewed up a wort with a light caramel note and some toasty biscuit flavour, and hopped it with Amarillo and Centennial for a citrusy bitterness. Everything else is down to the yeast.

Abbey style yeasts add distinctive spicy and fruity notes, and dry out the finished beer.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	6.3%	
TARGET FG	1012	
TARGET OG	1060	
EBC	30	
SRM	15	
PH	4.4	
ATTENUATION LEVEL	80%	

METHOD / TIMINGS



MASH TEMP

65°C 149°F



FERMENTATION

25°C 77°F

INGREDIENTS



MALT

Extra Pale	4.58kg	10.08lb
Caramalt	0.25kg	0.55lb
Dark Crystal	0.06kg	0.14lb
Munich	0.25kg	0.55lb



HOPS

	(g)	Add	Attribute
Centennial	5	Start	Bitter
Amarillo	5	Start	Bitter
Centennial	10	Middle	Flavour
Amarillo	10	Middle	Flavour
Centennial	17.5	End	Flavour
Amarillo	17.5	End	Flavour



YEAST

WLP500 Monastery Ale

FOOD PAIRING



Roast beef with spicy jus

Ginger bread cookies

Orange tart

PACKAGING



BREWER'S TIP



Play around with the fermentation temperature to get the best flavour profile from the individual yeasts.



#134

PILSEN LAGER

FIRST BREWED SEPTEMBER 2013

UNLEASH THE YEAST SERIES.

ABV
6.3%IBU
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
50OG
1053

THIS BEER IS

Brixton Porter delivers bold chocolate and coffee flavours with light smokiness and hints of autumn fruit all but built on a low ABV, lighter bodied backbone. Complex and intriguing, with spicy bitterness, but very sessionable.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	5%	
TARGET FG	1014	
TARGET OG	1053	
EBC	200	
SRM	100	
PH	4.4	
ATTENUATION LEVEL	73.6%	

INGREDIENTS



MALT

Extra Pale	3.81kg	8.40lb
Dark Crystal	0.19kg	0.41lb
Roasted Barley	0.31kg	0.69lb
Black	0.13kg	0.28lb
Amber	0.31kg	0.69lb
Flaked Oats	0.25kg	0.55lb



HOPS

	(g)	Add	Attribute
Bravo	12.5	Start	Bitter
Bramling Cross	12.5	Middle	Flavour
Challenger	12.5	Middle	Flavour



YEAST

Wyeast 1056 - American Ale™

PACKAGING



METHOD / TIMINGS



MASH TEMP

65°C 149°F 75mins



FERMENTATION

19°C 66°F

FOOD PAIRING



Grilled rib-eye steak
Baked curry chickpea snacks
Chocolate and walnut brownie

BREWER'S TIP



After the primary fermentation has finished, leave the beer in contact with the yeast for around 48 hours. Any longer and there is a risk that it will start to impart yeasty, bready flavours to the beer.



#137 HOBO POP

FIRST BREWED NOVEMBER 2013

2013 PROTOTYPE RYE PALE ALE.

ABV
4.2%

IBU
50

OG
1042



THIS BEER IS

Brewed with mountains of Wheat, Rye, Cara and Crystal malts, fermented with an American ale yeast and bittered with Amarillo & Centennial, this 4.2% beer is what happens if something classy like a European wheat beer goes to live in Vegas. Zingy citrus hops and a punchy bitterness bolster this low ABV pale.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	4.2%	
TARGET FG	1010	
TARGET OG	1042	
EBC	30	
SRM	15	
PH	4.4	
ATTENUATION LEVEL	76.2%	

METHOD / TIMINGS

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

INGREDIENTS



MALT

Extra pale	2.06kg	4.54lb
Caramalt	0.63kg	1.38lb
Crystal I50	0.25kg	0.55lb
Wheat	0.5kg	1.10lb
Rye	0.19kg	0.41lb



HOPS

	(g)	Add	Attribute
Centennial	2.5	Start	Bitter
Amarillo	2.5	Start	Bitter
Centennial	12.5	Middle	Flavour
Amarillo	12.5	Middle	Flavour
Centennial	25	End	Flavour
Amarillo	150	Dry Hop	Aroma
Centennial	125	Dry Hop	Aroma



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Mozzarella and tomato baked chicken

Spiced shrimp salad

Strawberry cheesecake

PACKAGING



BREWER'S TIP



Add the rye and wheat malt evenly through the mash.



#138

INTERSTELLAR

FIRST BREWED NOVEMBER 2013

2013 PROTOTYPE RED RYE IPA.

ABV
6.5%IBU
55OG
1059

THIS BEER IS

Interstellar is a Red Rye IPA with spicy rye flavours from the malt and with great all-round spicy, fruity and earthy hop aromas from the use of Willamette and Amarillo.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	6.5%	
TARGET FG	1011	
TARGET OG	1059	
EBC	50	
SRM	25	
PH	4.4	
ATTENUATION LEVEL	81.4%	

METHOD / TIMINGS



MASH TEMP

65°C 149°F 75mins



FERMENTATION

19°C 66°F

INGREDIENTS



MALT

Extra pale	3.81kg	8.40lb
Rye	0.5kg	1.10lb
Crystal 150	0.56kg	1.24lb
Dark Crystal	0.19kg	0.41lb
Acidulated malt	0.13kg	0.28lb



HOPS

	(g)	Add	Attribute
Magnum	25	Start	Bitter
Willamette	12.5	Middle	Flavour
Amarillo	12.5	Middle	Flavour
Willamette	25	End	Flavour
Amarillo	25	End	Flavour
Amarillo	125	Dry Hop	Aroma
Willamette	125	Dry Hop	Aroma



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Oak chip smoked salmon

Sticky spicy barbecue ribs

Scottish tablet

PACKAGING



BREWER'S TIP



Be careful with the rye malt in the run off. It can lead to stuck mashes and extended collection periods.



#139

MOSHI MOSHI 15

FIRST BREWED NOVEMBER 2013

AMERICAN PALE ALE BIRTHDAY BEER.

ABV
5.2%IBU
45OG
1048

THIS BEER IS

A riot of C-hops, with layers of grapefruit, lime zest, pine needles, freshly cut grass, pungent resin, layered up on toasty malt with a touch of caramel sweetness.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	5.2%	
TARGET FG	1011	
TARGET OG	1048	
EBC	35	
SRM	17.5	
PH	4.4	
ATTENUATION LEVEL	77.1%	

METHOD / TIMINGS



MASH TEMP

65°C 149°F 75mins



FERMENTATION

19°C 66°F

INGREDIENTS



MALT

Extra pale	3kg	6.6gal/lb
Munich	0.13kg	0.28lb
Crystal 150	0.19kg	0.41lb
Caramalt	0.88kg	1.93lb



HOPS

	(g)	Add	Attribute
Columbus	2.5	Start	Bitter
Columbus	3.5	Middle	Flavour
Centennial	6	Middle	Flavour
Columbus	18.5	End	Flavour
Centennial	18.5	End	Flavour
Columbus	100	Dry Hop	Aroma
Centennial	100	Dry Hop	Aroma
Cascade	100	Dry Hop	Aroma



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Spicy Vietnamese vermicelli salad

Spicy fish tacos with mango chilli

Banana bread

PACKAGING



BREWER'S TIP



Some Munich malt in this beer will lift the biscuity backbone, and provide much needed balance to the heavy hitting US hops.



#140

BLACK EYE JOE (w/STONE BREWING CO)

FIRST BREWED NOVEMBER 2013

COFFEE BLACK IPA.

ABV
5.8%IBU
40OG
1053

THIS BEER IS

A fresh tropical hit from this Black IPA, with undertones of roasted coffee. A well balanced, drinkable yet complex beer.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	5.8%	
TARGET FG	1008	
TARGET OG	1053	
EBC	177.3	
SRM	88.7	
PH	4.4	
ATTENUATION LEVEL	84.9%	

METHOD / TIMINGS



MASH TEMP

65°C | 148°F | 75mins



FERMENTATION

19°C | 66°F



TWIST

Fresh coffee in the boil

INGREDIENTS



MALT

Extra Pale Ale Malt	2.7kg	5.95lb
Caramalt	0.7kg	1.54lb
Munich	0.64kg	1.41lb
Chocolate	0.06kg	0.12lb



HOPS

	(g)	Add	Attribute
Simcoe	25	Start	Bitter
Amarillo	25	Start	Bitter
Coffee	12.5	Middle	Flavour
Amarillo	37.5	End	Flavour
Simcoe	37.5	End	Flavour
Coffee	12.5	End	Flavour
Simcoe	125	Dry Hop	Aroma
Amarillo	125	Dry Hop	Aroma



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Spicy carne asada with black beans and Mexican Rice

Pork smothered in mole sauce

Chocolate covered espresso beans

PACKAGING



KEG ONLY

BREWER'S TIP



Be careful to select the right coffee for this brew. For a fresh but fruity coffee hit, try to find lightly roasted Arabica beans.



#141

LUMBERJACK STOUT

FIRST BREWED DECEMBER 2013

BLUEBERRY BACON STOUT.

| ABV
15.2%| IBU
20| OG
1110

THIS BEER IS

Lumberjack Stout is an intense beast that took its inspiration from what an actual bona-fide lumberjack might have for breakfast. Flavours of molasses, chocolate, smoke, berry, coffee and more, with a low bitterness, leaning this beer firmly towards the malty side.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	15.2%	
TARGET FG	1020	
TARGET OG	1110	
EBC	158	
SRM	79	
PH	4.4	
ATTENUATION LEVEL	82%	

METHOD / TIMINGS



MASH TEMP

65°C 150°F 105mins



FERMENTATION

21°C 70°F



TWIST

Blueberries, maple syrup and coffee, then aged in ex Grain whisky casks

Maple Syrup	50g	End
Blueberries	100g	Middle

INGREDIENTS



MALT

Extra Pale	10.63kg	23.4lb
Carafa Special Malt Type 3	1.25kg	2.75lb
Flaked Oats	2.19kg	4.82lb
Smoked malt	0.63kg	1.38lb
Crystal	1.25kg	2.75lb



HOPS

	(g)	Add	Attribute
Galena	36	Start	Bitter
Willamette	37.5	End	Flavour



YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING



Maple syrup drizzled chocolate chip pancakes
 Fried bacon with crispy honeycomb bits
 Coffee cake

PACKAGING

**KEG ONLY**

BREWER'S TIP



Adding extra smoked malt will amp up the bacon character.



#142 CLOWN KING

FIRST BREWED DECEMBER 2013

US STYLE BARLEY WINE.

ABV
12%

IBU
85

OG
1130

THIS BEER IS

A heavy hitting combination of rich malt flavours and relentless, bitter hops. Aromas of caramel and toasted marshmallow, with raisin and dried fruit, alongside a spicy undercurrent of resin. With toasty malt and sweet dark fruit flavours, and a smooth, chewy mouthfeel, you'll be lulled into a false sense of security, before the intense pine-sap resin draws out a huge bitter finish.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	12%	
TARGET FG	1020	
TARGET OG	1130	
EBC	24	
SRM	12	
PH	4.4	
ATTENUATION LEVEL	102.3%	

METHOD / TIMINGS



MASH TEMP

65°C 149°F 90mins



FERMENTATION

21°C 70°F

INGREDIENTS



MALT

Extra Pale	9.5kg	20.94lb
Caramalt	0.5kg	1.1lb
Crystal 150	0.13kg	0.29lb
Brown	0.25kg	0.55lb
Munich	0.88kg	1.94lb



HOPS

	(g)	Add	Attribute
Magnum	25	Start	Bitter
Simcoe	18.5	Middle	Flavour
Mosaic	12.5	Middle	Flavour
Ahtanum	18.5	Middle	Flavour
Ahtanum	18.5	End	Flavour
Mosaic	12.5	End	Flavour
Mosaic	62.5	Dry Hop	Aroma
Ahtanum	62.5	Dry Hop	Aroma
Simcoe	62.5	Dry Hop	Aroma



YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING



Aged Stilton

Flaky pastry beef pie and sweet potato mash

Chocolate pecan praline cake

PACKAGING



BREWER'S TIP



Leave this beer to chill in the cellar for a few months to round off the flavour profile.



#143

HELLO MY NAME IS VLADIMIR

FIRST BREWED JANUARY 2014

LIMONNIK INFUSED IMPERIAL IPA (NOT FOR GAYS).

ABV
8.2%IBU
70OG
1076

THIS BEER IS

A Limonnik-infused, triple dry-hopped double IPA. Dry berry tartness and intense citrus hop character meld with a dry bready malt base, boosted by a hint of alcohol warmth. This beer was brewed as a protest against the anti-LGBT legislation in Russia surrounding the Sochi Olympics.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	8.2%	
TARGET FG	1013	
TARGET OG	1076	
EBC	16	
SRM	8	
PH	4.4	
ATTENUATION LEVEL	83%	

METHOD / TIMINGS



MASH TEMP

65°C 150°F



FERMENTATION

21°C 70°F



TWIST

Fruit in the boil, berries in the fermenter

Limonnik berries	2.5g	Twist
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INGREDIENTS



MALT

Extra Pale	5.77kg	12.71lb
Caramalt	0.63kg	1.38lb
Wheat	0.63kg	1.38lb



HOPS

	(g)	Add	Attribute
Citra	4	Start	Bitter
Citra	37.5	Middle	Flavour
Citra	37.5	End	Flavour
Blackberry Concentrate	62.5	End	Flavour
Sour Cherry Puree	250	End	Flavour
Citra	112.5	Dry Hop	Aroma
Mosaic	200	Dry Hop	Aroma
Centennial	187.5	Dry Hop	Aroma



YEAST

Wyeast 1056 - American Ale™

PACKAGING



FOOD PAIRING



Russian mini pork pies

Beef Stroganoff

Chocolate and fruit cake

BREWERS TIP



If you can't get hold of Limonnik berries, rose hips make an accessible alternative!



#144 BOURBON BABY

FIRST BREWED JANUARY 2014

BARREL-AGED SCOTCH ALE.

ABV
5.8%

IBU
35

OG
1049

THIS BEER IS

Santa Paws Scotch ale aged in bourbon barrels - light, dry and toasty, with vanilla, hints of chocolate and ginger biscuit, and a faint spicy hoppiness.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6
ABV	5.8%	
TARGET FG	1005	
TARGET OG	1049	
EBC	44	
SRM	22	
PH	4.4	
ATTENUATION LEVEL	90%	

METHOD / TIMINGS



MASH TEMP

65°C 149°F 90mins



FERMENTATION

19°C 66°F

INGREDIENTS



MALT

Extra Pale	1.75kg	3.85lb
Munich	0.44kg	0.96lb
Dark Crystal	0.5kg	1.10lb
Wheat	0.56kg	1.24lb
Flaked oats	0.56kg	1.24lb
Carafa Special Malt Type 3	0.13kg	0.28lb
Amber	0.25kg	0.55lb
Weyermann Beech Smoked	0.06kg	0.14lb



HOPS

	(g)	Add	Attribute
First Gold	18.5	Start	Bitter
Willamette	12.5	Middle	Flavour
Hallertauer Mittelfruh	6	Middle	Flavour



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Blackened cajun beef

Pulled pork

Millionaire's shortbread

PACKAGING



BREWER'S TIP



Use bourbon-soaked oak chips in secondary to achieve barrel character.



#145 AB:16

FIRST BREWED FEBRUARY 2014

COFFEE-INFUSED BELGIAN QUAD.

ABV
10.6%

IBU
55

OG
1090

THIS BEER IS

On the nose, clove and nutmeg, cafe au lait, subtle dark fruit notes, and hints of candied lemon peel. On the palate, smooth & fruity espresso, milk chocolate, and warm brandy-soaked currants are in the middle of a high-class dance-off against the spicy and peppery Belgian character. The overall impression evokes malt loaf or ginger cake.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	10.6%	
TARGET FG	1012	
TARGET OG	1090	
EBC	30	
SRM	15	
PH	4.4	
ATTENUATION LEVEL	86.7%	

METHOD / TIMINGS



MASH TEMP

65°C 149°F 75mins



FERMENTATION

21°C 70°F



TWIST

Coffee Beans	250g	FV
Raisins	90g	End
Dark sugar	140g	End

INGREDIENTS



MALT

Extra Pale	7.75kg	17.07lb
Wheat	0.5kg	1.10lb
Munich	0.5kg	1.10lb
Crystal 150	0.38kg	0.83lb
Chocolate	0.13kg	0.28lb



HOPS

	(g)	Add	Attribute
Waimea	15	Start	Bitter
Saaz	12.5	Middle	Flavour
Fuggles	12.5	Middle	Flavour



YEAST

Wyeast 3787 - Trappist High Gravity™

FOOD PAIRING



Roasted duck

Gorgonzola and rye nut bread with smoked honey ham

Raspberry coffee cheesecake

PACKAGING



BREWER'S TIP



For the traditional cellaring, age this beer in vessel or bottle for 2 - 3 months at cellar temperature.



