

ULTIMATE RECIPE GUIDE

POWERED BY BREWIE



WELCOME

We decided to share all of our basic all-grain beer kit recipes with every beer lover. All of these recipes are created by our master brewer at the Brewie Explorers Lab. If you need the ingredients you can easily order any of them at brewie.org/shop/home. All of these kits are compatible with any kind of brewing device. This guide contains the following recipes:

- Rusty Rex
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- The Witcher
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- Mango Habanero IPA
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- Raspberry Bomb
- Dancing Field
- Tropical IPA
- Gose



Don't forget to join the **Beer Explorers Club** and share your results.

Happy brewing!





Rusty Rex

19A - AMERICAN AMBER ALE

#1

ABV	IBU	SRM	DAYS TO TASTE	DIFFICULTY	RECIPE OWNER
4.1%	35	14	28	Basic ●●●	Brewie



ABOUT THIS BEER

English style pale ale with American hops? Raaaawr! Following “the less is more” philosophy, it has a non-intrusive, light bitterness, keeping its flavors in bay, without overflowing them. The reddish, rusty color mirrors its biscuit-like taste. A modern American craft beer based on an English style pale ale with a twist: we used American hops in it. The secret of the popularity of this beer style is the hoppy flavor and aroma. It's one of the favorite beers of the locals. Drinkable and pale. Light but still bitter. Characterized by low carbonation and low alcohol levels.

SERVING TEMPERATURE

46-50°F / 8-10°C

GLASSWARE

Teku, Snifter

FOOD PAIRING

Smoky cheese, Grilled meats

ORIGIN

North California

INGREDIENTS



MALT

Munich I 8,82lb / 4kg



HOPS

Magnum 0.18oz / 5g

Cascade 2.1oz / 60g



YEAST

US-05

BREWING

MASHING

107.6°F / 42°C 4.45 gal / 17 liters

Step 1 107.6°F / 42°C 20 min

Step 2 125.6°F / 52°C 20 min

Step 3 143.6°F / 62°C 40 min

Step 4 161.6°F / 72°C 10 min

SPARGING

2.38 gal / 9 liters 172.4°F / 78°C 20 min

HOPPING

Delayed-hopping (Pre Boil) 10 min

Hop 1 60 min Magnum 0.18oz / 5g

Hop 2 30 min Cascade 0.70oz / 20g

Hop 3 20 min Cascade 0.70oz / 20g

Hop 4 10 min Cascade 0.70oz / 20g

COOLING

Target temperature 71.6°F / 22°C

FERMENTATION

Target temperature 64.4-73.4°F / 18-23°C

Primary fermentation 10

Secondary fermentation 18

WE ARE READY FOR YOU!

If you don't want to collect all the necessary ingredients one-by-one, check our ready-to-brew package, and order it right to your doorstep. <https://brewie.org/product/rusty-rex/>





Hop Hat

21A - AIPA

#2

ABV	IBU	SRM	DAYS TO TASTE	DIFFICULTY	RECIPE OWNER
6%	55	7	56	Medium ●●●	Brewie



ABOUT THIS BEER

The Hop Hat is a US West Coast session IPA, developed with only one aim: find the best profile of hops man can brew. To hit this target we called the three best assistants of session IPAs: Mosaic, Simcoe, and Citra. A hoppy, American style IPA, that no one will be able to pronounce right first. This refreshing session beer's magic lies in the dry hopping that makes its flavour whole. But not to put the cart before the horse, we pushed the bitterness back with hop aromas, resulting in producing the best flavour you can expect from an IPA.

SERVING TEMPERATURE

42-46°F / 6-8°C

GLASSWARE

Tulip, IPA glass

FOOD PAIRING

Burgers, BBQ / Gouda

ORIGIN

US, West Coast

INGREDIENTS



MALT

Pilsner	13.2lb / 6kg
Wheat	0.66lb / 0.3kg
Melanoidin	0.66lb / 0.3kg
Rice hull	0.15lb / 0.07kg



HOPS

Magnum	0.35oz / 10g
Mosaic	1.05oz / 30g
Simcoe	1.05oz / 30g
Citra	5.3oz / 150g



YEAST

US-05

BREWER'S TIP

Dry hopping: Scatter the hops (Citra, 5 days after brew, 4.23oz / 120g) for dry hopping into the fermentation tank for 5 days prior to secondary fermentation. Before bottling, it must be filtered! To filter dry hops, you can use one of the hop cages by pouring the wort through it, using a silicone hose, into another fermentation bucket.

Caution! Wort during the dry hopping process can easily get infected. Take care to thoroughly disinfect all equipment that can get in contact with the beer!

BREWING

MASHING

125.6°F / 52°C 40.42 gal / 15.3 liters

Step 1	123.8°F / 51°C	10 min
Step 2	156.2°F / 69°C	80 min
Step 3	-	-
Step 4	-	-

SPARGING

3.17 gal / 12 liters 176°F / 80°C 20 min

HOPPING

Delayed-hopping (Pre Boil)			40 min
Hop 1	20 min	Magnum	0.35oz / 10g
Hop 2	15 min	Mosaic	1.06oz / 30g
Hop 3	10 min	Simcoe	1.06oz / 30g
Hop 4	5 min	Citra	1.06oz / 30g

COOLING

Target temperature 73.4°F / 23°C

FERMENTATION

Target temperature	64.4-73.4°F / 18-23°C
Primary fermentation	10
Secondary fermentation	46

WE ARE READY FOR YOU!

