

Recipes for Homebrewers - Avery Brewing Company

Note: The following ingredient amounts are for a 5-gallon brew size, and the ingredients we use vary batch to batch.



IPA

OG: 1.058

AE: 1.009

Grist:

Pale 2-Row – 94%

Munich – 4%

C-120 – 2%

Hops:

60 min – Columbus (13.9% AA) – 0.24oz

30 min – Columbus (13.9% AA) – 0.27oz

0 min – Cascade (6.9% AA) – 1.64oz

0 min – Centennial (9.5% AA) – 1.64oz

0 min – Chinook (11.4% AA) – 1.64oz

Yeast – California

Ferm Temp – 68F

White Rascal Belgian Wheat

OG: 1.050

AE: 1.010

Grist:

Pale 2-Row – 50%

Pale Wheat – 50%

Hops:

60 min – Bravo (15.6% AA) – 0.4oz

30 min – Bravo (15.6% AA) – 0.07oz

0 min – Sterling (6.8% AA) – 0.27oz *and* Hersbrucker (T90) (4.5% AA) – 0.18oz**Spices (added at end of boil):**

Coriander – 0.31 oz

Bitter Orange Peel – 0.06oz

Sweet Orange Peel – 0.25 oz

Yeast – Hoegaarden

Ferm Temp – 66F for 75% of fermentation then let it climb as high as possible

Ellie's Brown Ale

OG: 1.056

AE: 1.014

Grist:

Pale 2-Row – 80.5%

Munich – 6.4%

C-120 – 4.2%

Honey Malt – 2.3%

Chocolate – 6.6%

Hops:

60 min – Bullion (7.6% AA) – 0.13oz

30 min – Sterling (5.1% AA) – 0.32oz

0 min – Sterling (5.1% AA) – 1.01 oz

Yeast – California

Ferm Temp – 68F

Out of Bounds Stout

OG: 1.065

AE: 1.015

Grist:

Pale 2-Row – 80.0%

Roasted Barley – 7.2%

Black Malt – 3.6%

Cara-Pils – 3.6%

C-120 – 3.6%

Pale Wheat – 2.0%

Hops:

60 min – Bullion (7.6% AA) – 1.66 oz

30 min – Bullion (7.6% AA) – 0.45 oz

0 min – Bullion (7.6% AA) – 0.26 oz

Yeast – California

Ferm Temp – 68F

Joe's Pilsner

OG: 1.041

AE: 1.006

Grist:

Pale 2-Row – 100% or about 7 lbs

Hops:

60 min – Bravo (16.6% AA) – 0.5 oz

0 min – Hersbrucker (3.8% AA) – 3.5 oz

Yeast – Weihenstephan Lager

Fermentation temp – 50F through 75% of fermentation then temp off for diacetyl rest

Hog Heaven Dry-Hopped Barleywine Style Ale

OG: 1.085

AE: 1.016

Grist:

Pale 2-Row – 87.4%

C-75 – 12.6%

Hops:

60 min – Columbus (13.9% AA) – 0.93 oz

30 min – Columbus (13.9% AA) – 0.98 oz

0 min – Columbus (13.9% AA) – 3.28 oz

Dry-Hop – Columbus – 4.37 oz

Yeast – California

Ferm Temp – 68F

The Reverend Belgian Style Quadrupel Ale

OG: 1.093

AE: 1.018

Grist:

Pale 2-Row – 90.6%

Special B – 1.9%

Aromatic – 3.7%

Cara-45 – 1.9%

Cara-20 – 1.9%

17.81oz Dark Belgian Candy Sugar added at start of boil

Hops:

60 min – Sterling (6.0% AA) – 0.35 oz

30 min – Sterling (6.0% AA) – 0.28 oz

0 min – Sterling (6.0% AA) – 0.86 oz

Yeast – Westmalle

Ferm Temp – 68F for the first half of fermentation, then let it climb as high as possible

Salvation Belgian Golden Ale

OG: 1.080

AE: 1.013

Grist:

Pale 2-Row – 91.8%

Cara-8 – 4.1%

Cara-20 – 4.1%

14.62 oz Light Belgian Candy Sugar added at start of boil

Hops:

60 min – Sterling (6.0% AA) – 0.41 oz

30 min – Sterling (6.0% AA) – 0.41 oz

0 min – Sterling (6.0% AA) – 0.78 oz

0 min – Fuggles (4.5% AA) – 2.03 oz

Yeast – Westmalle

Ferm Temp – 68F for the first half of fermentation, then let it climb as high as possible

New World Porter

OG: 1.065

AE: 1.016

Grist:

Pale 2-Row – 66.3%

Black Malt – 3.0%

Cara-Pils – 4.0%

C-120 – 7.3%

Chocolate Malt – 3.8%

Munich Malt – 15.6%

Hops:

60 min – Columbus (12.0% AA) – 0.22 oz

30 min – Columbus (12.0% AA) – 0.22 oz

0 min – Columbus (12.0% AA) – 1.90 oz

0 min – Centennial (8.0% AA) – 1.90 oz

Dry-Hop – Cascade – 1.29 oz

Yeast – California

Ferm Temp – 68F

Karma Belgian Pale Ale

OG: 1.048

AE: 1.007

Grist:

Pale 2-Row – 85.8%

Special B – 0.8%

Aromatic – 5.8%

Cara-45 – 7.6%

Hops:

60 min – Sterling (6.0% AA) – 0.06 oz

30 min – Sterling (6.0% AA) – 0.06 oz

0 min – Sterling (6.0% AA) – 0.86 oz

Yeast – Rochefort

Ferm Temp – 77F

Old Jubilation Ale

OG: 1.074

AE: 1.014

Grist:

Pale 2-Row – 88.3%

Black Malt – 0.7%

Special Roast – 4.7%

Victory – 4.7%

Chocolate Malt – 1.6%

Hops:

60 min – Bullion (7.6% AA) – 0.34 oz

30 min – Bullion (7.6% AA) – 0.52 oz

0 min – Bullion (7.6% AA) – 1.01 oz

Yeast – California

Ferm Temp – 68F

The Kaiser Imperial Oktoberfest

OG: 1.085

AE: 1.015

Grist:

Pale 2-Row – 64.7%

Vienna – 11.8%

Munich – 11.8%

Dark Munich – 7.9%

Aromatic – 3.8%

Hops:

60 min – Hallertau (2.7% AA) – 0.60 oz

60 min – Magnum (13.6% AA) – 0.20 oz

30 min – Sterling (6.0% AA) – 0.40 oz

0 min – Tettnang (2.4% AA) – 0.50 oz

0 min – Hersbrucker (2.7% AA) – 0.50 oz

Yeast – Weihenstephan

Ferm Temp – 55F start, 50F mid ferment, diacetyl rest at 1.030 till terminal

The Czar Imperial Stout

OG: 1.104

AE: 1.025

Grist:

Pale 2-Row – 86.8%

Cara-8 – 1.9%

Cara-45 – 3.7%

Debittered Black Malt – 1.2%

Chocolate – 1.2%

Carafa III – 1.5%

Honey Malt – 3.7%

Hops:

60 min – Magnum (13.6% AA) – 0.94 oz

30 min – Magnum (13.4% AA) – 0.89 oz

0 min – Sterling – 0.52 oz

0 min – Hallertau– 0.52 oz

Yeast – California

Ferm Temp – 66F for 75% of fermentation then 74 till terminal

The Maharaja Imperial IPA

OG: 1.090

AE: 1.012

Grist:

Pale 2-Row – 93.8%

Victory Malt – 3.1%

C-120 – 3.1%

Hops:

60 min – Columbus (13.9% AA) – 1.09 oz

30 min – Columbus (13.9% AA) – 1.09 oz

0 min – Centennial (13.9% AA) – 2.18 oz

0 min – Simcoe (11.4% AA) – 2.18 oz

Dry-Hop – Simcoe – 4.38 oz

Dry-Hop – Centennial – 2.18 oz

Dry-Hop – Chinook – 2.18 oz

Yeast – California

Ferm Temp – 68F

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