#146 COMET

FIRST BREWED FEBRUARY 2014
IPA IS DEAD

SINGLE HOP INDIA PALE ALE.

ABV
7.2%

IBU
70

OG
1067

THIS BEER IS

A potentially bitter hop variety originally grown in the US around 40 years ago, Comet has been newly resurrected - this German version has bold resinous grapefruit flavours, which add a huge fresh hop aroma to this IPA.

BASICS

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

METHOD / TIMINGS

 **MASH TEMP**
65°C 150°F

 **FERMENTATION**
19°C 66°F

INGREDIENTS

 **MALT**

Extra Pale	5.65kg	12.44lb
Caramalt	0.31kg	0.69lb
Dark Crystal	0.06kg	0.14lb

 **HOPS**

	(g)	Add	Attribute
Comet	15	Start	Bitter
Comet	25	Middle	Flavour
Comet	37.5	End	Flavour
Comet	250	Dry Hop	Aroma

 **YEAST**

Wyeast 1056 - American Ale™

FOOD PAIRING



Margherita pizza with chili flakes
Spicy Thai peanut satay
Panna cotta with a grapefruit tuile

PACKAGING



BREWER'S TIP



Experiment with other high alpha hops during dry-hop to discover their aroma and flavour characteristics.



#147 HBC 366

FIRST BREWED FEBRUARY 2014

IPA IS DEAD

SINGLE HOP INDIA PALE ALE.

ABV
7.2%

IBU
70

OG
1067

THIS BEER IS

A new, at-the-time un-named American hop now known as Equinox. Piney, resinous with spicy fruit notes and biting grapefruit. Stewed orange and pineapple with a resinous edge.

BASICS

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

INGREDIENTS



MALT

Extra Pale	5.65kg	12.44lb
Caramalt	0.31kg	0.69lb
Dark Crystal	0.06kg	0.14lb



HOPS

	(g)	Add	Attribute
HBC 366	2.5	Start	Bitter
HBC 366	25	Middle	Flavour
HBC 366	37.5	End	Flavour
HBC 366	250	Dry Hop	Aroma



YEAST

Wyeast 1056 - American Ale™

PACKAGING



METHOD / TIMINGS



MASH TEMP

65°C 149°F



FERMENTATION

19°C 66°F

FOOD PAIRING



Spicy black bean and chicken tortilla soup

Spicy lamb tikka masala

Fruity bread pudding

BREWER'S TIP



With new hop varieties, growers are discovering flavour attributes completely unexpected from hops, which can add unique character to your brews.



#148 KOHATU

FIRST BREWED FEBRUARY 2014

IPA IS DEAD

SINGLE HOP INDIA PALE ALE.

ABV
7.2%

IBU
70

OG
1067

THIS BEER IS

As you'd expect from a New Zealand hop variety, Kohatu contributes bags of tropical fruit, but with loads of lime notes, & pineapple hits. Seriously fruity, with sweet, juicy melon and stonefruit notes.

BASICS

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

METHOD / TIMINGS

MASH TEMP

65°C 149°F

FERMENTATION

19°C 66°F

INGREDIENTS

MALT

Extra Pale	5.65kg	12.44lb
Caramalt	0.31kg	0.69lb
Dark Crystal	0.06kg	0.14lb

HOPS

	(g)	Add	Attribute
Kohatu	37.5	Start	Bitter
Kohatu	25	Middle	Flavour
Kohatu	37.5	End	Flavour
Kohatu	250	Dry Hop	Aroma

YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Tuna sushi roll with spicy mayonnaise sauce

Thai green curry

Pineapple upside down cake

PACKAGING



BREWER'S TIP



New Zealand hops are in short supply - club together with other brewers to try and get hold of some, or ask your local brewery if you can buy small amounts from them.



#149

HELLO MY NAME IS ZÉ (W/2CABEÇAS)

FIRST BREWED MARCH 2014

PASSIONFRUIT IPA - 2CABEÇAS COLLAB.

ABV
6.4%IBU
50OG
1061

THIS BEER IS

Punk multiplied by Jack Hammer, divided by passionfruit with some Brazilian spirit factored in too. A well-rounded IPA, with bags of tropical flavour boosted by the addition of passionfruit, which unsurprisingly dominates the aroma of this summery IPA.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	6.4%	
TARGET FG	1012	
TARGET OG	1061	
EBC	20	
SRM	10	
PH	4.4	
ATTENUATION LEVEL	80.3%	

METHOD / TIMINGS



MASH TEMP

65°C 149°F



FERMENTATION

19°C 66°F



TWIST

Passionfruit 438g End

INGREDIENTS



MALT

Extra Pale	4.88kg	10.74lb
Caramalt	0.75kg	1.65lb



HOPS

	(g)	Add	Attribute
Vic Secret	12.5	Start	Bitter
Centennial	12.5	Middle	Flavour
Centennial	12.5	End	Flavour
Kohatu	16.5	End	Flavour
Vic Secret	12.5	Dry Hop	Aroma
Citra	62.5	Dry Hop	Aroma
Simcoe	87.5	Dry Hop	Aroma
Centennial	37.5	Dry Hop	Aroma
Amarillo	50	Dry Hop	Aroma



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Grilled lamb chops with a fruit reduction

Ginger and chilli beef stir fry

Passionfruit soufflé

PACKAGING



BREWER'S TIP



Try adding some of the passionfruit in the cold conditioning phase.



#150 ALPHA POP

FIRST BREWED MARCH 2014

HOPPY RYE PALE ALE.

ABV
4.5%

IBU
30

OG
1045

THIS BEER IS

A hoppy Rye Ale loaded with an avalanche of citrus and resinous flavours. Columbus, our high-alpha friend, lends a huge pithy citrus blast, with Ahtanum providing a punchy tropical fruit back-up. Brewing with rye adds a spiciness to the speciality malt caramel backbone, giving a warm ginger snap flavour, before slowly the hops, barley and rye combine and build to an orangey, biscuity, almost chocolatey crescendo.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	4.5%	
TARGET FG	1011	
TARGET OG	1045	
EBC	25	
SRM	12.5	
PH	4.4	
ATTENUATION LEVEL	75.6%	

METHOD / TIMINGS

 MASH TEMP	
65°C	149°F

 FERMENTATION	
19°C	66°F

INGREDIENTS



MALT

Extra Pale	3.69kg	8.12lb
Caramalt	0.16kg	0.36lb
Dark Crystal	0.06kg	0.14lb
Rye	0.31kg	0.69lb



HOPS

	(g)	Add	Attribute
Columbus	5	Start	Bitter
Columbus	7.5	Middle	Flavour
Ahtanum	12.5	Middle	Flavour
Ahtanum	37.5	End	Flavour
Ahtanum	125	Dry Hop	Aroma
Columbus	125	Dry Hop	Aroma



YEAST

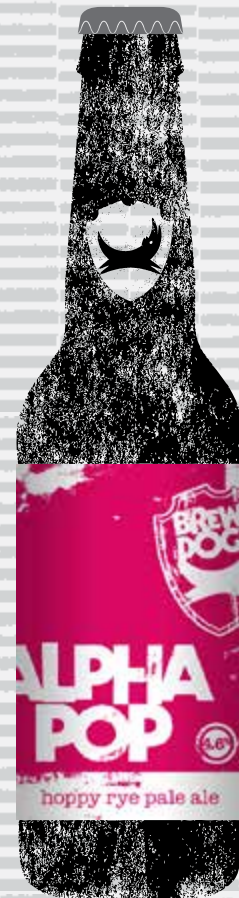
Wyeast 1056 - American Ale™

FOOD PAIRING



- Spicy lamb tikka masala
- Spicy beef and Mexican black bean burger
- Poached cinnamon apple muffins

PACKAGING



BREWER'S TIP



Columbus and Ahtanum hop additions create a perfect blend of resin and lemon character.



#151 JASMINE IPA

FIRST BREWED MARCH 2014

FLORAL & FRUITY INDIA PALE ALE.

ABV
5.8%

IBU
40

OG
1060

THIS BEER IS

This has big floral aromas backed up with some of our favourite fruity hop flavours. Bitter, bright and refreshing, our Jasmine IPA is a perfect spring beer for drinking outside (under a patio heater, with a pair of gloves on).

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	5.8%	
TARGET FG	1014	
TARGET OG	1060	
EBC	35	
SRM	17.5	
PH	4.4	
ATTENUATION LEVEL	76.7%	

METHOD / TIMINGS



MASH TEMP

65°C 149°F 75mins



FERMENTATION

19°C 66°F



TWIST

Jasmine addition in cold conditioning

INGREDIENTS



MALT

Pale Ale Malt	4.69kg	10.32lb
Munich	0.63kg	1.38lb
Rye	0.31kg	0.96lb
Wheat	0.63kg	1.38lb



HOPS

	(g)	Add	Attribute
Motueka	50	Start	Bitter
Amarillo	25	End	Flavour
Motueka	12.5	End	Flavour
Jasmine	31	End	Flavour
Motueka	125	Dry Hop	Aroma
Jasmine	37.5	Dry Hop	Aroma
Amarillo	125	Dry Hop	Aroma



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Chicken satay
Thai fishcakes
Honey and almond sponge cake

PACKAGING



KEG ONLY

BREWER'S TIP



When dry hopping with the jasmine, use a muslin or cloth like a tea bag, and make sure it has a heavy object in it (ensure its clean). This will help to keep the jasmine submerged in the beer for better flavour extraction.



#152 #MASHTAG 2014

FIRST BREWED MAY 2014

DEMOCRATIC IMPERIAL RED ALE.

ABV
9%

IBU
50

OG
1084

THIS BEER IS

A slightly psychotic, orange-that-thinks-it's-a-grapefruit character builds upon and intensifies the hop bitterness, squaring up against the rich sweet malt base. The result is a huge Red Ale with a drinkable quality you'd expect in a beer half this strength.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV		9%
TARGET FG		1015
TARGET OG		1084
EBC		20
SRM		10
PH		4.4
ATTENUATION LEVEL		82.1%

METHOD / TIMINGS

	MASH TEMP
65°C	149°F 75min
	FERMENTATION
21°C	70°F
	TWIST
Blood Orange	250g End
Lemon Peel	3.9g End
Orange Peel	7.7g End

INGREDIENTS

	MALT
Extra Pale	7.5kg 16.5lb
Caramalt	0.38kg 0.85lb
Crystal 150	0.58kg 1.27lb
Chocolate	0.1kg 0.21lb

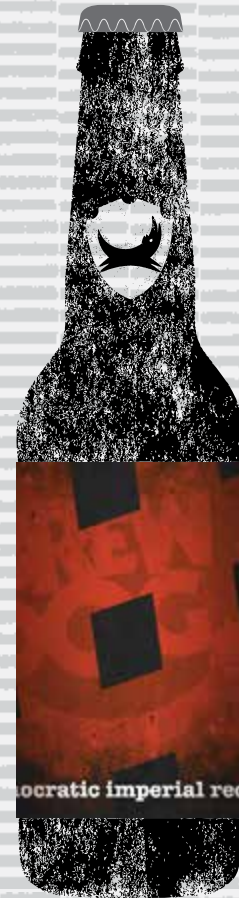
	HOPS
	(g) Add Attribute
Motueka	9.5 Start Bitter
Hallertauer Mittelfruh	19 Start Bitter
Amarillo	19 Middle Flavour
Motueka	19 Middle Flavour
Amarillo	19 End Flavour
Motueka	28.5 End Flavour
Amarillo	57.5 Dry Hop Aroma
Centennial	57.5 Dry Hop Aroma
Simcoe	57.5 Dry Hop Aroma

	YEAST
	Wyeast 1272 - American Ale II™

FOOD PAIRING

	Beetroot and blood orange salad
	Coriander and mango grilled steak tacos
	Orange sherbet ice cream

PACKAGING



BREWER'S TIP

Experiment with different citrus juices to get a wide array of flavours and aromas in the beer.

CACAO, COFFEE CHILI ANNIVERSARY STOUT.

ABV
15%

IBU
90

OG
1120

THIS BEER IS

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

BASICS

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

METHOD / TIMINGS

MASH TEMP

65°C 149°F

FERMENTATION

19°C 66°F

TWIST

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

INGREDIENTS

MALT

Extra Pale	7.5kg	16.52lb
Wheat	0.5kg	1.10lb
Flaked Oats	1.38kg	3.03lb
Dark Crystal	0.88kg	1.93lb
Carafa Special Malt Type 1	0.63kg	1.38lb
Carafa Special Malt Type 3	0.63kg	1.38lb
Rye	0.75kg	1.65lb
Honey	0.5kg	1.10lb

HOPS

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

YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING

Blackened cajun beef
Blue cheese
Flourless chocolate cheesecake

PACKAGING



BREWER'S TIP



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



#154

HELLO MY NAME IS PÄIVI

FIRST BREWED MAY 2014

SEA BUCKTHORN DOUBLE IPA.

ABV
8.3%IBU
70OG
1076

THIS BEER IS

Brewed with sea buckthorn, a tart and bitter berry found on the Finnish coastline. Bright, vibrant aromas of tangerine, mandarin and peach, with zesty hits of lime, envelop the nutty, caramel malt backbone. The intense fruitiness gives a jammy quality to the nose. On the palate is a warm biscuity sweetness, with tropical fruits in a supporting role to a huge grapefruit and orange bitterness.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	8.3%	
TARGET FG	1013	
TARGET OG	1076	
EBC	30	
SRM	15	
PH	4.4	
ATTENUATION LEVEL	82.9%	

METHOD / TIMINGS



MASH TEMP

65°C 149°F 75mins



FERMENTATION

21°C 70°F



TWIST

Sea Buckthorn Puree	375g	End
EXP 366	37.5g	Dryhop

INGREDIENTS



MALT

Extra Pale	6.13kg	13.49lb
Caramalt	0.88kg	1.93lb



HOPS

	(g)	Add	Attribute
Challenger	12.5	Start	Bitter
Bravo	12.5	Start	Bitter
Comet	12.5	Middle	Flavour
EXP 366	12.5	Middle	Flavour
Centennial	12.5	End	Flavour
Simcoe	12.5	End	Flavour
Citra	12.5	End	Flavour
Comet	25	Dry Hop	Aroma
Centennial	62.5	Dry Hop	Aroma
Simcoe	62.5	Dry Hop	Aroma
Citra	62.5	Dry Hop	Aroma



YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING



Korvapuusti (cinnamon and cardamom buns)

Spicy orange chicken marmalade served with potato bread

Sea buckthorn cheesecake

PACKAGING



BREWERS TIP



Sea buckthorn characteristics can vary from its country or origin. Taste the berries before addition to determine the best usage.



#155 VOTE SEPP

FIRST BREWED MAY 2014

WITBIER WITH HIBISCUS.

ABV
3.6%

IBU
20

OG
1036


THIS BEER IS

Vote Sepp is a single hop wheat beer brewed to a session strength, with hibiscus flower, which gives it an impressively vibrant shade of pink. What Vote Sepp lacks in complexity, it more than makes up for in a perfect balance of tartness, bitterness and body.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	3.6%	
TARGET FG	1009	
TARGET OG	1036	
EBC	8	
SRM	4	
PH	4.1	
ATTENUATION LEVEL	75%	

METHOD / TIMINGS

 MASH TEMP	65°C	149°F	75mins
 FERMENTATION	21°C	70°F	
 TWIST	Hibiscus	37.5g	Tank

INGREDIENTS



MALT

Extra Pale	2.5kg	5.5lb
Torrified Wheat	0.69kg	1.52lb



HOPS

	(g)	Add	Attribute
Motueka	5	Start	Bitter
Motueka	12.5	Middle	Flavour
Motueka	12.5	End	Flavour



YEAST

Wyeast 3944 - Belgian Witbier™

FOOD PAIRING



Crab roll sushi with strawberries
Artichoke hearts and chicken melt
Caprese salad (mozzarella, tomato, basil, black pepper and sea salt)

PACKAGING



BREWER'S TIP



Load hibiscus in the hot wort in a tea bag.