If you don't want to collect all the necessary ingredients one-by-one, check our ready-to-brew package, and order it right to your doorstep. <https://brewie.org/product/hop-hat/>





Redneck Hopster

18B - APA

#3

ABV	IBU	SRM	DAYS TO TASTE	DIFFICULTY	RECIPE OWNER
5%	40	6	40	Medium ●●●	Brewie



ABOUT THIS BEER

Highly drinkable, suitable for every kind of beer-time. To say that the Redneck Hopster is handcrafted is surely not an overstatement. It will be a homebrewed beer of modern style, with a twist of dry hopping to perfect the beverage. Our very first American Pale Ale was an easily drinkable beverage even before it was cool! The smooth, citrusy flavour and the decent amount of hop heads make it a refresher for not only handcrafted occasions. American style ale beer with a good hoppy flavour and smell, caused by the decent amount of US hop heads. Highly drinkable, suitable for every kind of beer-time.

SERVING TEMPERATURE

44-48°F / 7-9°C

GLASSWARE

Pint glass, Nonic Pint

FOOD PAIRING

Steaks, Sweet Potatoes /
Cheddar, Merlemont

ORIGIN

USA

INGREDIENTS



MALT

Pilsner	8.82lb / 4kg
Melanoidin	0.66lb / 0.3kg



HOPS

Simcoe	1.4oz / 40g
Amarillo	3.88oz / 90g



YEAST

S-189

BREWER'S TIP

Dry hopping: Scatter the hops (Amarillo, 5 days after brew, 1.76oz / 50g) for dry hopping into the fermentation tank for 5 days prior to secondary fermentation. Before bottling, it must be filtered! To filter dry hops, you can use one of the hop cages by pouring the wort through it, using a silicone hose, into another fermentation bucket.

Caution! Wort during the dry hopping process can easily get infected. Take care to thoroughly disinfect all equipment that can get in contact with the beer!

BREWING

MASHING

125.6°F / 52°C 4.45 gal / 17 liters

Step 1	125.6°F / 52°C	10 min
Step 2	143.6°F / 62°C	40 min
Step 3	161.6°F / 72°C	30 min
Step 4	-	-

SPARGING

2.65 gal / 10 liters 176°F / 80°C 20 min

HOPPING

Delayed-hopping (Pre Boil)			30 min
Hop 1	50 min	Simcoe	0.70oz / 20g
Hop 2	30 min	Amarillo	0.70oz / 20g
Hop 3	20 min	Simcoe	0.70oz / 20g
Hop 4	10 min	Amarillo	0.70oz / 20g

COOLING

Target temperature 71.6°F / 22°C

FERMENTATION

Target temperature	53.6-59°F / 12-15°C
Primary fermentation	10
Secondary fermentation	30

WE ARE READY FOR YOU!

If you don't want to collect all the necessary ingredients one-by-one, check our ready-to-brew package, and order it right to your doorstep. <https://brewie.org/product/redneck-hopster/>





Call me Grainy

10A - WHEAT BEER

#4

ABV	IBU	SRM	DAYS TO TASTE	DIFFICULTY	RECIPE OWNER
6%	25	6	24	Basic ●●●	Brewie



ABOUT THIS BEER

Easy to drink summer beer with good esters. It has all the notes we love about wheat beers. Wheat based German beer. A seasonal summer style as a strong spicy ale with a distinctive yellow-orange colour, highly carbonated, well balanced with aroma hops, and slightly acidic.

SERVING TEMPERATURE

42-48°F / 6-9°C

GLASSWARE

Flute, Vase

FOOD PAIRING

Shrimp, Foie Gras, Dumplings / Pecorino Romao, Tete de Moine

ORIGIN

Germany

INGREDIENTS

MALT	
Pilsner	6.61lb / 3kg
Wheat	6.61lb / 3kg
Melanoidin	0.66lb / 0.3kg
Rice hull	1.54lb / 0.07kg

HOPS	
Magnum	0.18oz / 5g
Northern Brewer	0.28oz / 8g
Amarillo	0.35oz / 10g
Citra	0.35oz / 10g

YEAST	
WB-06	

BREWING

MASHING		
107.6°F / 42°C		40.42 gal / 15.3 liters
Step 1	107.6°F / 42°C	20 min
Step 2	125.6°F / 52°C	20 min
Step 3	143.6°F / 62°C	40 min
Step 4	161.6°F / 72°C	10 min

SPARGING		
3.17 gal / 12 liters	172.4°F / 78°C	20 min

HOPPING			
Delayed-hopping (Pre Boil)		10 min	
Hop 1	50 min	Magnum	0.18oz / 5g
Hop 2	25 min	Northern Brewer	0.28oz / 8g
Hop 3	20 min	Amarillo	0.35oz / 10g
Hop 4	10 min	Citra	0.35oz / 10g

COOLING	
Target temperature	69.8°F / 21°C

FERMENTATION	
Target temperature	64.4-75.2°F / 18-24°C
Primary fermentation	8
Secondary fermentation	16

WE ARE READY FOR YOU!