#156

MAGIC STONE DOG (W/MAGIC ROCK & STONE BREWING CO.)

FIRST BREWED JUNE 2014

SESSION FARMHOUSE IPA - STONE / MAGIC ROCK COLLAB.

ABV
4.6%IBU
30OG
1043

THIS BEER IS

A session IPA brewed with a diverse grain bill, hopped with Simcoe and Amarillo and fermented with saison yeast, for an incredible level of depth in a low ABV beer. Spicy, fruity, complex, refreshing and dry.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	4.6%	
TARGET FG	1008	
TARGET OG	1043	
EBC	15	
SRM	7.5	
PH	4.4	
ATTENUATION LEVEL	81.4%	

INGREDIENTS



MALT

Extra Pale	2.38kg	5.23lb
Wheat	0.44kg	0.96lb
Torrified Wheat	0.44kg	0.96lb
Rye	0.19kg	0.41lb
Flaked Oats	0.44kg	0.96lb
Amber	0.19kg	0.41lb



HOPS

	(g)	Add	Attribute
Simcoe	25	End	Flavour
Amarillo	25	End	Flavour



YEAST

Wyeast 3711 - French Saison™

PACKAGING



METHOD / TIMINGS



MASH TEMP

65°C 149°F 75mins



FERMENTATION

23°C 73°F



TWIST

Cumin	0.5g	End
Caraway	1g	End
Peppercorns (Pink)	5g	End
Grains of Paradise	5g	End

FOOD PAIRING



Halibut with caper brown butter

Creamy gorgonzola and satsuma salad

Spicy Daal with garlic naan bread

BREWER'S TIP



Start the fermentation off at 20°C and allow it to rise as high as 25°C. This will increase the fruity character of the yeast.



#157

RUSSIAN DOLL – BARLEY WINE

FIRST BREWED JUNE 2014

DOUBLE INDIA PALE ALE.

ABV
10%

IBU
80

OG
1097



THIS BEER IS

Russian Doll was an experimental set of brews showcasing the effects of varying the amount and ratio of malts in the grist. The barley wine had rich, chewy dark fruit aromas balanced with a spike of zesty hops. Toffee, apricot jam and grapefruit pith, crammed into the head of our little Russian Doll family.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	10%	
TARGET FG	1020	
TARGET OG	1097	
EBC	65	
SRM	32.5	
PH	4.4	
ATTENUATION LEVEL	79.4%	

METHOD / TIMINGS

	MASH TEMP		
65°C	149°F	90mins	
	FERMENTATION		
21°C	70°F		

INGREDIENTS



MALT

Extra Pale	9.5kg	20.93lb
Caramalt	1kg	2.20lb
Dark Crystal	0.75kg	1.65lb



HOPS

	(g)	Add	Attribute
Centennial	75	Start	Bitter
Centennial	25	Middle	Flavour
Simcoe	25	Middle	Flavour
Simcoe	25	End	Flavour
Citra	25	End	Flavour
Simcoe	200	Dry Hop	Aroma
Citra	150	Dry Hop	Aroma
Centennial	200	Dry Hop	Aroma



YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING



Stilton tart
Caramelised onion and ham foccacia
Dark fruit crumble

PACKAGING



BREWER'S TIP



Age the beer in bottle for a few months at cellar temperature to allow the hot alcohol characteristic to diminish.



#158 SUB HOP

FIRST BREWED JUNE 2014

HOPPED-UP IMPERIAL PILSNER.

ABV
8%

IBU
35

OG
1077

THIS BEER IS

Brewed for the opening of our first bar in Italy, BrewDog Firenze. A mega-hoppy Imperial Pilsner, with toasty malt complexity and tropical New World hops.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	8%	
TARGET FG	1016	
TARGET OG	1077	
EBC	15	
SRM	7.5	
PH	4.4	
ATTENUATION LEVEL	79.2%	

METHOD / TIMINGS

MASH TEMP

65°C 149°F

FERMENTATION

9°C 48°F

INGREDIENTS

MALT

Extra Pale	6.25kg	13.77lb
Munich	0.25kg	0.55lb
Dextrose	0.38kg	0.83lb

HOPS

	(g)	Add	Attribute
Saaz	12.5	Start	Bitter
Hallertauer Mittelfrüh	12.5	Middle	Flavour
Pacifica	37.5	End	Addition
Pacific Jade	75	Dry Hop	Aroma
Pacifica	37.5	Dry Hop	Aroma

YEAST

Wyeast 2007- Pilsen Lager™

FOOD PAIRING



Seared lemon and herb salmon

Crab linguine

Almond biscotti

PACKAGING



BREWER'S TIP



Sit this beer aside for a month to allow it to mellow.



#159

U-BOAT (W/VICTORY BREWING)

FIRST BREWED JULY 2014

SMOKED PORTER COLLAB WITH VICTORY BREWING.ABV
8.4%IBU
50OG
1080

THIS BEER IS

On the palate is a big dark malt sweetness, balanced by the blend of spicy Mittelfruh and citrusy Galena. Cocoa powder, rich dark chocolate, and ripe berries interplay with a toasty burnt sugar bitterness. The mouthfeel is thick and chewy with a treacly quality that doesn't cloy, as it plays off against the hops and roast malt bitterness.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	8.4%	
TARGET FG	1015	
TARGET OG	1080	
EBC	200	
SRM	100	
PH	4.4	
ATTENUATION LEVEL	81.3%	

INGREDIENTS



MALT

Extra Pale	6.35kg	13.98lb
Crystal 150	0.48kg	1.05lb
Carafa Special Malt Type I	0.48kg	1.05lb
Chocolate	0.48kg	1.058lb
Munich	1.92kg	4.23lb
Smoked Warminster	0.48kg	1.05lb



HOPS

	(g)	Add	Attribute
Hallertauer Mittelfruh	7.5g	Start	Bitter
Hallertauer Mittelfruh	11.5g	Middle	Flavour
Galena	19g	Middle	Flavour



YEAST

Wyeast 2007 - Pilsen Lager™

PACKAGING



METHOD / TIMINGS



MASH TEMP

65°C 149°F 75mins



FERMENTATION

14°C 57°F



TWIST

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

FOOD PAIRING



Smoked bratwurst and mustard

Chargrilled steak

Grilled pineapple

BREWER'S TIP



A good Porter is dependant on a long fermentation and cellaring process. Keep the temperature controlled as much as possible.



#160

AMERICAN WHEAT

FIRST BREWED JULY 2014

HOPPY AMERICAN WHEAT.

ABV
4.5%IBU
17OG
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

BREWERS TIP



Using a starter to get your yeast as vibrant and healthy as possible will make all the difference here.



#161

CAP DOG (W/CAP BREWERY)

FIRST BREWED AUGUST 2014

BLACK CASCARA IPA.

ABV
9%IBU
80OG
1083

THIS BEER IS

A collaboration by BrewDog and CAP with Cascara green unroasted cherry coffee beans.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	9%	
TARGET FG	1014	
TARGET OG	1083	
EBC	180	
SRM	90	
PH	5.2	
ATTENUATION LEVEL	83.1%	

METHOD / TIMINGS

MASH TEMP

65°C 149°F

FERMENTATION

21°C 70°F

TWIST

Cascara 500g

INGREDIENTS

MALT

Extra Pale	7.02kg	15.46lb
Crystal 150	0.19kg	0.42lb
Rye	0.96kg	2.18lb
Carafa Special Malt Type I	0.29kg	0.64lb
Cascara	0.04kg	0.08lb

HOPS

	(g)	Add	Attribute
Centennial	38.5	Start	Bitter
Centennial	19	Middle	Flavour
Centennial	77	End	Flavour
Cascara	38.5	End	Flavour

YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING



Chilli con carne

Pepper jack cheese burger on a brioche bun

Coffee cake

PACKAGING



BREWER'S TIP



Split the Cascara evenly between the mash and end of boil to really get the most out of it.



#162

RUSSIAN DOLL – DOUBLE IPA

FIRST BREWED AUGUST 2014

NESTING HOP BOMB.

| ABV
8%| IBU
85| OG
1074

THIS BEER IS

The levels of hops vary throughout the range. We love hops, so all four beers are big, bitter badasses, but by tweaking the amount of each hop used later in the boil and during dry-hopping, we can balance the malty backbone with some unexpected flavours.

Simcoe is used in the whirlpool for all four beers, and yet still lends different characters to each.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	8%	
TARGET FG	1013	
TARGET OG	1074	
EBC	35	
SRM	17.5	
PH	5.2	
ATTENUATION LEVEL	82.4%	

METHOD / TIMINGS



MASH TEMP

65°C | 149°F | 85mins



FERMENTATION

19°C | 66°F

INGREDIENTS



MALT

Extra Pale	6.75kg	14.87lb
Caramalt	0.06kg	0.14lb
Dark Crystal	0.06kg	0.14lb



HOPS

	(g)	Add	Attribute
Centennial	25	Start	Bitter
Cascade	12.5	Middle	Flavour
Citra	12.5	Middle	Flavour
Simcoe	25	End	Flavour
Citra	12.5	End	Flavour
Cascade	25	End	Flavour
Simcoe	87.5	Dry Hop	Aroma
Cascade	100	Dry Hop	Aroma
Centennial	87.5	Dry Hop	Aroma
Citra	112.5	Dry Hop	Aroma



YEAST

Wyeast 1056 - American Ale™

PACKAGING



FOOD PAIRING



Strong cheddar fondue

Pork chops with spicy orange marmalade

Rich crème brûlée

BREWER'S TIP



Create balance through experimentation with the hop amounts and malt backbone.



#163

RUSSIAN DOLL – INDIA PALE ALE

FIRST BREWED AUGUST 2014

NESTING HOP BOMB.

ABV
6%IBU
70OG
1058

THIS BEER IS

The levels of hops vary throughout the range. We love hops, so all four beers are big, bitter badasses, but by tweaking the amount of each hop used later in the boil and during dry-hopping, we can balance the malty backbone with some unexpected flavours.

Simcoe is used in the whirlpool for all four beers, and yet still lends different characters to each.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	6%	
TARGET FG	1012	
TARGET OG	1058	
EBC	25	
SRM	12.5	
PH	5.2	
ATTENUATION LEVEL	79.3%	

METHOD / TIMINGS



MASH TEMP

65°C | 149°F | 75mins



FERMENTATION

19°C | 66°F

INGREDIENTS



MALT

Extra Pale	5.06kg	11.15lb
Caramalt	0.25kg	0.55lb
Dark Crystal	0.06kg	0.14lb



HOPS

	(g)	Add	Attribute
Cascade	2.5	Start	Bitter
Centennial	12.5	Middle	Flavour
Simcoe	17.5	Middle	Flavour
Simcoe	17.5	End	Flavour
Citra	17.5	End	Flavour
Simcoe	75	Dry Hop	Aroma
Cascade	75	Dry Hop	Aroma
Centennial	75	Dry Hop	Aroma
Citra	25	Dry Hop	Aroma



YEAST

Wyeast 1056 - American Ale™

PACKAGING



FOOD PAIRING



Spicy chicken skewers

Fish tacos with hot sauce

Lemon pound cake with a ice sugar glaze

BREWER'S TIP



Create balance through experimentation with the hop amounts and malt backbone.



#164

RUSSIAN DOLL – PALE

FIRST BREWED AUGUST 2014

NESTING HOP BOMB.| ABV
4%| IBU
35| OG
1041

THIS BEER IS

The levels of hops vary throughout the range. We love hops, so all four beers are big, bitter badasses, but by tweaking the amount of each hop used later in the boil and during dry-hopping, we can balance the malty backbone with some unexpected flavours.

Simcoe is used in the whirlpool for all four beers, and yet still lends different characters to each.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	4%	
TARGET FG	1010	
TARGET OG	1041	
EBC	45	
SRM	22.5	
PH	5.2	
ATTENUATION LEVEL	75.6%	

METHOD / TIMINGS

MASH TEMP

65°C 149°F 75mins

FERMENTATION

19°C 66°F

INGREDIENTS

MALT

Extra Pale	3.63kg	7.98lb
Caramalt	0.25kg	0.55lb
Dark Crystal	0.13kg	0.28lb

HOPS

	(g)	Add	Attribute
Cascade	7.5	Start	Bitter
Centennial	5	Middle	Flavour
Citra	5	Middle	Flavour
Simcoe	17.5	End	Flavour
Simcoe	62.5	Dry Hop	Aroma
Cascade	62.5	Dry Hop	Aroma
Centennial	62.5	Dry Hop	Aroma
Citra	12.5	Dry Hop	Aroma

YEAST

Wyeast 1056 - American Ale™

PACKAGING



FOOD PAIRING



Roast chicken with vegetables and wild rice

Fresh pico de gallo with corn tortillas

Carrot cake

BREWER'S TIP



Create balance through experimentation with the hop amounts and malt backbone.



#165 THIS.IS.LAGER.

FIRST BREWED AUGUST 2014

21ST CENTURY PILSNER. SHARP. ROBUST. HONEST.

ABV
4.7%

IBU
37

OG
1043

THIS BEER IS

Brewed with 100% malt, ten times the hops of most industrial lagers and cold-conditioned for five weeks, this spicy, robust Pilsner is lager reborn.

Expect a robust, full-bodied malt character on the front of the tongue, spicy citrus notes as it goes back through the palate and an assertive bitter finish with a lemon and pepper character to round things off.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	4.7%	
TARGET FG	1007	
TARGET OG	1043	
EBC	10	
SRM	6	
PH	4.2	
ATTENUATION LEVEL	83.7%	

INGREDIENTS



MALT

Pilsner	3.81kg	8.40lb
---------	--------	--------



HOPS

	(g)	Add	Attribute
Columbus	5	Start	Bitter
Hersbrucker	12.5	Start	Bitter
Saaz	12.5	End	Flavour



YEAST

Wyeast 2007 - Pilsen Lager™

FOOD PAIRING



- Mexican ceviche
- Blue cheese crumbled over wedges
- Gooey lemon bar

PACKAGING



METHOD / TIMINGS



MASH TEMP

65°C	149°F	75mins
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FERMENTATION

12°C	54°F
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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
CO ₂ Extract	20	Start	Bitter
Willamette	50	End	Flavour



YEAST

Wyeast 1272 - American Ale II™

PACKAGING



METHOD / TIMINGS



MASH TEMP

65°C 149°F 75mins



FERMENTATION

21°C 70°F



TWIST

Coffee	25g	End
Coffee	25g	End
Dark Musvado Sugar	250g	End

FOOD PAIRING



12hr smoked brisket

Chocolate pistachio cakes

Dulce de leche

BREWER'S TIP



Use freshly ground coffee for the best aromatic hit.



#168

KONNICHIIWA KITSUNE

FIRST BREWED OCTOBER 2014

HELLO MY NAME IS YUZU.

ABV
8.2%IBU
70OG
1045

THIS BEER IS

Named in a slight deviation from our Hello My Name Is series, Konnichiwa Kitsune is a Japanese-inspired, yuzu-infused Imperial IPA, brewed with Amarillo, Cascade and Citra. These punchy new world hops bring orange, grapefruit and lime to back up the yuzu aroma and flavour. Big mandarin notes, balanced against a caramel malt biscuity base.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	8.2%	
TARGET FG	1012	
TARGET OG	1045	
EBC	30	
SRM	15	
PH	4.4	
ATTENUATION LEVEL	82.9%	

METHOD / TIMINGS



MASH TEMP

65°C 149°F 75mins



FERMENTATION

20°C 68°F



TWIST

Yuzu juice 250g FV

INGREDIENTS



MALT

Extra Pale	6.13kg	13.45lb
Caramalt	0.86kg	1.92lb



HOPS

	(g)	Add	Attribute
Amarillo	12.5	Start	Bitter
Citra	6	Start	Bitter
Cascade	12.5	Start	Bitter
Amarillo	6	Middle	Flavour
Citra	6	Middle	Flavour
Cascade	12.5	Middle	Flavour
Amarillo	18.5	End	Flavour
Citra	12.5	End	Flavour
Cascade	12.5	End	Flavour
Citra	100	Dry Hop	Aroma
Amarillo	137.5	Dry Hop	Aroma
Cascade	87.5	Dry Hop	Aroma



YEAST

Wyeast American Ale II Strain 1272

FOOD PAIRING



Fresh seared tuna and rocket salad

Lemon meringue pie

Baked chicken with yuzu reduction

PACKAGING



BREWER'S TIP



Squeeze the fresh yuzu juice directly into the beer after primary fermentation is complete. Putting it in the hot wort may seem like better practice, but the juice will cook and some of the fresh citrus character will be lost.



#169 ALL DAY LONG

FIRST BREWED NOVEMBER 2014

MALTY LOW ABV ALE.

ABV
2.7%

IBU
30

OG
1033

THIS BEER IS

Prototype Challenge 2014. All Day Long is a mild like no other. This complex, low-alcohol brew was the third of our 2014 Prototypes. Featuring a boatload of seven different speciality malts and some of our favourite hops, this beer is resinous at first, transitioning into something akin to bitter orange marmalade spread onto a thick bread crust. This is for everyone who said BrewDog would never brew a mild...

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	2.7%	
TARGET FG	1012	
TARGET OG	1033	
EBC	42	
SRM	21	
PH	4.4	
ATTENUATION LEVEL	63.1%	

METHOD / TIMINGS



MASH TEMP

65°C 149°F 30mins



FERMENTATION

22°C 72°F

INGREDIENTS



MALT

Pale Ale	2.40kg	5.28lb
Caramalt	0.83kg	1.84lb
CaraRed	0.63kg	1.38lb
Munich	0.42kg	0.92lb
Crystal 150	0.52kg	1.15lb
Dark Crystal	0.21kg	0.46lb
Rye	0.21kg	0.46lb



HOPS

	(g)	Add	Attribute
Columbus	10.4	Start	Bitter
Cascade	8.3	Middle	Flavour
Amarillo	8.3	Middle	Flavour
Cascade	12.5	End	Flavour
Amarillo	12.5	End	Flavour
Centennial	20.8	End	Flavour
Centennial	75	Dry Hop	Aroma
Cascade	75	Dry Hop	Aroma
Amarillo	100	Dry Hop	Aroma



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Chunky orange marmalade on toast
Prawn toast with sweet chilli sauce
Lemon tart

PACKAGING



BREWER'S TIP



In any low ABV fermentation after primary fermentation has finished if the beer smells or tastes like wort, allow it to condition on the yeast for an extra 24 - 48 hours. This can round the profile off well.



#170 HOP FICTION

FIRST BREWED NOVEMBER 2014

US-STYLE PALE ALE.

ABV
5.2%

IBU
40

OG
1048

THIS BEER IS

Hop Fiction is an explosively tropical US-style Pale Ale. We rolled up our hop-dusted sleeves and put some advanced brewing techniques to work on this seasonal brew. Hop Fiction's incredible aromas and flavours are down to a combination of early and late hops. Bags of soft, rounded citrus and stone fruit layer up on a dry light biscuit backbone. Hop Fiction, beer fact.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	5.2%	
TARGET FG	1010	
TARGET OG	1048	
EBC	13	
SRM	6.5	
PH	4.4	
ATTENUATION LEVEL	79.2%	

METHOD / TIMINGS



MASH TEMP

65°C 149°F



FERMENTATION

19°C 66°F

INGREDIENTS



MALT

Pale Ale 4.38kg 9.64lb



HOPS

	(g)	Add	Attribute
Chinook	12.5	Start	Bitter
Amarillo	37.5	End	Flavour
Chinook	25	End	Flavour
Mosaic	37.5	End	Flavour
Amarillo	62.5	Dry Hop	Aroma
Chinook	62.5	Dry Hop	Aroma
Mosaic	62.5	Dry Hop	Aroma



YEAST

Wyeast 1056 American Ale™

FOOD PAIRING



Jalapeño and cream cheese poppers

Asparagus pesto pasta

Bacon and maple syrup cupcakes

PACKAGING



BREWER'S TIP



Don't be scared by the amount of hops. Seriously this beer can handle them.



#171

VAGABOND PALE ALE

FIRST BREWED NOVEMBER 2014

GLUTEN FREE BEER. TOFFEE. PINEY. FRUITCAKE.| ABV
4.5%| IBU
55| OG
1045

THIS BEER IS

A foundation of caramel malt is buttressed by a raucously resinous bitterness, as the rioting backdrop of citrus and tropical fruit flow in waves from those twin titans of the US – Centennial and Amarillo.

And it also happens to be gluten free.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	4.5%	
TARGET FG	1011	
TARGET OG	1045	
TARGET EBC WORT	20	
SRM	10	
PH	4.2	
ATTENUATION LEVEL	73.9%	

METHOD / TIMINGS



MASH TEMP

65°C 149°F 75mins



FERMENTATION

19°C 66°F

INGREDIENTS



MALT

Pale Ale	3.38kg	7.43lb
Caramalt	0.5kg	1.1lb
Crystal 150	0.19kg	0.41lb



HOPS

	(g)	Add	Attribute
Centennial	2.5	Start	Bitter
Amarillo	2.5	Start	Bitter
Centennial	10	Middle	Bitter
Amarillo	12.5	Middle	Bitter
Amarillo	12.5	End	Flavour
Centennial	100	Dry Hop	Aroma
Amarillo	87.5	Dry Hop	Aroma



YEAST

Wyeast 1056 - American Ale™

PACKAGING



FOOD PAIRING



Chinese chicken salad

Lemon grilled halibut

Apple crumble

BREWER'S TIP



Add .75g (0.026oz) of Brewers Clarex to your fermentation vessel during casting.



#172

BLACK EYED KING IMP

FIRST BREWED DECEMBER 2014

VIETNAMESE COFFEE EDITION.

| ABV
12.7%| IBU
85| OG
1113.5

THIS BEER IS

This is the Vietnamese Coffee Edition. At 12.7% ABV, Black Eyed King Imp is a super intense and twistedly complex brew, with intense notes of sweet vanilla, rich espresso, smooth molasses and bitter chocolate barely contained by the whatever container it's in.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	12.7%	
TARGET FG	1.038	
TARGET OG	1113.5	
EBC	250	
SRM	125	
PH	5.2	
ATTENUATION LEVEL	76.8%	

METHOD / TIMINGS



MASH TEMP

65°C 149°F 50mins



FERMENTATION

18°C 64°F



TWIST

Coffee Beans 12.5g End

Lactose 125g FV

Bourbon barrel aged

INGREDIENTS



MALT

Extra Pale	6.25kg	13.77lb
Wheat	1.25kg	2.75lb
Cara	1.25kg	2.75lb
Crystal	1.5625kg	3.44lb
Dark Crystal	0.625kg	1.38lb
Amber	0.625kg	1.38lb
Brown	0.625kg	1.38lb
Chocolate	0.625kg	1.38lb
Roasted Barley	0.3125kg	0.69lb



HOPS

	(g)	(min)	Attribute
Magnum	62.5	Start	Bitter
Willamette	31.25	End	Bitter
First Gold	31.25	End	Aroma/ Bitter



YEAST

Wyeast American Ale II Strain 1272

PACKAGING



FOOD PAIRING



Bacon sandwich with brown sauce

20hr smoked brisket

Chocolate fudge ice cream

BREWER'S TIP



Buying top notch coffee beans make a huge difference here. Give them a very course grind to get the most out of them



#173

SHAREHOLDER BREW – BOUNTY HUNTER

FIRST BREWED FEBRUARY 2015

BEATNIK MILK STOUT.

ABV
6.5%IBU
35OG
1068

THIS BEER IS

Brewed with our Equity Punks this rich, smooth stout is brewed with a blend of six malts, resulting in a welcoming, resonant black beer. From start to finish it carries an intense roastiness reminiscent of dark chocolate intertwined with a delicate hint of coconut and caramel.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	6.5%	
TARGET FG	1020	
TARGET OG	1068	
EBC	250	
SRM	125	
PH	4.2	
ATTENUATION LEVEL	70.6%	

METHOD / TIMINGS



MASH TEMP

65°C 149°F 75mins



FERMENTATION

19°C 66°F



TWIST

Cacao Nibs	25g	End
Coconut Chips	20g	End
Lactose (wk)	375g	End
Coconut Chips	50g	FV

INGREDIENTS



MALT

Pale Ale	2.13kg	4.68lb
Amber	0.25kg	0.55lb
Flaked Oats	0.25kg	0.55lb
Chocolate	0.38kg	0.82lb
Roasted Barley	0.13kg	0.27lb
Carafa Special Malt Type 3	0.19kg	0.41lb



HOPS

	(g)	Add	Attribute
Galena	12.5g	Start	Bitter



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Coconut beef red curry

Butternut squash soup with toasted almonds

Chocolate coated macarons

PACKAGING



BREWERS TIP



Lightly toast the coconut chips to allow better interaction with the hot wort.



#174

RESTORATIVE BEVERAGE FOR INVALIDS AND CONVALESCENTS

FIRST BREWED FEBRUARY 2015

AN EXTRACT TAKEN FROM "A TREATISE ON FOOD AND DIET"
BY DR JONATHAN PEREIRA, 1843.

ABV
8.5%

IBU
100+

OG
1068

THIS BEER IS

Brewed to 8.5%, light as a mass market Pilsner in colour, fermented to be as dry as a Lambic, but as bitter as any double IPA and loaded with as much hop aroma as we can get into a beer. The fermentables in this beer were Marris Otter Extra Pale along with plenty of sugar as we mashed at a very low temperature to ensure maximum fermentability and attenuation. This beer is fermented within an inch of its life making it dry, sheer and bright. Citra, Amarillo & Centennial were all used in abundance in the kettle and also fired extremely liberally at this beer with our high tech hop cannon.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	8.5%	
TARGET FG	1003	
TARGET OG	1068	
EBC	15	
SRM	7.5	
PH	4.4	
ATTENUATION LEVEL	95.6%	

METHOD / TIMINGS



MASH TEMP

63°C 145°F 90mins



FERMENTATION

21°C 70°F

INGREDIENTS



MALT

Extra Pale - Marris Otter	5.25kg	11.56lb
White Cane Sugar	0.88kg	1.93lb



HOPS

	(g)	Add	Attribute
CO ₂ Extract	10	Start	Bitter
Citra	37.5	End	Flavour
Amarillo	37.5	End	Flavour
Centennial	37.5	End	Flavour
Citra	100	Dry Hop	Aroma
Amarillo	100	Dry Hop	Aroma
Centennial	100	Dry Hop	Aroma



YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING



Habanero spicy chicken wings with ranch sauce

Jalapeño chilli and chicken quesadillas

New York style cheesecake

PACKAGING



BREWER'S TIP



Allow the mash to sit at lower temperatures for an extended period to convert the maximum amount of starch to fermentable sugars. This will give the beer a higher ABV and dry it out.



#175

STEREO WOLF STOUT

FIRST BREWED FEBRUARY 2015

DARK AUDIO STORM.| ABV
5.2%| IBU
55| OG
1052

THIS BEER IS

Roasty, dark and complex, Stereo Wolf is a 5.2% ABV Stout brewed with a cacophony of hop-driven fruit and spice. Dark chocolate stalks alongside the resonating bitterness, through to Stereo Wolf's lingering dry finish. Balancing roasty malt and new world hops at 5.2% ABV is no mean feat, but Stereo Wolf takes it in its stride.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	5.2%	
TARGET FG	1014	
TARGET OG	1052	
EBC	200	
SRM	100	
PH	5.2	
ATTENUATION LEVEL	73.1%	

METHOD / TIMINGS



MASH TEMP

65°C 149°F 75mins



FERMENTATION

19°C 66°F

INGREDIENTS



MALT

Extra Pale	2.5kg	5.51lb
Flaked Oats	0.63kg	1.38lb
Special W	0.38kg	0.83lb
Roasted Barley	0.38kg	0.83lb
Carafa Spec I	0.38kg	0.83lb
Wheat	0.63kg	1.38lb



HOPS

	(g)	Add	Attribute
Galena	7.5	Start	Bitter
Bramling Cross	12.5	Middle	Flavour
Willamette	25	End	Flavour
Centennial	25	End	Flavour
Centennial	62.5	Dry Hop	Aroma
Willamette	62.5	Dry Hop	Aroma



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Mississippi style pork ribs

Chunky mild spice beef stew

Chocolate chunky cookies

PACKAGING



BREWER'S TIP



Special W is a specialty malt that creates an intense profile of nuts, raisins and caramel. It provides a focal point for the malt base, that the hops can stack against.



#176

B-SIDES – SUNSHINE ON RYE

FIRST BREWED FEBRUARY 2015

HOPPY RYE IPA.

ABV
7.2%IBU
130OG
1065


THIS BEER IS

A Pilot Brew "Sunshine on Rye" uses loads of spicy malt and coriander to play nice with an inhuman amount of hops!


BASICS


VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	7.2%	
TARGET FG	1010	
TARGET OG	1065	
EBC	14	
SRM	7	
PH	5.2	
ATTENUATION LEVEL	87%	

METHOD / TIMINGS

	MASH TEMP	
60°C	140°F	10mins
65°C	149°F	30mins
72°C	162°F	10mins
78°C	172°F	5mins (mashout)
	FERMENTATION	
20°C	68°F	
	TWIST	
Indian Coriander	2.5g	Spice


INGREDIENTS

	MALT		
Extra Pale	5kg	11.01lb	
Rye Malt	0.63kg	1.38lb	
Caramalt	0.25kg	0.55lb	

	HOPS			
	(g)	Add	Attribute	
Amarillo	17.5	Start	Bitter	
Citra	17.5	Start	Bitter	
Simcoe	17.5	Start	Bitter	
Amarillo	17.5	Middle	Flavour	
Citra	17.5	Middle	Flavour	
Simcoe	17.5	Middle	Flavour	
Amarillo	17.5	End	Flavour	
Citra	17.5	End	Flavour	
Simcoe	17.5	End	Aroma	
Nelson Sauvin	22.5	End	Aroma	

	YEAST	
Wyeast 1056 - American Ale™		

FOOD PAIRING

	
Jerk spiced goat	
Tonkotsu Ramen	
Gingerbread	

PACKAGING

**KEG ONLY**

BREWER'S TIP



Indian coriander accentuates the citrus character from the hops. Use fresh spices to really accentuate this relationship.



#177

B-SIDES – BOWMAN'S BEARD

FIRST BREWED MARCH 2015

ENGLISH BARLEY WINE.

ABV
18.3%IBU
50OG
1067

THIS BEER IS

Ice-distilled double barley wine brewed by Chris from Stone Brewing Co. (see Sunmaid Stout) and BrewDog's own brewers. As robust, resinous and badass as its eponymic beard.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	18.3%	
TARGET FG	1011	
TARGET OG	1067	
EBC	15	
SRM	8	
PH	5.3	
ATTENUATION LEVEL	84%	

METHOD / TIMINGS



MASH TEMP

65°C 149°F 90mins



FERMENTATION

19°C 66°F



TWIST

Ice-distilled after fermentation to get to 18.3%

INGREDIENTS



MALT

Extra Pale	4.5kg	9.91lb
Rye	0.5kg	1.10lb
Cara Aroma	0.04kg	0.09lb
Caramunich	0.1kg	0.22lb
Brown	0.25kg	0.55lb
Caramalt	0.13kg	0.29lb
Crystal	0.07kg	0.15lb
Munich	0.11kg	0.24lb



HOPS

	(g)	Add	Attribute
Motueka	10	Start	Bitter
First gold	10	Start	Bitter
Galena	10	Start	Bitter
Motueka	5	End	Flavour
First gold	5	End	Flavour
Galena	10	End	Flavour



YEAST

Wyeast 1056 - American Ale™ +
Wyeast 1272 - American Ale II™

FOOD PAIRING



Celery and stilton soup
Salted caramel soufflé

PACKAGING

**KEG ONLY**

BREWER'S TIP



Ferment first with the American ale strain and after a week add the American Ale II to really push up the ABV. Use a starter to get the yeast raring and ready to go before the second addition.



#178

HELLO MY NAME IS LITTLE INGRID

FIRST BREWED MARCH 2015

CLOUDBERRY SESSION IPA.