If you don't want to collect all the necessary ingredinets one-by-one, check our ready-to-brew package, and order it right to your doorstep. <https://brewie.org/product/call-me-grainy/>





ABV	IBU	SRM	DAYS TO TASTE	DIFFICULTY	RECIPE OWNER
5.1%	50	4	81	Medium ●●●	Brewie



ABOUT THIS BEER

The straw-colored lightness of this original Pilsner beer drives us back into the sunny summer days we all already crave to return. Under the slightly off-white head, the traditional German and Czech flavours appear, due to the traditional way of brewing. The foundation for these flavour lies in the deep, complex maltiness - however, the scale weighs towards the bitterness and aroma of the strong hops inside. We recommend to use soft (or softer) waters for brewing the Mill's Row to be able to experience all the flavours and aroma it can offer. Time is of the essence in cases of the best Pilsners and - although the beer is ready after a few weeks of fermentation - we highly recommend it to mature it in the cold for even about half a year! Once this light golden beverage is ready, just kick back, shut your eyes and taste the summer even in the chilliest days of the winter!

SERVING TEMPERATURE

37-41°F / 3-5°C

GLASSWARE

Pilsner, Vase

FOOD PAIRING

Bavarian knuckle / Manchego

ORIGIN

Czech Republic

INGREDIENTS



MALT

Pilsner 9.92lb / 4.5kg



HOPS

Magnum 0.53oz / 15g

Saaz 2.12oz / 60g



YEAST

W-34/70

BREWING

MASHING

129.2°F / 54°C 4.45 gal / 17 liters

Step 1 129.2°F / 54°C 10 min

Step 2 156.2°F / 69°C 80 min

Step 3 - -

Step 4 - -

SPARGING

2.65 gal / 10 liters 172.4°F / 78°C 20 min

HOPPING

Delayed-hopping (Pre Boil) -

Hop 1 60 min Magnum 0.53oz / 15g

Hop 2 30 min Saaz 0.70oz / 20g

Hop 3 20 min Saaz 0.70oz / 20g

Hop 4 10 min Saaz 0.70oz / 20g

COOLING

Target temperature 20°C / 68°F

FERMENTATION

Target temperature 53.6-59°F / 12-15°C

Primary fermentation 11

Secondary fermentation 70

WE ARE READY FOR YOU!

If you don't want to collect all the necessary ingredients one-by-one, check our ready-to-brew package, and order it right to your doorstep. <https://brewie.shop/products/mills-row>



Tales from the Cellar

#8

20B - STOUT

ABV	IBU	SRM	DAYS TO TASTE	DIFFICULTY	RECIPE OWNER
6%	28	36	40	Basic ●●●	Brewie



ABOUT THIS BEER

Might be spooky at first glance with its murky presence but in the end, all of you will be satisfied with the aroma of this unique treat. Don't be afraid of the dark! Its color seemingly darker than a haunted forest at night but after the first sips, this horrifyingly pleasing delight pampers your taste buds with US aroma hops and strong, roasted maltiness. Spoil yourself with the full taste and the unique savoriness of our new Stout.

SERVING TEMPERATURE

44-48°F / 7-9°C

GLASSWARE

Mug, Pint glass

FOOD PAIRING

Steak, Pie, Shellfish, Fruity desserts / Raclette cheese

ORIGIN

USA

INGREDIENTS

MALT	
Pale Ale	11.02lb / 5kg
Chocolate	0.66lb / 0.3kg
Roasted Barley	0.66lb / 0.3kg
Spec B	0.44lb / 0.2kg
Rice hull	0.15lb / 0.07kg

HOPS	
Magnum	0.35oz / 10g
Amarillo	0.8oz / 25g
Simcoe	0.53oz / 15g

YEAST	
US-05	

BREWING

MASHING		
143.6°F / 62°C	4.23 gal / 16 liters	
Step 1	143.6°F / 62°C	20 min
Step 2	156.2°F / 69°C	70 min
Step 3	161.6°F / 72°C	10 min
Step 4	-	-

SPARGING		
30.38 gal / 11.5 liters	172.4°F / 78°C	20 min

HOPPING			
Delayed-hopping (Pre Boil)			30 min
Hop 1	50 min	Magnum	0.35oz / 10g
Hop 2	30 min	Amarillo	0.35oz / 10g
Hop 3	20 min	Amarillo	0.53oz / 15g
Hop 4	10 min	Simcoe	0.53oz / 15g

COOLING	
Target temperature	71.6°F / 22°C

FERMENTATION	
Target temperature	64.4-73.4°F / 18-23°C
Primary fermentation	10
Secondary fermentation	30

WE ARE READY FOR YOU!

If you don't want to collect all the necessary ingredients one-by-one, check our ready-to-brew package, and order it right to your doorstep. <https://brewie.org/product/tales-from-the-cellar/>





The Witcher

24A - WITBIER

#9

ABV	IBU	SRM	DAYS TO TASTE	DIFFICULTY	RECIPE OWNER
5%	30	5	35	Basic ●●●	Brewie



ABOUT THIS BEER

An always spiced “white beer” with nice golden color, moderate bitterness, and a refreshing benefit. This Belgian Style Ale is pale and cloudy because of the lack of filtering and the amount of wheat used in the mash. The Witcher is a typical Belgian wit, with all the spices and citrus notes we expect from this style.