ABV
4.4%IBU
35OG
1045

THIS BEER IS

This beer hits all the high-points of Hello My Name is Ingrid – with one important exception. Brewed at 4.4% abv, Little Ingrid is a session-strength version of our cloudberry-infused celebration of all that is epic about Sweden. The zesty balance of citrus from the four different hops is just as pronounced as in the original.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	4.4%	
TARGET FG	1012	
TARGET OG	1045	
EBC	30	
SRM	15	
PH	4.4	
ATTENUATION LEVEL	73.3%	

METHOD / TIMINGS

	MASH TEMP		
65°C	149°F	75mins	
	FERMENTATION		
19°C	66°F		
	TWIST		
Cloudberrries	27.5g	End	

INGREDIENTS



MALT

Extra Pale	3.69kg	8.12lb
Caramalt	0.5kg	1.10lb



HOPS

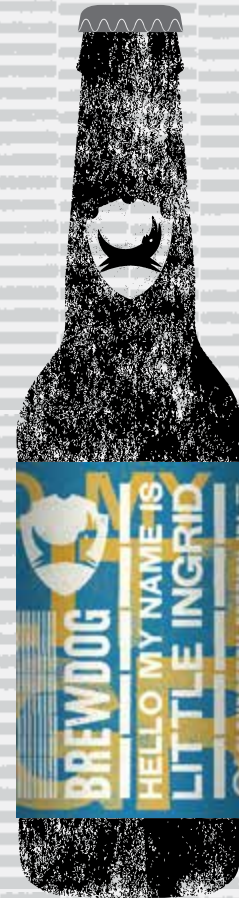
	(g)	Add	Attribute
Columbus	25	Start	Bitter
Centennial	25	Start	Bitter
Columbus	25	Middle	Flavour
Centennial	25	Middle	Flavour
Nelson Sauvin	75	Middle	Flavour
Bramling Cross	75	Middle	Flavour
Columbus	75	End	Flavour
Centennial	75	End	Flavour
Nelson Sauvin	75	End	Flavour
Bramling Cross	75	End	Flavour
Nelson Sauvin	70	Dry Hop	Aroma
Bramling Cross	70	Dry Hop	Aroma
Simcoe	70	Dry Hop	Aroma



YEAST

Wyeast 1056 - American Ale™

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



#180 ELLA

FIRST BREWED MARCH 2015
IPA IS DEAD

SINGLE HOP INDIA PALE ALE.

ABV
7.2%

IBU
100

OG
1064

THIS BEER IS

2015 IPA is Dead Series. Supremely floral, this hugely under-rated hop is related to Galaxy and was first cultivated in the Australian state of Victoria. Initially given the same name as a certain Eurolager, their lawyers got involved and the St- prefix was dropped. Ella displays subtle notes of spice, but is fundamentally a truly floral bouquet, redolent of the Southern Hemisphere.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	7.2%	
TARGET FG	1010	
TARGET OG	1064	
EBC	12	
SRM	6	
PH	4.4	
ATTENUATION LEVEL	84%	

METHOD / TIMINGS

MASH TEMP

65°C 149°F 75mins

FERMENTATION

19°C 66°F

INGREDIENTS

MALT

Extra Pale 6.39kg 14.07lb

HOPS

	(g)	Add	Attribute
Ella	2.5	Start	Bitter
Ella	41.5	Middle	Flavour
Ella	41.5	End	Flavour

YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Cheddar cheese toastie on dark rye
Lamb samosas with chilli dipping sauce
Cheesecake

PACKAGING



BREWER'S TIP



These beers need to hit FG to really pop. If you're fermentation is struggling, whip up a starter and re-pitch to get some viable yeast in there to finish the job



#181

MANDARINA BAVARIA IPA IS DEAD

FIRST BREWED MARCH 2015

SINGLE HOP INDIA PALE ALE.| ABV
7.2%| IBU
100| OG
1064

THIS BEER IS

From the central European plains of Germany, comes something very different. A blast of tangerine and orange, Mandarinina Bavaria brings a highly distinctive backbone of flavour. This is down to its parent – Cascade – and a frankly enormous 70% myrcene oil content. If equate Germany solely with earthy, spicy Noble hops, Mandarinina Bavaria will make you think again.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	7.2%	
TARGET FG	1010	
TARGET OG	1064	
EBC	12	
SRM	6	
PH	4.4	
ATTENUATION LEVEL	84%	

METHOD / TIMINGS



MASH TEMP

65°C 149°F 75mins



FERMENTATION

19°C 66°F

INGREDIENTS



MALT

Extra Pale 6.39kg 14.07lb



HOPS

	(g)	Add	Attribute
Mandarina Bavaria	41.5	Start	Bitter
Mandarina Bavaria	41.5	Middle	Flavour
Mandarina Bavaria	41.5	End	Flavour



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING

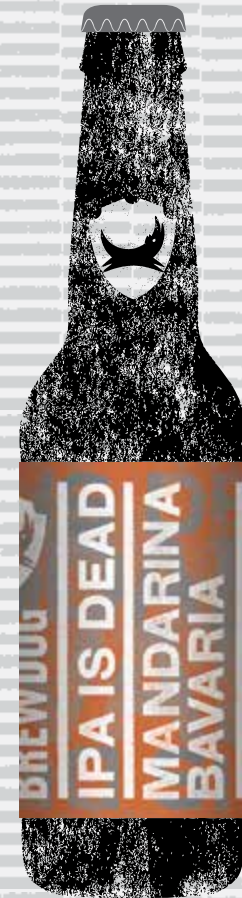


Lavender and thyme roast beef

Spicy kung po chicken

Caramel and rose essence cheesecake

PACKAGING



BREWER'S TIP



We've mentioned the importance of fresh hops previously but this one really demands that your hops are the absolute freshest.



#182 PIONEER

FIRST BREWED MARCH 2015

IPA IS DEAD

SINGLE HOP INDIA PALE ALE.

ABV
7.2%

IBU
100

OG
1064

THIS BEER IS

2015 IPA is Dead Series. Pioneer hails from the hop gardens of Kent, and for those expecting something classically English, they surprise with an unforeseen blast of lemony citrus. Bookended with a herbal, cedar quality, these high alpha UK hops pack a pithy zing not often seen from these hop-growing isles.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	7.2%	
TARGET FG	1010	
TARGET OG	1064	
EBC	12	
SRM	6	
PH	4.4	
ATTENUATION LEVEL	84%	

METHOD / TIMINGS

MASH TEMP

65°C 149°F 75mins

FERMENTATION

19°C 66°F

INGREDIENTS

MALT

Extra Pale 5.88kg 12.96lb

HOPS

	(g)	Add	Attribute
Pioneer	41.5	Start	Bitter
Pioneer	41.5	Middle	Flavour
Pioneer	41.5	End	Flavour

YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



- Fried teriyaki chicken
- Chicken jalfrezi
- Chocolate and toffee fondant

PACKAGING



BREWER'S TIP



Ensure to get the dry hops in and out within 3 days to ensure you capture the best of the hop.



#183 BORN TO DIE

FIRST BREWED MARCH 2015

TERMINALLY HOPPY INDIA PALE ALE.

ABV
8.5%

IBU
85

OG
1072

THIS BEER IS

Savagely bitter, exceptionally dry, this IPA is born to die on a predetermined day. It proudly displays its short-lived life span front and centre.

There is no better time to drink this than the moment you get your paws on it.

Awesome bitterness backed up by unrelenting aromas of resin, citrus, and juicy fruit. Born To Die is a eulogy to the hops that sacrificed themselves in its creation.

An incredibly ambitious and satisfying small batch brew.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	8.5%	
TARGET FG	1007	
TARGET OG	1072	
EBC	15	
SRM	7.5	
PH	4.4	
ATTENUATION LEVEL	90.3%	

METHOD / TIMINGS

MASH TEMP

65°C 149°F

FERMENTATION

18°C 64°F

INGREDIENTS

MALT

Pale Ale	5.5kg	12.11lb
Extra Pale - Marris Otter	1kg	2.20lb

HOPS

	(g)	Add	Attribute
C02 Extract	25	Start	Bitter
Amarillo	12.5	Middle	Flavour
Simcoe	12.5	Middle	Flavour
Mosaic	25	End	Flavour
Citra	25	End	Flavour
Amarillo	25	End	Flavour
Simcoe	25	End	Flavour
Citra	62.5	Dry Hop	Aroma
Amarillo	62.5	Dry Hop	Aroma
Simcoe	62.5	Dry Hop	Aroma
Mosaic	62.5	Dry Hop	Aroma

YEAST

Wyeast 1272 - American Ale II™

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



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Greek piroshki pies

Poached salmon with salsa verde

Strawberry filo tarts

PACKAGING

**KEG ONLY**

BREWER'S TIP



The touch of rye adds a great touch of spice that plays off the hops really well.



#186

B-SIDES – TRUFFLE AND CHOCOLATE STOUT

FIRST BREWED MARCH 2015

GASTRONOMIC SESSION STOUT.

| ABV
5.6%| IBU
30| OG
1058

THIS BEER IS

Pilot Brew - Truffle & Chocolate Stout. Deep, earthy roast notes make this a gastronome's dream.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	5.6%	
TARGET FG	1015	
TARGET OG	1058	
EBC	54	
SRM	27	
PH	4.4	
ATTENUATION LEVEL	74%	

METHOD / TIMINGS

MASH TEMP

60°C	140°F	10 mins
65°C	149°F	30 mins
72°C	162°F	10 mins
78°C	172°F	5 mins

FERMENTATION

19°C 66°F

TWIST

Use Perigold Truffles after fermentation

INGREDIENTS

MALT

Extra Pale	5kg	11.01lb
Special W	0.63kg	1.38lb
Roasted Barley	0.31kg	0.69lb
Dark Crystal	0.31kg	0.69lb

HOPS

	(g)	Add	Attribute
Sorachi Ace	15	Start	Bitter
Sorachi Ace	10	Middle	Flavour
Sorachi Ace	10	End	Flavour
Sorachi Ace	1.5	Dry Hop	Aroma

YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Mushroom pithivier

Roast pheasant with savoy cabbage

Dark chocolate ganache macarons

PACKAGING

**KEG ONLY**

BREWER'S TIP



A little truffle goes a long way. Add 5g, leave for a 2 days and add more if needed.



#187

B-SIDES – HOPPY SAISON

FIRST BREWED MARCH 2015

HOP YEAST SYNERGY.| ABV
6.4%| IBU
40| OG
1059**THIS BEER IS**

Hoppy citrus and tropical fruit Saison.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6
ABV	6.4%	
TARGET FG	1010	
TARGET OG	1059	
EBC	8	
SRM	4	
PH	5.2	
ATTENUATION LEVEL	87%	

METHOD / TIMINGS**MASH TEMP**

60°C	140°F	10 mins
65°C	149°F	30 mins
72°C	162°F	10 mins
78°C	172°F	5 mins (mashout)

**FERMENTATION**

20°C	68°F
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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
20| OG
1081

THIS BEER IS

Deconstructed whisky sour, reconstructed as a beer.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV		7%
TARGET FG		1021
TARGET OG		1081
EBC		12
SRM		6
PH		3.2
ATTENUATION LEVEL		74%

METHOD / TIMINGS

MASH TEMP

60°C	140°F	10mins
65°C	149°F	30mins
72°C	162°F	10mins
78°C	172°F	5mins

FERMENTATION

19°C 66°F

TWIST

Kettle Soured

INGREDIENTS

MALT

Extra Pale	6.88kg	15.14lb
Acidulated Malt	1.88kg	4.13lb
Wheat malt	1.25kg	2.75lb
Rye Malt	0.25kg	0.55lb
Special W	0.05kg	0.11lb

HOPS

	(g)	Add	Attribute
Amarillo	8.5	Start	Bitter
Citra	8.5	Start	Bitter
Simcoe	8.5	Start	Bitter
Amarillo	5	End	Flavour
Citra	5	End	Flavour
Simcoe	5	End	Flavour
Amarillo	1.5	Dry Hop	Aroma
Citra	1.5	Dry Hop	Aroma
Simcoe	1.5	Dry Hop	Aroma

YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING



Potted fresh & smoked salmon

Spiced nut loaf

Lemon poppyseed donuts

PACKAGING



KEG ONLY

BREWER'S TIP



Get the pH as low as possible with the kettle sour, pH of 3.2-3.5 is best.



#189

B-SIDES – SPICED CHERRY SOUR

FIRST BREWED MARCH 2015

ALTERNATIVE FESTIVE.| ABV
6.5%| IBU
20| OG
1060**THIS BEER IS**

Think bakewell tart with Christmas spices.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6
ABV	6.5%	
TARGET FG	1010	
TARGET OG	1060	
EBC	N/A	
SRM	N/A	
PH	3.2	
ATTENUATION LEVEL	87%	

METHOD / TIMINGS**MASH TEMP**

60°C	140°F	10 mins
65°C	149°F	30 mins
72°C	162°F	10 mins
78°C	172°F	5 mins (mashout)

**FERMENTATION**

20°C	68°F
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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
- Creek salad
- Goat's cheese

PACKAGING



KEG ONLY

BREWER'S TIP



Make sure the dry hops get plenty of contact with the beer! Weigh them down in a muslin sack if using whole leaf.



#191 #MASHTAG 2015

FIRST BREWED MAY 2015

US HOPPED BLACK BARLEY WINE.

ABV
10%

IBU
85

OG
1098

THIS BEER IS

Democratically voted on by you and the BrewDog beer community. A wonderfully burnt toast malt backbone, loaded with American Hops for floral, citrus flavours and warm boozy vanilla and toasted oak.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	10%	
TARGET FG	1020	
TARGET OG	1098	
EBC	130	
SRM	65	
PH	4.4	
ATTENUATION LEVEL	79.6%	

METHOD / TIMINGS



MASH TEMP

65°C 149°F 75mins



FERMENTATION

21°C 70°F



TWIST

Oak Chips 38.5g FV
Vanilla Pods FV

INGREDIENTS



MALT

Pale Ale Malt	6.35kg	13.98lb
Munich	0.77kg	1.69lb
Caramalt	0.96kg	2.12lb
Special W	0.29kg	0.64lb
Carafa Special Malt Type 1	0.38kg	0.88lb
Carafa Special Malt Type 3	0.19kg	0.42lb



HOPS

	(g)	Add	Attribute
Nugget	19	Start	Bitter
Columbus	38.5	Start	Bitter
Centennial	19	Middle	Flavour
Simcoe	19	Middle	Flavour
Centennial	19	End	Flavour
Simcoe	19	End	Flavour
Willamette	19	End	Flavour
Centennial	38.5	Dry Hop	Aroma
Simcoe	38.5	Dry Hop	Aroma
Willamette	38.5	Dry Hop	Aroma



YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING



Charcuterie platter
(featuring Italian salami)
Blue cheese wedge salad
Rich dark chocolate volcano cake

PACKAGING



BREWER'S TIP



Steep the oak chips and vanilla in separate bags in the cold conditioning phase. Taste every 2 - 3 days and as soon as profile is desirable they can be removed easily.

ANNIVERSARY IMPERIAL STOUT.

ABV
16.1%

IBU
85

OG
1125


THIS BEER IS

Dog D is an extra special brew, marking 8 years of BrewDog. Like Dog A, B & C before it, Dog D is an Imperial Stout with speciality ingredients, only this time we've barrel-aged it too. Dog D pours like dark matter into your glass, with a deep tan head. The nose is subtle but powerful, and on the palate, there's a treacle toffee backbone, supporting the spicy hop flavour and naga chilli heat.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	16.1%	
TARGET FG	1015-1020	
TARGET OG	1125	
EBC	400	
SRM	200	
PH	4.3	
ATTENUATION LEVEL	84%	


METHOD / TIMINGS


	MASH TEMP
63°C	145°F 90min

	FERMENTATION
21°C	70°F

	TWIST
Add 1 naga chilli in the FV	


INGREDIENTS

	MALT
Pale Ale	7.5kg 16.52lb
Wheat	0.5kg 1.10b
Flaked Oats	0.75kg 1.65lb
Dark Crystal	0.75kg 1.65lb
Carafa Special Malt Type 1	0.5kg 1.10lb
Carafa Special Malt Type 3	0.5kg 1.10lb
Rye	0.75kg 1.65lb
Brown	0.75kg 1.65lb

	HOPS
	(g) Add Attribute
Chinook	50 Start Bitter
Fuggles	25 Middle Flavour
Fuggles	25 End Flavour
Willamette	25 End Flavour
Ginger Powder	1.5 End Flavour
Honey	1250 End Flavour
Cold Infused Coffee	25 End Flavour

	YEAST
Wyeast 1272 - American Ale II™	

FOOD PAIRING

	
Sriracha infused shredded beef	
Chipotle steak tacos	
Chilli chocolate fondant	

PACKAGING



BREWER'S TIP



Steep the coffee in the hot wort for short periods to get the best extraction of aromatic oils, without gaining too much bitterness.



#193 HINTERLAND

FIRST BREWED MAY 2015

A MOST BEGUILING BREW.

ABV
9%

IBU
85

OG
1094




THIS BEER IS

Hinterland is a beer long in the creation, and even longer in the appreciation. On the aroma, deep reverberating roasty bitterness and sweet dark chocolate. Also in evidence, woodsmoke, rich vanilla, mocha and marzipan. When tasting, Hinterland reveals itself as the beer moves from cellar temperature to something warmer, yielding all of the above plus dried fruit, rich ganache and ending on a resoundingly warming finish redolent of chocolate liqueur or plum brandy.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	9%	
TARGET FG	1025	
TARGET OG	1094	
EBC	400	
SRM	200	
PH	4.3	
ATTENUATION LEVEL	73.4%	

METHOD / TIMINGS

 MASH TEMP
65°C 149°F
 FERMENTATION
21°C 70°F
 TWIST
Lactose (Milk Sugar) 500g Middle

INGREDIENTS



MALT

Pale Ale	6.88kg	15.14lb
Wheat	0.5kg	1.10lb
Flaked Oats	1kg	2.20lb
Dark Crystal	0.5kg	1.10lb
Carafa Special Malt Type I	0.75kg	1.65lb
Chocolate	1kg	2.20lb



HOPS

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



YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING



Mulled cheddar buffalo burger
Venison with warm spices (cardamom) and sweet potato
Pure vanilla bean ice cream

PACKAGING



BREWER'S TIP



Towards the end of the fermentation allow the temperature to free rise. This will let the yeast finish off the fermentation and scour off-flavours from the beer.



#194

PEACH THERAPY

FIRST BREWED JUNE 2015

TART BELGIAN TRIPPLE.

ABV
9%IBU
30OG
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
Cloudberry	25g	End
Blueberry Concentrate	62.5g	FV
Sea Buckthorn	62.5g	FV

INGREDIENTS



MALT

Extra Pale	4.25kg	9.36lb
Carared	0.63kg	1.38lb



HOPS

	(g)	Add	Attribute
Citra	2.5	Start	Bitter
Challenger	6	Start	Bitter
Centennial	12.5	Middle	Flavour
Citra	10	Middle	Flavour
Citra	12.5	End	Flavour
Mosaic	12.5	End	Flavour
Bramling Cross	12.5	End	Flavour
Centennial	50	Dry Hop	Aroma
Citra	50	Dry Hop	Aroma
Bramling Cross	50	Dry Hop	Aroma
Mosaic	50	Dry Hop	Aroma
Nelson Sauvin	12.5	Dry Hop	Aroma
Simcoe	12.5	Dry Hop	Aroma



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Warms goats cheese salad

Trifle or chocolate cake

PACKAGING



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
35

OG
1053

THIS BEER IS

Wonderfully tart, bitter, piney and filled with the fruity elements from raspberries, blueberries and sour cherries. Oh, and it's purple.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	5.7%	
TARGET FG	1009	
TARGET OG	1053	
EBC	25	
SRM	12.5	
PH	4.4	
ATTENUATION LEVEL	79.3%	

METHOD / TIMINGS



MASH TEMP

65°C 149°F



FERMENTATION

17°C 63°F



TWIST

Blackcurrant	65g	FV
Sour Cherry	65g	FV
Blueberry	65g	FV
Sea Buckthorn	65g	FV
Cranberry	65g	FV
Blackberry	65g	FV
Sweet cherry	65g	FV

INGREDIENTS



MALT

Extra Pale	4.25kg	9.36lb
Carared	0.63kg	1.38lb



HOPS

	(g)	Add	Attribute
Citra	2.5	Start	Bitter
Challenger	6	Start	Bitter
Centennial	12.5	Middle	Flavour
Citra	10	Middle	Flavour
Citra	12.5	End	Flavour
Mosaic	12.5	End	Flavour
Bramling Cross	12.5	End	Flavour
Centennial	50	Dry Hop	Aroma
Citra	50	Dry Hop	Aroma
Bramling Cross	50	Dry Hop	Aroma
Mosaic	50	Dry Hop	Aroma
Nelson Sauvin	12.5	Dry Hop	Aroma
Simcoe	12.5	Dry Hop	Aroma



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Roasted pumpkin and mozzarella
Black forrest gateaux

PACKAGING



BREWER'S TIP



Try to find the ripest berries possible to impart as much juicy goodness as possible. These can be frozen until you have the full set.



#197

B-SIDES – MANGO GOSE

FIRST BREWED JULY 2015

HOPPY MANGO GOSE.| ABV
6.4%| IBU
40| OG
1057**THIS BEER IS**

Kettle soured hoppy mango gose.
A delicate balance of sweet, juicy mango, sour lime and salinity.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6
ABV	6.4%	
TARGET FG	1000	
TARGET OG	1057	
EBC	10	
SRM	5	
PH	3.5	
ATTENUATION LEVEL	87%	

INGREDIENTS**MALT**

Extra Pale	5.25kg	11.56lb
Wheat Malt	1.88kg	4.13lb
Dark Crystal	0.13kg	0.28lb

**HOPS**

	(g)	Add	Attribute
Sorachi Ace	7.5	Start	Bitter
Amarillo	7.5	Start	Bitter
Sorachi Ace	15	End	Flavour
Amarillo	15	End	Flavour

**YEAST**

Wyeast 1056 - American Ale™

PACKAGING**KEG ONLY****METHOD / TIMINGS****MASH TEMP**

60°C	140°F	10 mins
65°C	149°F	30 mins
72°C	162°F	10 mins
78°C	172°F	5 mins (mashout)

**FERMENTATION**

20°C 68°F

**TWIST**

Kettle Soured

5 mangoes pureed FV

FOOD PAIRING

Okra fries
Sea bass ceviche
Sea salt fudge

BREWER'S TIP

Try to use the juiciest, ripest mangoes possible.

#198 CANDY KAISER

FIRST BREWED AUGUST 2015

NORDDEUTSCHES RETRO ALTBIER.

ABV
5.2%

IBU
45-50

OG
1049

THIS BEER IS

In this northern German style retro altbier, we've dialled down the dry-hops to zero, but cranked up the malt to create massive aromas. Toasty, toffee and floral notes duke it out for supremacy in the headspace of your glass.

When this all hits your palate, the steely bitterness combines with the rich dry malt and the subtle alcohol warmth in a full throttle attack on your taste buds.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	5.2%	
TARGET FG	1009	
TARGET OG	1049	
EBC	45	
SRM	22.5	
PH	4.2	
ATTENUATION LEVEL	81.6%	

METHOD / TIMINGS

MASH TEMP

65°C 149°F

FERMENTATION

14°C 57°F

INGREDIENTS

MALT

Pale Ale	3.94kg	8.67lb
Munich	0.44kg	0.96lb
Carafa Special Malt Type I	0.13kg	0.28lb

HOPS

	(g)	Add	Attribute
Magnum	25	Start	Bitter
Hersbrucker	25	End	Flavour

YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Aged gouda
German bratwurst sausage
Poached pear fritters

PACKAGING



BREWER'S TIP



Make sure that the boil is vigorous enough to roll. This means that high flavours are active, and undesirable compounds like DMS are not left in the beer.



#199

PUMPKIN KING

FIRST BREWED AUGUST 2015

SPICY CITRUS PUMPKIN ALE.

ABV
5.4%IBU
20OG
1055

THIS BEER IS

We're turning Hallowe'en inside out and upside down. Pumpkin King is not your usual unctuous, cloyingly sweet Hallowe'en pumpkin ale. Sure, there's a huge heady hit of pungent spice on the nose, but it's followed with bright and zesty citrus flavours, and a light mouthfeel.

Spicy and sweet autumnal favourites like toasted marshmallow and toffee apple are just some of the complex notes you'll find in our twisted take on a pumpkin ale, which weighs in at 5.4% ABV.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	5.4%	
TARGET FG	1014	
TARGET OG	1055	
EBC	30	
SRM	15	
PH	4.4	
ATTENUATION LEVEL	74.6%	

FOOD PAIRING



Creamy maple syrup and bacon soup
 Chunky chicken and vegetable spiced stew
 Pumpkin pie

INGREDIENTS



MALT

Extra Pale	3.88kg	8.54lb
Munich	0.63kg	1.38lb
Dark Crystal	0.13kg	0.28lb
Amber	0.38kg	0.83lb



HOPS

	(g)	Add	Attribute
Magnum	2.5	Start	Bitter
Willamette	12.5	Middle	Flavour
First Gold	12.5	Middle	Flavour



YEAST

Wyeast 1272 - American Ale II™

METHOD / TIMINGS



MASH TEMP

65°C 149°F



FERMENTATION

19°C 66°F



TWIST

Pumpkin puree	375g	
Grains of Paradise	2.5g	End
Star Anise	1.5g	End
Cinnamon	2.5g	End
Nutmeg	2.5g	End
Allspice	2.5g	End
Ginger	2.5g	End
Clove	2.5g	End

PACKAGING



BREWER'S TIP



Experiment with the spice addition to find the correct balance to suit your taste. FYI star anise is a very strong flavour.



#200

B-SIDES – BABY SAISON

FIRST BREWED AUGUST 2015

TRIAL BABY SAISON.| ABV
3.6%| IBU
9| OG
1032

THIS BEER IS

A hark back to the origins of Saison; slight spice and earthy notes with highlights of lemon and pepper make a beer that could quench the thirst of any seasonal worker.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	3.6%	
TARGET FG	1004	
TARGET OG	1032	
EBC	2	
SRM	1	
PH	4.4	
ATTENUATION LEVEL	88%	

METHOD / TIMINGS



MASH TEMP

60°C	140°F	10 mins
65°C	149°F	30 mins
72°C	162°F	10 mins
78°C	172°F	5 mins



FERMENTATION

21°C	70°F
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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
40OG
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
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**TWIST**

Orange blossom honey	1kg	FV
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INGREDIENTS**MALT**

Extra Pale	2.5kg	5.50lb
Wheat Malt	1.25kg	2.75lb
Rye	0.63kg	1.38lb

**HOPS**

	(g)	Add	Attribute
Citra	5	Start	Bitter
Amarillo	5	Start	Bitter
Citra	7.5	End	Flavour
Amarillo	7.5	End	Flavour

**YEAST**

Wyeast 1056 - American Ale™

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

Soy and honey glazed mackerel

Moroccan spice lamb shanks

Baklava

BREWER'S TIP

If possible use the orange blossom honey addition at the end of fermentation to carbonate the beer, this will keep the delicate blossom honey aroma from escaping.



#203 DOODLEBUG

FIRST BREWED SEPTEMBER 2015

HOPPY SUB-SESSION PALE ALE.

ABV
2.5%

IBU
35

OG
1027

THIS BEER IS

Doodlebug is our fusion of low strength and enormously high tropical hop levels – think a mashup of Hop Fiction and How to Disappear Completely, and you're almost there. Clocking in at 2.8% ABV, Doodlebug is keg-only and is packed with Amarillo, Chinook and Mosaic; letting fly a hoppy buzzbomb at sub-session-strength.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	2.5%	
TARGET FG	1008	
TARGET OG	1027	
EBC	10	
SRM	5	
PH	4.2	
ATTENUATION LEVEL	70.4%	

INGREDIENTS



MALT

Pilsner	1.69kg	3.72g
Wheat	0.38kg	0.83g
Flaked Oats	0.13kg	0.28g



HOPS

	(g)	Add	Attribute
Chinook	2.5	Start	Bitter
Amarillo	37.5	End	Flavour
Chinook	25	End	Flavour
Mosaic	37.5	End	Flavour
Amarillo	62.5	Dry Hop	Aroma
Chinook	62.5	Dry Hop	Aroma
Mosaic	62.5	Dry Hop	Aroma



YEAST

Wyeast 1056 - American Ale™

PACKAGING



KEG ONLY

METHOD / TIMINGS



MASH TEMP

65°C 149°F



FERMENTATION

19°C 66°F

FOOD PAIRING



Lightly curried spiced chickpea dip
Fried calamari with a mild sauce
Lemon sherbet cookies

BREWER'S TIP



Wheat and flaked oats can help to add to the body of the beer. This makes up for the lack of alcoholic bite.

DRY HOPPED KÖLSCH.

ABV
4.5%

IBU
25

OG
1043

THIS BEER IS

No Label is a postmodern, postgender non-binary brew; the world's first beer made with transgender hops. Brewed with whole hop bines that have spontaneously changed from female to male, no label goes its own way. No Label balances a light, biscuity dryness from the malt base with delicate hints of fruity esters gifted by the fermentation. Finally, dry-hopping adds a layer of new world tropical & pine flavours that add a unique twist to this classic Kölsch style beer. All profits from the sales of this beer were donated to LGBTQI+ events organisers Queerest of the Queer.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	4.5%	
TARGET FG	1009	
TARGET OG	1043	
EBC	10	
SRM	5	
PH	4.2	
ATTENUATION LEVEL	79.1%	

METHOD / TIMINGS

 **MASH TEMP**
65°C 149°F

 **FERMENTATION**
15°C 59°F

INGREDIENTS



MALT

Pilsner	3.13kg	6.88lb
Wheat	0.25kg	0.55lb
Munich	0.25kg	0.55lb



HOPS

	(g)	Add	Attribute
Mosaic	2.5	Start	Bitter
Cascade	12.5	Middle	Flavour
Jester	50	End	Flavour
Cascade	50	Dry Hop	Aroma
Mosaic	50	Dry Hop	Aroma



YEAST

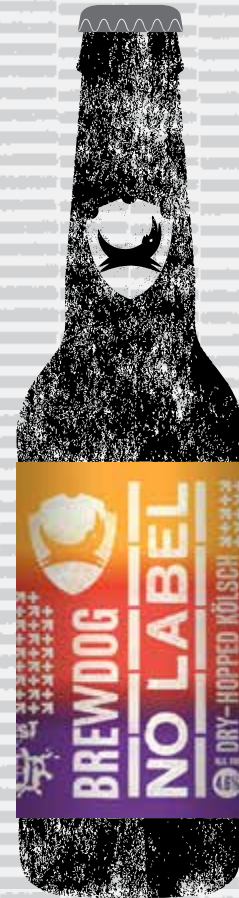
Wyeast 1056 - American Ale™

FOOD PAIRING



Strawberry and basil salad with feta
Lemon baked monkfish
Peach cobbler

PACKAGING



BREWER'S TIP



Dry hop using a muslin bag in order to give you the best chance at getting the signature Kölsch clarity.



#205

B-SIDES – RHUBARB SAISON

FIRST BREWED OCTOBER 2015

SPICED RHUBARB SAISON.

ABV
6.4%IBU
25OG
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
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INGREDIENTS



MALT

Extra Pale	3.75kg	8.26lb
Wheat Malt	0.42kg	0.94lb



HOPS

	(g)	Add	Attribute
Magnum	10	Start	Bitter
Amarillo	12.5	Middle	Flavour
Simcoe	12.5	Middle	Flavour
Amarillo	12.5	End	Flavour
Simcoe	12.5	End	Flavour



YEAST

Wyeast 3711 - French Saison™

FOOD PAIRING



Lamb cutlets with cucumber raita

Pigeon pea dal

Set vanilla custard

PACKAGING



KEG ONLY

BREWER'S TIP



Be prepared to give your Saison yeast plenty of time to do its thing. It's not unheard of for Saison fermentation taking 6-8 weeks.



#206 INDIA SESSION LAGER

FIRST BREWED NOVEMBER 2015
**PROTOTYPE
CHALLENGE**

REFRESHING HOP FIX.

ABV
4.4%

IBU
35

OG
1040

THIS BEER IS

BrewDog's level of dry-hop to a beer formed with a baseline of 100% pilsner malt – and at under 4.5% ABV – gives you a style that flirts at the edges of several others. Think aromas of fresh cut grass, nettle, white grape, melon, tangerine - with similar flavours leading to a dry, bitter finish.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	4.4%	
TARGET FG	1007	
TARGET OG	1040	
EBC	12	
SRM	6	
PH	4.4	
ATTENUATION LEVEL	79.5%	

INGREDIENTS



MALT

Pilsner	3.25kg	7.16lb
Dextrin malt	0.38kg	0.83lb



HOPS

	(g)	Add	Attribute
Chinook	2.5	Start	Bitter
Amarillo	25	End	Flavour
Simcoe	12.5	End	Flavour
Citra	25	End	Flavour
Mosaic	12.5	End	Flavour
Amarillo	63	Dry Hop	Flavour
Simcoe	63	Dry Hop	Flavour
Citra	63	Dry Hop	Aroma



YEAST

Wyeast 2007 - Pilsen Lager™

PACKAGING



KEG ONLY

METHOD / TIMINGS



MASH TEMP

65°C 149°F 75mins



FERMENTATION

10°C 50°F

FOOD PAIRING



Tomato and rosemary palmiers
Bratwurst with sauerkraut
Lemon drizzle cake

BREWER'S TIP



Let the beer lager at a low temperature for 3-4 weeks before adding the dry hops.