SERVING TEMPERATURE

42-50°F / 6-10°C

GLASSWARE

Mug, Tulip, Pint glass

FOOD PAIRING

Seafood, Sushi, Spring vegetables / Low-fat cheese

ORIGIN

Belgium

INGREDIENTS

MALT

Pils 8.82lb / 4kg

Wheat 2.2lb / 1kg

HOPS

Magnum 0.18oz / 5g

Hallertau Blanc 0.53oz / 15g

YEAST

T-58

OTHER

Coriander 0.7oz / 20g

Orange peel 0.7oz / 20g

BREWING

MASHING

143.6°F / 62°C 4.45 gal / 17 liters

Step 1 143.6°F / 62°C 20 min

Step 2 152.6°F / 67°C 70 min

Step 3 161.6°F / 72°C 15 min

Step 4 - -

SPARGING

2.38 gal / 9 liters 172.4°F / 78°C 20 min

HOPPING

Delayed-hopping (Pre Boil) -

Hop 1 60 min Magnum 0.18oz / 5g

Hop 2 20 min Orange Peel 0.70oz / 20g

Hop 3 20 min Coriander 0.70oz / 20g

Hop 4 10 min Hallertau Blanc 0.53oz / 15g

COOLING

Target temperature 69.8°F / 21°C

FERMENTATION

Target temperature 59-68°F / 15-20°C

Primary fermentation 10

Secondary fermentation 25

WE ARE READY FOR YOU!

If you don't want to collect all the necessary ingredients one-by-one, check our ready-to-brew package, and order it right to your doorstep. <https://brewie.org/product/the-witcher/>





Fall in a Bottle

25B - SAISON

#10

ABV	IBU	SRM	DAYS TO TASTE	DIFFICULTY	RECIPE OWNER
6%	27	6	27	Basic ●●●	Brewie



ABOUT THIS BEER

Fall in a Bottle and fall in love immediately. Be ready for next spring and summer so brew yourself a tasty Saison at the end of winter! Fall in a Bottle has a very complex style with fruity aromas, earthy yeast tones and mild to moderate tartness. Tend to be semi-dry, with spicy notes, a touch of sweetness and medium bitterness. The citric notes are caused by orange- and lemon peels, fruity esters, and moderate bitterness.

SERVING TEMPERATURE

44-52°F / 7-11°C

GLASSWARE

Nonic- or English pint glass

FOOD PAIRING

Ginger & Honey chicken wings / Goat cheese

ORIGIN

Belgium

INGREDIENTS

MALT

Pils	8.82lb / 4kg
Münich Light	1.76lb / 0.8kg
Wheat	1.76lb / 0.8kg

HOPS

Magnum	0.5oz / 15g
Amarillo	0.7oz / 20g

YEAST

BE-134

OTHER

Orange Peel	0.70oz / 20g
Lemon Peel	0.70oz / 20g

BREWING

MASHING

143.6°F / 62°C 4.25 gal / 16.1 liters

Step 1	143.6°F / 62°C	15 min
Step 2	152.6°F / 67°C	70 min
Step 3	161.6°F / 72°C	20 min
Step 4	-	-

SPARGING

2.9 gal / 11 liters 172.4°F / 78°C 20 min

HOPPING

Delayed-hopping (Pre Boil)		10 min
Hop 1	60 min	Magnum 0.53oz / 15g
Hop 2	20 min	Orange Peel 0.70oz / 20g
Hop 3	20 min	Lemon Peel 0.70oz / 20g
Hop 4	10 min	Amarillo 0.70oz / 20g

COOLING

Target temperature 73.4°F / 23°C

FERMENTATION

Target temperature	44.6-51.8°F / 7-11°C
Primary fermentation	9
Secondary fermentation	18

WE ARE READY FOR YOU!

If you don't want to collect all the necessary ingredients one-by-one, check our ready-to-brew package, and order it right to your doorstep. <https://brewie.org/product/fall-in-the-bottle/>





Brevienna

7A - VIENNA LAGER

#12

ABV	IBU	SRM	DAYS TO TASTE	DIFFICULTY	RECIPE OWNER
4,8%	31	6	54	Basic ●●●	Brewie



ABOUT THIS BEER

A light, sizzling Vienna lager with a perfect balance between malty notes, hop bitterness and aroma. Elegant and highly drinkable. Waltz through the streets of Wien with this light, sizzling and easy-to-drink Vienna Lager. Perfect to accompany the wienerschnitzel or Sacher cake of your choice. Make Mozart, Freud and all the great minds of the City of Dreams and sit down with a mug of Europe's finest.

SERVING TEMPERATURE

44-50°F / 7-10°C

GLASSWARE

Flute

FOOD PAIRING

Grilled meat and vegetables / Mild cheese

ORIGIN

Austria

INGREDIENTS

MALT

Vienna	7.72lb / 3.5kg
Münich	1.1lb / 0.5kg

HOPS

Magnum	0.35oz / 10g
Amarillo	0.7oz / 20g

YEAST

W-34/70

BREWING

MASHING

129.2°F / 54°C 4.70 gal / 17.8 liters

Step 1	143.6°F / 62°C	30 min
Step 2	156.2°F / 69°C	45 min
Step 3	161.6°F / 72°C	15 min
Step 4	-	-

SPARGING

2.16 gal / 8.2 liters 172.4°F / 78°C 15 min

HOPPING

Delayed-hopping (Pre Boil)				-
Hop 1	60 min	Magnum	0.18oz / 5g	
Hop 2	30 min	Magnum	0.18oz / 5g	
Hop 3	20 min	Amarillo	0.35oz / 10g	
Hop 4	10 min	Amarillo	0.35oz / 10g	

COOLING

Target temperature 20°C / 68°F

FERMENTATION

Target temperature	44.6-50°F / 7-10°C
Primary fermentation	12
Secondary fermentation	42

WE ARE READY FOR YOU!

If you don't want to collect all the necessary ingredients one-by-one, check our ready-to-brew package, and order it right to your doorstep. <https://brewie.org/product/brevienna/>



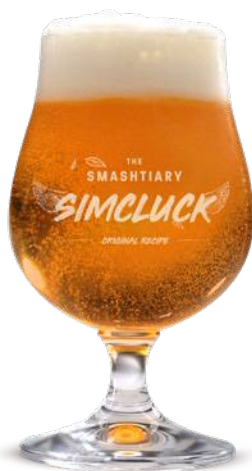


Simcluck

18B - SMASH#1

#13/a

ABV	IBU	SRM	DAYS TO TASTE	DIFFICULTY	RECIPE OWNER
5,4%	52	7	30	Medium ●●●	Brewie



ABOUT THIS BEER

Oh, no! Somebody just stepped on the egg of the Simcluck. He's tiny but despite his size, his anger makes him crow like a monstrous vulture before lunchtime. Wake the giant within while drinking our first SMaSH made from Vienna malt and Simcoe hops. SMaSH beers are made with just a single malt and a single hop type, in order to exhibit each malt & hop type's taste and smell. SMaSH beers are highly drinkable, plus keep the recipe uncomplicated and let each ingredient shine. The first member of the SMASH division, introducing Vienna malt and Simcoe hop. Expect a golden-coloured juice, with hop notes.

SERVING TEMPERATURE

42-46°F / 6-8°C

GLASSWARE

Tulip, IPA glass




FOOD PAIRING

Burgers, Fish and chips, BBQ / Gouda

ORIGIN

-

INGREDIENTS

	MALT
Vienna	11.02lb / 5kg
	HOPS
Simcoe	3.17oz / 90g
	YEAST
S-189	

BREWER'S TIP

Dry hopping: Scatter the hops (Simcoe, 5 days after brew, 1.41oz / 40g) for dry hopping into the fermentation tank for 5 days prior to secondary fermentation. Before bottling, it must be filtered! To filter dry hops, you can use one of the hop cages by pouring the wort through it, using a silicone hose, into another fermentation bucket.

Caution! Wort during the dry hopping process can easily get infected. Take care to thoroughly disinfect all equipment that can get in contact with the beer!

BREWING

MASHING

	129.2°F / 54°C	4.45 gal / 17 liters
Step 1	143.6°F / 62°C	30 min
Step 2	152.6°F / 67°C	50 min
Step 3	161.6°F / 72°C	15 min
Step 4	-	-

SPARGING

2.38 gal / 9 liters 172.4°F / 78°C 20 min

HOPPING

		Delayed-hopping (Pre Boil)	20 min
Hop 1	30 min	Simcoe	0.35oz / 10g
Hop 2	20 min	Simcoe	0.35oz / 10g
Hop 3	10 min	Simcoe	0.53oz / 15g
Hop 4	5 min	Simcoe	0.53oz / 15g

COOLING

Target temperature 71.6°F / 22°C

FERMENTATION

Target temperature	42.8-46.4°F / 6-8°C
Primary fermentation	10
Secondary fermentation	20

WE ARE READY FOR YOU!

If you don't want to collect all the necessary ingredients one-by-one, check our ready-to-brew package, and order it right to your doorstep. <https://brewie.org/product/simcluck/>





Exo-Zaic

18B - SMASH#12

#13/b

ABV	IBU	SRM	DAYS TO TASTE	DIFFICULTY	RECIPE OWNER
5,6%	55	12	30	Medium ●●●	Brewie



ABOUT THIS BEER

Exo-Zaic came from a parallel universe where you only need one hand to harvest Mosaic hops on a faraway exoplanet. Taste this extraordinary beverage during a Rick and Morty marathon or a geeky chill session after conquering the 5th dimension. SMaSH beers are made with just a single malt and a single hop type, in order to exhibit each malt & hop type's taste and smell. SMaSH beers are highly drinkable, plus keep the recipe uncomplicated and let each ingredient shine. Our second, amber-colored SMaSH beer brewed with Munich malt and Mosaic hops.

SERVING TEMPERATURE

46-50°F / 8-10°C

GLASSWARE

Tulip, IPA glass




FOOD PAIRING

Burgers, Fish and chips, BBQ / Gouda

ORIGIN

-

INGREDIENTS

	MALT
Münich	11.02lb / 5kg
	HOPS
Mosaic	3.53oz / 100g
	YEAST
US-05	

BREWER'S TIP

Dry hopping: Scatter the hops (Mosaic, 5 days after brew, 1.41oz / 40g) for dry hopping into the fermentation tank for 5 days prior to secondary fermentation. Before bottling, it must be filtered! To filter dry hops, you can use one of the hop cages by pouring the wort through it, using a silicone hose, into another fermentation bucket.