#207

HOPPED-UP BROWN ALE

FIRST BREWED JANUARY 2016

PROTOTYPE CHALLENGE

MALT HOP BALANCE.

ABV
6.3%

IBU
85

OG
1063

THIS BEER IS

Brown ales are perfect foils for resinous C-Hops, as the piney elements of the latter contrast brilliantly with the sweeter, nutty elements of the malt bill. The best of both worlds.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	6.3%	
TARGET FG	1015	
TARGET OG	1063	
TARGET EBC WORT	24	
SRM	12	
PH	4.2	
ATTENUATION LEVEL	82.6%	

METHOD / TIMINGS



MASH TEMP

65°C 149°F



FERMENTATION

19°C 66°F

INGREDIENTS



MALT

Extra Pale	4.00kg	8.81lb
Flaked Oats	0.75kg	1.65lb
Brown	0.38kg	0.83lb
Crystal 150	0.25kg	0.55lb
Munich	0.50kg	1.10lb
Carafa Special Malt Type I	0.06kg	0.14lb



HOPS

	(g)	Add	Attribute
Columbus	47	Start	Bitter
Simcoe	25	End	Flavour
Centennial	25	End	Flavour
Columbus	25	Dry Hop	Aroma
Simcoe	37.5	Dry Hop	Aroma
Citra	12.5	FV	Aroma



YEAST

Wyeast 1056 American Ale™

FOOD PAIRING



Butternut squash and sage soup

Roast beef and horseradish sandwich

Fudge

PACKAGING



BREWER'S TIP



High carbonate water will really accent the malt notes to better balance the punchy hops.



#208

ALBINO SQUID ASSASSIN

FIRST BREWED NOVEMBER 2015

RED RYE IPA.

ABV
7.4%IBU
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



BREWER'S TIP



20% specialty malts in this grist can create problems in the run off. Be careful not to pull the bed down onto the plates.



#209 B-SIDES – BERLINER WEISSE WITH RASPBERRIES AND RHUBARB

FRUITY BERLINER WEISSE.

ABV
3.6%

IBU
8

OG
1040

THIS BEER IS

Tart, dry and acidic with a punch of summer berry as rhubarb crumble.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	3.6%	
TARGET FG	1007	
TARGET OG	1040	
EBC	N/A	
SRM	N/A	
PH	3.2	
ATTENUATION LEVEL	83%	

METHOD / TIMINGS

MASH TEMP

60°C	140°F	10 mins
65°C	149°F	30 mins
72°C	162°F	10 mins
78°C	172°F	5 mins

FERMENTATION

21°C 70°F

TWIST

Raspberries in the boil, rhubarb at maturation. Soured naturally using the kettle souring technique

Raspberries Middle

INGREDIENTS

MALT

Propino Pale Malt	1.63kg	3.58lb
Wheat Malt	1.63kg	3.58lb
Propino Pale Malt for kettle souring	0.03kg	0.05lb
Acidulated Malt for kettle souring	0.03kg	0.05lb

HOPS

	(g)	Add	Attribute
Bramling Cross	10	Middle	Bitter

YEAST

Wyeast 1056 American Ale™

FOOD PAIRING



Grilled salmon
Mac and cheese fries
Cheesecake with raspberry coulis

PACKAGING



KEG ONLY

BREWER'S TIP



Fruits added at the end of the boil for 10 mins and additional added in maturation. Boil for no more than 15 mins.



#210 ARCADE NATION

FIRST BREWED DECEMBER 2015

SEASONAL BLACK IPA.

ABV
5.3%

IBU
60

OG
1052

THIS BEER IS

Running the knife-edge between an India Pale Ale and a Stout, this particular style is one we truly love. Black IPAs are a great showcase for the skill of our brew team, balancing so many complex and twisting flavours in the same moment. The citrus, mango and pine from the hops – three of our all-time favourites – play off against the roasty dryness from the malt bill at each and every turn.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	5.3%	
TARGET FG	1012	
TARGET OG	1052	
EBC	200	
SRM	100	
PH	4.2	
ATTENUATION LEVEL	77%	

METHOD / TIMINGS



MASH TEMP

65°C 149°F



FERMENTATION

19°C 66°F

INGREDIENTS



MALT

Pale Ale	3.13kg	6.88lb
Caramalt	0.25kg	0.55lb
Crystal I50	0.18kg	0.41lb
Carafa Special Malt Type I	0.25kg	0.55lb



HOPS

	(g)	Add	Attribute
Simcoe	12.5	Start	Bitter
Simcoe	19	Middle	Flavour
Simcoe	12.5	End	Flavour
Amarillo	12.5	End	Flavour
Citra	12.5	End	Flavour
Simcoe	62.5	Dry Hop	Aroma
Amarillo	62.5	Dry Hop	Aroma
Citra	62.5	Dry Hop	Aroma



YEAST

Wyeast 1056 American Ale™

PACKAGING



FOOD PAIRING



King prawn kebabs
Halibut with a mango and tomato salad
Mint chocolate ice cream

BREWER'S TIP



Be as accurate as possible when weighing out your malts to ensure you strike the right balance.



#211 ELVIS JUICE V2.0

CITRUS INFUSED IPA.

ABV
6.5%

IBU
60

OG
1060

THIS BEER IS

Punchy resinous hoppy aromas blast from the glass; light floral and citrus notes riff against huge piney character. Showcasing Citra, Simcoe and Amarillo at their absolute best. A huge dose of grapefruit peel brings swirls of fresh pithy zest, accentuating the dry hops and building on the dry, biscuit malt base.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	6.5%	
TARGET FG	1010	
TARGET OG	1060	
EBC	25	
SRM	12.5	
PH	4.4	
ATTENUATION LEVEL	83.3%	

METHOD / TIMINGS

MASH TEMP

65°C 149°F 75mins

FERMENTATION

19°C 66°F

TWIST

Add as much grapefruit and orange peel as you dare and FV for extra citrus twist

INGREDIENTS

MALT

Extra Pale	4.50kg	9.91lb
Caramalt	0.88kg	1.92lb

HOPS

	(g)	Add	Attribute
Magnum	2.5	Start	Bitter
Simcoe	12.5	Middle	Flavour
Amarillo	12.5	Middle	Flavour
Mosaic	25	End	Flavour
Citra	25	End	Flavour
Amarillo	12.5	End	Flavour
Simcoe	12.5	End	Flavour
Citra	50	Dry Hop	Aroma
Amarillo	50	Dry Hop	Aroma
Simcoe	50	Dry Hop	Aroma

YEAST

Wyeast 1056 American Ale™

FOOD PAIRING



Mexican ceviche
Coriander and lime green thai curry
Grapefruit soufflé

PACKAGING



BREWER'S TIP



Shave of the surface of the citrus peel to unlock the highly aromatic compounds into the beer. Avoid putting any white pith into the brew as it will create an intense and unpleasant bitterness.



#212

B-SIDES – BERLINER WEISSE WITH YUZU

FIRST BREWED NOVEMBER 2015

JAPANESE CITRUS BERLINER WEISSE.

ABV
4.2IBU
8OG
1040

THIS BEER IS

Japanese citrus fruit intensifies the sour nature of this German classic.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	0.00%	
TARGET FG	1007	
TARGET OG	1040	
EBC	8	
SRM	4	
PH	3.2	
ATTENUATION LEVEL	83%	

METHOD / TIMINGS



MASH TEMP

60°C	140°F	10 mins
65°C	149°F	30 mins
72°C	162°F	10 mins
78°C	172°F	5 mins



FERMENTATION

21°C 70°F



TWIST

Soured naturally using the kettle souring technique

Yuzu fruit	50g	Middle
Yuzu juice	200ml	FV

INGREDIENTS



MALT

Propino Pale Malt	1.63kg	3.58lb
Wheat Malt	1.63kg	3.58lb
Propino Pale Malt for kettle souring	0.03kg	0.05lb
Acidulated Malt for kettle souring	0.03kg	0.05lb



HOPS

(g) Add Attribute

Bramling Cross	10	Middle	Bitter
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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	11.01lb
Dextrin Malt	0.63kg	1.38lb
Oats	0.63kg	1.38lb



HOPS

	(g)	Add	Attribute
Centennial	25	Start	Bitter
Cascade	21.25	End	Flavour
Willamette	21.25	End	Flavour



YEAST

Wyeast 1056 American Ale™ +
Wyeast American Ale II Strain 1272

PACKAGING



KEG ONLY

METHOD / TIMINGS



MASH TEMP

60°C	140°F	10 mins
65°C	149°F	30 mins
72°C	162°F	10 mins
78°C	172°F	5 mins



FERMENTATION

19°C 66°F

FOOD PAIRING



Cauliflower pakora with mango chutney
Penne with tomato and smoked cheese
Salted caramel ice cream and peanuts

BREWER'S TIP



Hold off on the dry hops. You want to know how well you balanced the brew house.



#214

B-SIDES – SINGLE HOP ENIGMA IPA

FIRST BREWED JANUARY 2016

ENIGMA HOPPED IPA.

ABV
5%IBU
50OG
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 1272

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 I50	0.25kg	0.55lb
Lactose	0.38kg	0.83lb



HOPS

	(g)	Add	Attribute
Magnum	12.5	Start	Bitter
Sorachi Ace	6.3	Middle	Flavour



YEAST

Wyeast 1056 American Ale™

FOOD PAIRING



Oyster beignets

Beef shin stew

A Shakin' jesse

PACKAGING



BREWER'S TIP



There's a lot of speciality malt in the mash. Make sure you take the run off nice and steady - increase the flow too much and pull in the bed at your peril.



DIY DOG

2016 UPCOMING BREWS

DIY DOG V2.0

IN FEBRUARY 2016 WE MADE HISTORY AND UNVEILED THE ULTIMATE IN OPEN-SOURCE BREWING – DIY DOG. THE PAGES BEFORE THIS CONTAIN THE RECIPES FOR EVERY BREWDOG BEER EVER MADE, AVAILABLE TO ALL. THE RESPONSE SINCE FEBRUARY TO DIY DOG HAS BEEN OVERWHELMING, SO WE HAVE DECIDED TO TAKE IT UP A LEVEL. THAT BRINGS US HERE. TO THIS PAGE. THIS IS DIY DOG V2.0, AND INCLUDES EVERYTHING WE INTEND TO BREW THIS YEAR, AS WELL.

-

Now you can drink our beer before we do.

This is anti-corporate beer writ large; a new way of doing business. For generations, companies have fiercely protected their 'secret' recipes – clinging to a classified ideal, yellowing documents nervously hidden away by the founders, keys to the safe around their necks. Is it co-incidental that these same companies are the plodding remnants of another age; desperately clinging to their foundations?

DIY Dog is an open-book exercise, passing on what we have learned over the years and documenting the milestones along the way. Now with this version 2.0 it also features those milestones we have yet to reach, and exists solely so that you have a chance to get there first...

Enjoy. Keep on rocking in the free world.

James, Martin and the team x





#216 ACE OF SIMCOE

FIRST BREWED 2016

SINGLE-HOPPED SESSION IPA.

ABV
4.5%

IBU
40

OG
1045

THIS BEER IS

We love hops. We adore and worship their profile ability to transform beer. You could say that we have a terminal addiction. To celebrate this fetish we're heroing our favourites in single hopped limited releases. No also starring, no extras, no compromise. The Hop is the Hero.

A biscuity malty backbone builds to resinous pine with explosive citrus notes, culminating in a mango hit and a long bitter finish. This is pure Hop fusion, imploding with sensory overload.

Our Ace in the hole, devastatingly singular, deliciously bitter. Serving up an Ace each and every time.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	4.5%	
TARGET FG	1011	
TARGET OG	1045	
EBC	18	
SRM	9	
PH	4.2	
ATTENUATION LEVEL	75.6%	

METHOD / TIMINGS



MASH TEMP

65°C 150°F 75mins



FERMENTATION

19°C 66°F

INGREDIENTS



MALT

Pale Ale	2.3kg	4.96lb
Marris Otter	1.3kg	2.75lb
Caramalt	0.5kg	1.10lb



HOPS

	(g)	Add	Attribute
Simcoe	3.75	Start	Bitter
Simcoe	12.5	Middle	Flavour
Simcoe	37.5	End	Flavour
Simcoe	187.5	Dry Hop	Aroma



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



- Reuben sandwich
- Halloumi and sweet chili burger
- Passionfruit meringue pie

PACKAGING



BREWER'S TIP



Try adding a small portion of the hops to the kettle before you boil, as first wort hops.



#217 SHIP WRECK

FIRST BREWED 2016

REDACTED COLLABORATION ALE.

ABV
13.8%

IBU
60

OG
1088

THIS BEER IS

This mezcals-inspired brew is the shipwrecked remains of a collaboration brewed with former craft brewers ██████████.

Brewed to encapsulate the flavours of mezcals, this beer smoulders with peaty and light woody notes, as well as intense fruity character.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	13.8%	
TARGET FG	1015	
TARGET OG	1088	
EBC	25	
SRM	13	
PH	4.4	
ATTENUATION LEVEL	83%	

METHOD / TIMINGS



MASH TEMP

65°C 150°F 75mins



FERMENTATION

21°C 70°F



TWIST

100g Oak chips soaked in Mezcals and 1.6kg Agave syrup in FV

INGREDIENTS



MALT

Extra Pale	7.3kg	16.1lb
Wheat	360kg	0.8lb
Smoked Malt	535kg	1.2lb



HOPS

	(g)	Add	Attribute
Magnum	36	Start	Bitter
Citra	11	Middle	Flavour
Amarillo	1	Middle	Flavour



YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING



- Shrimp aguachile
- Mezcals marinated sirloin steak
- Basil panna cotta with strawberries

PACKAGING



BREWER'S TIP



Nail your colours to the mother fucking mast – independence or death.



#218 MONK HAMMER

FIRST BREWED 2016

OUR RUTHLESS IPA WITH A BELGIAN TWIST.

ABV
7.2%

IBU
250

OG
1065

THIS BEER IS

Jack Hammer has been single handedly ripping it up for quite some time. Now, the definitive bitter and twisted IPA, has spawned four Hammer Head off-springs. Monk Hammer is the first of our super-charge hyped up hybrids. A dark cloaked holy man packing an unholy punch. Belgian yeast and American hops untie on a cardinal scale. Steel yourself for biblical volumes of grapefruit, bow your head for a wave of spicy, fruity yeast character, then cross yourself for the bitterest of bitter finishes. Let your senses succumb to this 21st century incarnation. Monk Hammer – worship daily.

BASICS

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

METHOD / TIMINGS

MASH TEMP

65°C 150°F 75mins

FERMENTATION

21°C 70°F

INGREDIENTS

MALT

Extra Pale 5.8kg 12.8lb

HOPS

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

YEAST

Wyeast 3522 – Belgian Ardennes

FOOD PAIRING



Pesto chicken pizza
Beer braised Brussels sprouts
Crème brûlée

PACKAGING



BREWER'S TIP



Oxygen is critical for this strain of yeast so make sure you aerate your wort properly.



#219

PROTOTYPE PILS 2.0

FIRST BREWED 2016

REVAMPED GERMAN PILS.

 ABV
4.7%

 IBU
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!

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™


FOOD PAIRING


Char sui pork buns
Spicy beef empanadas
Chocolate cheesecake

PACKAGING



BREWER'S TIP

 With stronger styles (like imperial stouts), feel free to cellar your beer and try a bottle every few months to see how the flavours have developed – often the beer picks up new, incredible flavours.