Caution! Wort during the dry hopping process can easily get infected. Take care to thoroughly disinfect all equipment that can get in contact with the beer!

BREWING

MASHING

	129.2°F / 54°C	4.45 gal / 17 liters
Step 1	143.6°F / 62°C	30 min
Step 2	152.6°F / 67°C	50 min
Step 3	161.6°F / 72°C	15 min
Step 4	-	-

SPARGING

2.38 gal / 9 liters 172.4°F / 78°C 20 min

HOPPING

		Delayed-hopping (Pre Boil)	20 min
Hop 1	30 min	Mosaic	0.53oz / 15g
Hop 2	20 min	Mosaic	0.53oz / 15g
Hop 3	10 min	Mosaic	0.53oz / 15g
Hop 4	5 min	Mosaic	0.53oz / 15g

COOLING

Target temperature 71.6°F / 22°C

FERMENTATION

Target temperature	46.4-50°F / 8-10°C
Primary fermentation	10
Secondary fermentation	20

WE ARE READY FOR YOU!

If you don't want to collect all the necessary ingredients one-by-one, check our ready-to-brew package, and order it right to your doorstep. <https://brewie.org/product/exo-zaic/>





Citrataur

18B - SMASH#3

#13/c

ABV	IBU	SRM	DAYS TO TASTE	DIFFICULTY	RECIPE OWNER
5.1%	58	4	30	Medium ●●●	Brewie



ABOUT THIS BEER

Careful with this beast before you lose yourself in the citra-labyrinth! Made with Pilsen malt and Citra hops, this refreshing thirst-quencher goes down well after a hard day on the treadmill or a demanding quest of winning your loved one's heart. SMaSH beers are made with just a single malt and a single hop type, in order to exhibit each malt & hop type's taste and smell. SMaSH beers are highly drinkable, plus keep the recipe uncomplicated and let each ingredient shine. One of our most light colored SMASH beer, with Pilsen malt and Citra hops. These two ingredients result in a refreshing beverage with nice citric notes.

SERVING TEMPERATURE

42-46°F / 6-8°C

GLASSWARE

Tulip, IPA glass

FOOD PAIRING

Burgers, Fish and chips, BBQ / Gouda

ORIGIN

-

INGREDIENTS

MALT	
Pilseni	11.02lb / 5kg
HOPS	
Citra	3.53oz / 100g
YEAST	
US-05	

BREWER'S TIP

Dry hopping: Scatter the hops (Citra, 5 days after brew, 1.41oz / 40g) for dry hopping into the fermentation tank for 5 days prior to secondary fermentation. Before bottling, it must be filtered! To filter dry hops, you can use one of the hop cages by pouring the wort through it, using a silicone hose, into another fermentation bucket.

Caution! Wort during the dry hopping process can easily get infected. Take care to thoroughly disinfect all equipment that can get in contact with the beer!

BREWING

MASHING			
	129.2°F / 54°C	4.45 gal / 17 liters	
Step 1	143.6°F / 62°C	25 min	
Step 2	152.6°F / 67°C	55 min	
Step 3	161.6°F / 72°C	15 min	
Step 4	-	-	
SPARGING			
	2.38 gal / 9 liters	172.4°F / 78°C	20 min
HOPPING			
Delayed-hopping (Pre Boil)		20 min	
Hop 1	30 min	Citra	0.53oz / 15g
Hop 2	20 min	Citra	0.53oz / 15g
Hop 3	10 min	Citra	0.53oz / 15g
Hop 4	5 min	Citra	0.53oz / 15g
COOLING			
Target temperature		71.6°F / 22°C	
FERMENTATION			
Target temperature		42.8-46.4°F / 6-8°C	
Primary fermentation		10	
Secondary fermentation		20	

WE ARE READY FOR YOU!

If you don't want to collect all the necessary ingredients one-by-one, check our ready-to-brew package, and order it right to your doorstep. <https://brewie.org/product/citrataur/>





Amaropod

18B - SMASH#4

#13/d

ABV	IBU	SRM	DAYS TO TASTE	DIFFICULTY	RECIPE OWNER
5%	37	6	30	Medium ●●●	Brewie



ABOUT THIS BEER

Find the bravest Kraken deep in the Amarillo sea. He sees into your soul and opens your mind while the malty mouthfeel and floral hoppiness pamper your taste buds. Maris Otter malt and Amarillo hops are good friends so invite some of yours over too! SMaSH beers are made with just a single malt and a single hop type, in order to exhibit each malt & hop type's taste and smell. SMaSH beers are highly drinkable, plus keep the recipe uncomplicated and let each ingredient shine. Amarillo and Pale ale malts create a nice malty mouthfeel with a floral-hoppy aftertaste in this SMaSH beverage.

SERVING TEMPERATURE

44-48°F / 7-9°C

GLASSWARE

Tulip, IPA glass

FOOD PAIRING

Burgers, Fish and chips, BBQ / Gouda

ORIGIN

-

INGREDIENTS



MALT

Maris otter 8.82lb / 4kg



HOPS

Amarillo 3.53oz / 100g



YEAST

US-05

BREWER'S TIP

Dry hopping: Scatter the hops (Amarillo, 5 days after brew, 1.41oz / 40g) for dry hopping into the fermentation tank for 5 days prior to secondary fermentation. Before bottling, it must be filtered! To filter dry hops, you can use one of the hop cages by pouring the wort through it, using a silicone hose, into another fermentation bucket.

Caution! Wort during the dry hopping process can easily get infected. Take care to thoroughly disinfect all equipment that can get in contact with the beer!

BREWING

MASHING

129.2°F / 54°C 4.70 gal / 17.8 liters

Step 1 143.6°F / 62°C 40 min

Step 2 152.6°F / 67°C 50 min

Step 3 161.6°F / 72°C 10 min

Step 4 - -

SPARGING

2.11 gal / 8 liters 172.4°F / 78°C 20 min

HOPPING

Delayed-hopping (Pre Boil) -

Hop 1 60 min Amarillo 0.53oz / 15g

Hop 2 15 min Amarillo 0.53oz / 15g

Hop 3 10 min Amarillo 0.53oz / 15g

Hop 4 5 min Amarillo 0.53oz / 15g

COOLING

Target temperature 71.6°F / 22°C

FERMENTATION

Target temperature 44.6-48.2°F / 7-9°C

Primary fermentation 10

Secondary fermentation 20

WE ARE READY FOR YOU!

If you don't want to collect all the necessary ingredients one-by-one, check our ready-to-brew package, and order it right to your doorstep. <https://brewie.org/product/amaropod/>





Mango Habanero IPA

#17

14C - IMPERIAL IPA

ABV	IBU	SRM	DAYS TO TASTE	DIFFICULTY	RECIPE OWNER
7,7	59	9	67	Hard ●●●	Brewie



ABOUT THIS BEER

Truly a big brew even amongst the members of the Imperial IPA family. Recommended only for those who are not afraid of strong, spicy flavors. Brace yourself if you want to brew this IPA! Besides, brewing is not the only challenge... it takes experience to fully appreciate the taste. Aggressive hopping, a hint of Habanero, and the sweet tropical flavor of mango smoothly melds over time resulting in an amazingly rich beer.

SERVING TEMPERATURE

42-46°F / 6-8°C

GLASSWARE

Tulip, ipa glass

FOOD PAIRING

Burgers, Mexican cuisine / Blue cheese

ORIGIN

USA

INGREDIENTS

MALT	
Pale Ale	(2row) 13.4lbs / 6.1kg
Crystal	1.8lbs / 0.8kg
Wheat flaked	0.88lb / 0.4kg
Oat flakes	0.44lb / 0.2kg

HOPS	
Magnum	0.7oz / 20g
Centenial	2.65oz / 75g
Citra	3.07oz / 105g

YEAST	
US-05	

OTHER	
Mango puree	53oz / 1.5kg
Habanero Pepper	1 sliced

BREWER'S TIP

Dry hopping: Scatter the hops (Centenial 1.06oz / 30g, Citra 2.65oz / 75g, 34oz / 1L mango juice, without preservatives) for dry hopping into the fermentation tank for 5 days prior to secondary fermentation. Before bottling, it must be filtered! To filter dry hops, you can use one of the hop cages by pouring the wort through it, using a silicone hose, into another fermentation bucket.

Caution! Wort during the dry hopping process can easily get infected. Take care to thoroughly disinfect all equipment that can get in contact with the beer!

BREWING

MASHING		
126°F / 52°C	4.49 gal / 17 liters	
Step 1	126°F / 52°C	10 min
Step 2	154°F / 68°C	90 min
Step 3	-	-
Step 4	-	-

SPARGING		
3.17 gal / 12 liters	172°F / 78°C	40 min

HOPPING			
Delayed-hopping (Pre Boil) -			
Hop 1	60 min	Magnum	0.7oz / 20g
Hop 2	30 min	Centenial	0.88oz / 25g
Hop 3	10 min	Centenial	0.7oz / 20g
Hop 4	10 min	Citra	0.7oz / 20g

COOLING	
Target temperature	72°F / 22°C

FERMENTATION	
Target temperature	64-73°F / 18-23°C
Primary fermentation	15
Secondary fermentation	52

Special instructions: Add the additional ingredients (Pureed mango (53oz / 1.5kg), sliced Habanero Pepper (1 pc)) during cooling at 176°F / 80°C for 10 minutes. It is important to keep the temperature above 162°F / 72°C to avoid infections. If you brew with Brewie, during Cooling phase just press the "Pause" button at the desired temperature and add the ingredients.



Cookie Season

30A - SPICE, HERB, OR VEGETABLE BEER

#18

ABV	IBU	SRM	DAYS TO TASTE	DIFFICULTY	RECIPE OWNER
4,1	19	4	22	Medium ●●●	Brewie



ABOUT THIS BEER

The finest Christmas cake recipes from Grandma's cookbook combined with a simple concept resulted in this seasonal pale beauty. Spices shine through the relatively simple grain bill to merge with slight bitterness and floral aroma. It is true that less is sometimes more

SERVING TEMPERATURE

42-50°F / 6-10°C

GLASSWARE

Mug, Tulip, Pint glass

FOOD PAIRING

Gingerbread, Cheesecake, Apple pie

ORIGIN

Grandma's kitchen

INGREDIENTS

MALT

Pilsner	(2Row) 6.61lbs / 3kg
Munich	0.55lb / 0.25kg
Wheat	0.55lb / 0.25kg

HOPS

Centennial	0.35oz / 10g
Hallertau Mittelfrüh	0.7oz / 20g

YEAST

WB-06

OTHER

Orange zest	0.35oz / 10g
Lime leaves	4 pcs
Juice of a fresh lime	
Zest of a fresh lime	
Lemongrass	0.18oz / 5g
Thin slices of fresh ginger	1.06oz / 30g