#222

FIRST BREWED 2016

BARREL AGED HINTERLAND

A MOST BEGUILING BREW. AGED IN BOURBON CASKS.ABV
9%IBU
85OG
1094




THIS BEER IS

Hinterland is a beer long in the creation, and even longer in the appreciation. On the aroma, deep reverberating roasty bitterness and sweet dark chocolate. Also in evidence, woodsmoke, rich vanilla, mocha and marzipan. When tasting, Hinterland reveals itself as the beer moves from cellar temperature to something warmer, yielding all of the above plus dried fruit, rich ganache and ending on a resoundingly warming finish redolent of chocolate liqueur or plum brandy. Aged in Bourbon Casks.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	9%	
TARGET FG	1025	
TARGET OG	1094	
EBC	400	
SRM	200	
PH	4.3	
ATTENUATION LEVEL	73.4%	

METHOD / TIMINGS

 MASH TEMP
65°C 149°F
 FERMENTATION
21°C 70°F
 TWIST
Lactose (Milk Sugar) 500g Middle

INGREDIENTS



MALT

Pale Ale	6.88kg	15.14lb
Wheat	0.5kg	1.10lb
Flaked Oats	1kg	2.20lb
Dark Crystal	0.5kg	1.10lb
Carafa Special Malt Type I	0.75kg	1.65lb
Chocolate	1kg	2.20lb



HOPS

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



YEAST

Wyeast 1272 - American Ale II™

PACKAGING



FOOD PAIRING



Mulled cheddar buffalo burger

Venison with warm spices (cardamom) and sweet potato

Pure vanilla bean ice cream

BREWER'S TIP



Towards the end of the fermentation allow the temperature to free rise. This will let the yeast finish off the fermentation and scour off-flavours from the beer.



#223 AB:20

FIRST BREWED 2016

TIRAMISU BARLEY WINE.

ABV	IBU	OG
14.2%	20	1120

THIS BEER IS

An English Barley Wine brewed with coffee and milk, with rich toasty & caramel flavours. To complete the tiramisu effect, we've blended this with a 3 year rum cask aged Imperial Stout.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	14.2%	
TARGET FG	1120	
TARGET OG	1025	
EBC	67	
SRM	34	
PH	4	
ATTENUATION LEVEL	75.6%	

METHOD / TIMINGS

	MASH TEMP	
65°C	150°F	75mins

	FERMENTATION	
21°C	69°F	

INGREDIENTS

MALT

Pale Ale	4.2kg	18.51lb
Premium Eng Cara	0.2kg	0.26lb
DRC	0.2kg	1.10lb
Flaked Oats	1.2kg	2.64lb

HOPS

	(g)	Add	Attribute
Magnum	10.2	Start	Bitter
Coffee	60	Middle	Flavour

YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING



- Cornish Yarg
- Vanilla & raspberry panna cotta
- Wild boar salami

PACKAGING



BREWER'S TIP



Use only very dry coffee beans like Sumatran ones. This way your head retention will not be affected by the oils from the beans.



#224

BARREL AGED ALBINO SQUID ASSASSIN

FIRST BREWED 2016

RED RYE IPA AGED IN RYE WHISKY CASK.ABV
9.2%IBU
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



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

PARADOX ISLAY

FIRST BREWED 2016

ISLAY CASK-AGED IMPERIAL STOUT.

ABV
13%IBU
100OG
1112

THIS BEER IS

Intense peaty smoke layers on decadent roast coffee and chocolate in our Islay barrels aged paradox stout. One of the smokiest beers we have ever produced.

BASICS

VOLUME	20L	5 gal
BOIL VOLUME	25L	6.6 gal
ABV		13
TARGET FG		1112
TARGET OG		1015
EBC		300
SRM		152
PH		4.4
ATTENUATION LEVEL		84.4%

METHOD / TIMINGS



MASH TEMP

65°C 150°F 75mins



FERMENTATION

21°C 69°F

INGREDIENTS



MALT

Pale Ale	2.6kg	5.7lb
Caramalt	0.35kg	0.77lb
Munich	0.2kg	0.77lb
Flaked Oats	0.8kg	0.44lb
Dark Crystal	0.35kg	0.77lb
Carafa Special Malt Type 1	0.1kg	0.22lb
Carafa Special Malt Type 2	0.2kg	0.44lb



HOPS

	(g)	Add	Attribute
Columbus	60	Start	Bitter
Columbus	20	Middle	Flavour
Saaz	20	End	Flavour
First Gold	20	End	Flavour



YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING



Smoked mackerel & radish salad

Ossobuco

Dark chocolate & salted caramel brownie

PACKAGING



BREWER'S TIP



Get a whisky barrel to add the extra depth to your beer. Alternatively use oak chips or Whisky soaked wood.



#226 ACE OF CHINOOK

FIRST BREWED 2016

SINGLE-HOPPED SESSION IPA.

ABV
4.5%

IBU
40

OG
1045

THIS BEER IS

We love hops. We adore and worship their profile ability to transform beer. You could say that we have a terminal addiction. To celebrate this fetish we're heroing our favourites in single hopped limited releases. No also starring, no extras, no compromise. The Hop is the Hero.

A biscuity malty backbone builds to intense resinous pine with pithy citrus notes, culminating in a grapefruit hit and a long bitter finish.

Our Ace in the hole, devastatingly singular, deliciously bitter. Serving up an Ace each and every time.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	4.5%	
TARGET FG	1011	
TARGET OG	1045	
EBC	18	
SRM	9	
PH	4.2	
ATTENUATION LEVEL	75.6%	

METHOD / TIMINGS



MASH TEMP

65°C 150°F 75mins



FERMENTATION

19°C 66°F

INGREDIENTS



MALT

Pale Ale	2.3kg	4.96lb
Marris Otter	1.3kg	2.75lb
Caramalt	0.5kg	1.10lb



HOPS

	(g)	Add	Attribute
Chinook	3.75	Start	Bitter
Chinook	12.5	Middle	Flavour
Chinook	37.5	End	Flavour
Chinook	187.5	Dry Hop	Aroma



YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Cheese covered tater tots
Chicago style hot dog
Beignet

PACKAGING



BREWER'S TIP



Use whole leaf hops for the dry hopping. They're much easier to get out.



#227 NEON OVERLORD

FIRST BREWED 2016

MANGO AND CHILLI IPA.

ABV
7.6%

IBU
70

OG
1067

THIS BEER IS

The Overlord of mango and chili IPA's packs a fruity punch and then some. Pours a slightly hazy orange. A tropical fruit assault on the nose, with mango, pineapple, apricots and citrus. Hints of chili and sweet malts follow. Fruit dissipates to a chili kick, not hot but definitely there, followed by a long bitter finish. All hail to the hot tempered sweet toothed Lord.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	7.6%	
TARGET FG	1012	
TARGET OG	1067	
EBC	20	
SRM	10	
PH	4.4	
ATTENUATION LEVEL	82%	

METHOD / TIMINGS



MASH TEMP

65°C 150°F 75mins



FERMENTATION

21°C 70°F



TWIST

250g mango puree in FV

INGREDIENTS



MALT

Extra Pale	5.3kg	11.6lb
Cane Sugar	0.5kg	1.1lb



HOPS

	(g)	Add	Attribute
Centennial	25	Start	Bitter
Centennial	13	Middle	Flavour
Columbus	13	Middle	Flavour
Mosaic	38	End	Flavour
Citra	25	End	Flavour
Habanero powder	6	End	Flavour
Coriander seed	1	End	Flavour



YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING



- Baja fish tacos
- Green mango salad
- Salted butterscotch oatmeal cookies

PACKAGING



BREWER'S TIP



This fermentation is going to be wild. Use a blow off rather than an airlock to cope with the extra activity.



#228 BLACK HAMMER

FIRST BREWED 2016

OUR RUTHLESS IPA WITH A DARK MALT TWIST.

ABV
7.2%

IBU
250

OG
1065

THIS BEER IS

Jack Hammer has been single handedly ripping it up for quite some time. Now, the definitive bitter and twisted IPA, has spawned four Hammer Head off-springs. Black Hammer is the second of our hyped up hybrid IPAs. A black hearted beast, that takes no prisoners. American hops and dark malt combine to make mischief. Grapefruit and coffee collide in sensory overload – a wake-up call for other IPA's. Molten waves of pithy grapefruit build and finally ebb to the roasty bitter onslaught. Stand firm and wield the Black Hammer with care. Stare into the black abyss and succumb to the dark-side.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	7.2%	
TARGET FG	1010	
TARGET OG	1065	
EBC	104	
SRM	53	
PH	4.4	
ATTENUATION LEVEL	84.6%	

METHOD / TIMINGS

MASH TEMP

65°C 150°F 75mins

FERMENTATION

21°C 70°F

INGREDIENTS

MALT

Extra Pale	5.8kg	12.8lb
Carafa Special Malt Type 3	0.8kg	0.18lb

HOPS

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

YEAST

Wyeast 1272 - American Ale II™

FOOD PAIRING



Buffalo wings with blue cheese dip

Spinach and feta tacos

Triple chocolate chip cookies

PACKAGING



BREWER'S TIP



You may have to leave this beer on dry hops for slightly longer than usual to let the flavours balance.



#229 ACE OF CITRA

FIRST BREWED 2016

SINGLE-HOPPED SESSION IPA.

ABV
4.5%

IBU
40

OG
1045

THIS BEER IS

We love hops. We adore and worship their profile ability to transform beer. You could say that we have a terminal addiction. To celebrate this fetish we're heroing our favourites in single hopped limited releases. No also starring, no extras, no compromise. The Hop is the Hero.

A biscuity malty backbone layered with berry and resin, culminating with a lime zest hit and an explosive bitter citrus finish.

Our Ace in the hole, devastatingly singular, deliciously bitter. Serving up an Ace each and every time.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	4.5%	
TARGET FG	1011	
TARGET OG	1045	
EBC	18	
SRM	9	
PH	4.2	
ATTENUATION LEVEL	75.6%	

METHOD / TIMINGS

MASH TEMP

65°C 150°F 75mins

FERMENTATION

19°C 66°F

INGREDIENTS

MALT

Pale Ale	2.3kg	4.96lb
Marris Otter	1.3kg	2.75lb
Caramalt	0.5kg	1.10lb

HOPS

	(g)	Add	Attribute
Citra	3.75	Start	Bitter
Citra	12.5	Middle	Flavour
Citra	37.5	End	Flavour
Citra	187.5	Dry Hop	Aroma

YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Courgette fries

Curried sea bass

Pistachio layer cake

PACKAGING



BREWER'S TIP



Let the wort sit for 30 minutes after flameout before cooling to get the most out of that last hop addition.



#230 CHILI HAMMER

FIRST BREWED 2016

OUR RUTHLESS IPA WITH A FIERY TWIST.

ABV
7.2%

IBU
250

OG
1065

THIS BEER IS

Chili Hammer is the third of our super-charged hyped up hybrids. A smooth tongued spicy assassin. Chili and American hops unite for a flavour bigger than Texas. Citrus peel, mango, with a hint of spice on the nose. Delivers big grapefruit and mango with a smooth chili kick, followed by the bitterest of bitter finishes. Chili Hammer – turn up the gas.

BASICS

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

INGREDIENTS



MALT

Extra Pale	5.8kg	12.8lb
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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



FERMENTATION

21°C 70°F



TWIST

2.5g chili powder in the boil

1 whole chili in FV

FOOD PAIRING



Aubergine and chickpea tagine

Firehouse chili con carne

Vanilla milkshake

BREWER'S TIP



There are a multitude of chilies you can experiment with. Try the difference between Arbol and Habaneros.



#231 ACE OF EQUINOX

FIRST BREWED 2016

SINGLE-HOPPED SESSION IPA.

ABV
4.5%

IBU
40

OG
1045

THIS BEER IS

We love hops. We adore and worship their profile ability to transform beer. You could say that we have a terminal addiction. To celebrate this fetish we're heroing our favourites in single hopped limited releases. No also starring, no extras, no compromise. The Hop is the Hero.

A biscuity malty backbone builds to intense tropical fruit, with bitter resin notes, culminating with an explosive papaya hit and a long bitter finish.

Our Ace in the hole, devastatingly singular, deliciously bitter. Serving up an Ace each and every time.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	4.5%	
TARGET FG	1011	
TARGET OG	1045	
EBC	18	
SRM	9	
PH	4.2	
ATTENUATION LEVEL	75.6%	

METHOD / TIMINGS

MASH TEMP

65°C 150°F 75mins

FERMENTATION

19°C 66°F

INGREDIENTS

MALT

Pale Ale	2.3kg	4.96lb
Marris Otter	1.3kg	2.75lb
Caramalt	0.5kg	1.10lb

HOPS

	(g)	Add	Attribute
Equinox	3.75	Start	Bitter
Equinox	10	Middle	Flavour
Equinox	37.5	End	Flavour
Equinox	187.5	Dry Hop	Aroma

YEAST

Wyeast 1056 - American Ale™

FOOD PAIRING



Chicken, mango and chili salad

Deep fried coconut prawns

Pineapple upside down cake

PACKAGING



BREWER'S TIP



If you are struggling with the malt hop balance, try upping the speciality malt a little bit until you hit your sweet spot.



#232 RYE HAMMER

FIRST BREWED 2016

OUR RUTHLESS IPA WITH A SPICY TWIST.

ABV
7.2%

IBU
250

OG
1065

THIS BEER IS

Rye Hammer is the fourth of our super-charged hyped up hybrids. A bready beery beast. Rye grains and American hops unite in an agricultural superpower. Aroma of roasted malts, rye bread and subtle floral hops. Grapefruit, roasted caramel with malty fruity notes, followed by the bitterest of bitter finishes. Rye Hammer – liquid daily bread.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	7.2%	
TARGET FG	1010	
TARGET OG	1065	
EBC	17	
SRM	8.5	
PH	4.4	
ATTENUATION LEVEL	84.6%	

INGREDIENTS



MALT

Extra Pale	5kg	12.8lb
Rye	1kg	0.18lb



HOPS

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



YEAST

Wyeast 1272 - American Ale II™

PACKAGING



METHOD / TIMINGS



MASH TEMP

65°C 150°F 75mins



FERMENTATION

21°C 70°F

FOOD PAIRING



Smoked salmon tostada

Schäufole

Rye apple cake

BREWER'S TIP



The amount of rye shouldn't cause a stuck mash, but if you find you are having problems the addition of rice hulls to your mash can help.



#233

FIRST BREWED 2016

BREWDOG VS BEAVERTOWN

COFFEE AND CIGARETTES.| ABV
9.2%| IBU
50| OG
1085

THIS BEER IS

Loaded with roasty coffee notes and balanced with complex tobacco character. With smoky flavours from the malt, our Beavertown Collab is barrel-aged, but we don't know for how long until its ready!

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	9.2%	
TARGET FG	1085	
TARGET OG	1016	
EBC	78.8	
SRM	40	
PH	4.2	
ATTENUATION LEVEL	81%	

METHOD / TIMINGS



MASH TEMP

65°C 150°F 75mins



FERMENTATION

21°C 69°F

INGREDIENTS



MALT

Pale Ale	2.2kg	4.85lb
Caramalt	0.3kg	0.66lb
Dark Crystal	0.3kg	0.66lb
Smoked Weyermann	1.8kg	3.96lb
Flaked Oats	0.6kg	1.32lb
Brown	0.6kg	1.32lb
Black	0.1kg	0.22lb
Chocolate	0.5kg	1.10lb
Munich	0.6kg	1.32lb
(Wort Kettle) Dark Muscavado	1kg	2.20lb



HOPS

	(g)	Add	Attribute
Magnum	20	Start	Bitter
Chinook	20	Start	Bitter



YEAST

Wyeast 1272 - American Ale II™

PACKAGING



BREWER'S TIP



Add your Dark Muscavado for the last ten minutes of the boil.



FOOD PAIRING

Ancho pulled beef chilli

Aged cheddar, chickpea & roasted vegetable tagine



#234

PROTOTYPE HELLES

FIRST BREWED 2016

LAID-BACK BAVARIAN CLASSIC.

 ABV
4.9%

 IBU
18

 OG
1047

THIS BEER IS

Our spin on one-of the most popular beer styles ever conceived. A celebration of light, bready malt, with toasty hints and soft bitterness.

BASICS

VOLUME	20L	5gal
BOIL VOLUME	25L	6.6gal
ABV	4.9%	
TARGET FG	1047	
TARGET OG	1010	
EBC	13	
SRM	6.6	
PH	4.2	
ATTENUATION LEVEL	78.7%	

METHOD / TIMINGS



MASH TEMP

65°C 150°F 75mins



FERMENTATION

12°C 54°F

INGREDIENTS



MALT

Pilsner	3kg	6.61lb
Munich	0.8kg	1.76lb



HOPS

	(g)	Add	Attribute
Perle	10	Start	Bitter
Perle	10	Middle	Flavour



YEAST

Yeast: Wyeast 2007 - Pilsen Lager™

FOOD PAIRING



Salt beef bagel with mustard & pickles

Pork belly ramen

Beetroot and goats cheese salad

PACKAGING



KEG ONLY

BREWER'S TIP



Lagering is key to traditional German styles. A Helles lives or dies on its light, bready & toasty malt flavours – give them months to develop (at cold temperatures) for an outstanding Helles.