Special instructions: Add the additional ingredients (Orange zest (0.35oz / 10g), Lime leaves, (4 pcs) Juice of a fresh lime, Zest of a fresh lime, Lemongrass (0.18oz / 5g), Thin slices of fresh ginger (1.06oz / 30g)) during cooling at 176F / 80°C for 10 minutes. It is important to keep the temperature above 162F / 72°C to avoid infections. If you brew with Brewie, during Cooling phase just press the "Pause" button at the desired temperature and add the ingredients.

BREWING

MASHING

	126°F / 52°C	4.49 gal / 17 liters
Step 1	126°F / 52°C	10 min
Step 2	153°F / 67°C	90 min
Step 3	-	-
Step 4	-	-

SPARGING

2.38 gal / 9 liters 172°F / 78°C 20 min

HOPPING

Delayed-hopping (Pre Boil)	-
Hop 1	60 min Centennial 0.35oz / 10g
Hop 2	20 min Hallertau Mittelfrüh 0.35oz / 10g
Hop 3	10 min Hallertau Mittelfrüh 0.35oz / 10g
Hop 4	- - -

COOLING

Target temperature 72°F / 22°C

FERMENTATION

Target temperature	64-75°F / 18-24°C
Primary fermentation	8
Secondary fermentation	14



Painkiller Pills

2B - BOHEMIAN PILSNER

#19

ABV	IBU	SRM	DAYS TO TASTE	DIFFICULTY	RECIPE OWNER
5,3%	37	5	81	Medium ●●●	Brewie



ABOUT THIS BEER

Our good old Bohemian Pilsner recipe with much more Czech Saaz hops for maximum aroma and flavor. Alternatively, try out brewing this recipe with decoction technique to increase maltiness in this delicious lager beer. For best results pay special attention to keep fermentation temperature low and give enough time for the beer to age.

SERVING TEMPERATURE

37-41°F / 3-5°C

GLASSWARE

Pilsner, Vase

FOOD PAIRING

Bavarian knuckle / Manchego

ORIGIN

Czech Republic

INGREDIENTS



MALT

Pilsner	10.6lb / 4.8kg
Cara-Pils	0.75lb / 0.34kg



HOPS

Czech Saaz	1.41 oz / 40g
Czech Saaz	1.8oz / 50g
Czech Saaz	0.9oz / 25g
Czech Saaz	0.9oz / 25g



YEAST

W-34 / 70

Special instructions: This recipe requires a huge amount of hops to be added. For better utilization add the hop amount above 20g manually based on the hops schedule to the boil using a hopping bag. Alternatively, add the last hop addition during cooling at 176F / 80°C for 10 minutes. It is important to keep the temperature above 162F / 72°C to avoid infections. If you brew with Brewie, during Cooling phase just press the "Pause" button at the desired temperature and add the ingredients.

BREWING

MASHING

125.6°F / 52°C 4.49 gal / 17 liters

Step 1	153°F / 67°C	90 min
Step 2	-	-
Step 3	-	-
Step 4	-	-

SPARGING

2.38 gal / 9 liters 172°F / 78°C 20 min

HOPPING

Delayed-hopping (Pre Boil)	30 min
Hop 1	60 min Czech Saaz 1.41 oz / 40g
Hop 2	30 min Czech Saaz 1.8oz / 50g
Hop 3	10 min Czech Saaz 0.9oz / 25g
Hop 4	5 min Czech Saaz 0.9oz / 25g

COOLING

Target temperature 64°F / 18°F

FERMENTATION

Target temperature	53.6-59°F / 12-15°C
Primary fermentation	14
Secondary fermentation	42

WE ARE READY FOR YOU!

If you don't want to collect all the necessary ingredients one-by-one, check our ready-to-brew package, and order it right to your doorstep.





Black Knight

8B - BLACK LAGER / SCHWARZBIER

#20

ABV	IBU	SRM	DAYS TO TASTE	DIFFICULTY	RECIPE OWNER
5,4%	40	24	63	Medium ●●●	Brewie



ABOUT THIS BEER

Finally a black lager in our sortiment. Similar to pilsner in terms of excessive hopping and fermentation but there is a little twist in the grain bill, black malts lend color, little roastiness and bitter-chocolate flavors to this lager.

SERVING TEMPERATURE

37-41°F / 3-5°C

GLASSWARE

Pilsner, Vase

FOOD PAIRING

Bavarian knuckle / Manchego

ORIGIN

Germany

INGREDIENTS



MALT

Pilsner	9.92lb / 4.5kg
Melanoiden	0.55lb / 0.25kg
Dehusked Carafa III	0.33lb / 0.15kg
Chocolate Malt	0.22lb / 0.1kg



HOPS

Centennial	0.8oz / 25g
Hallertau Hersbrucker	1.9oz / 54g
Hallertau Hersbrucker	1.6oz / 46g



YEAST

W-34 / 70

Special instructions: This recipe requires a huge amount of hops to be added. For better utilization add the hop amount above 20g manually based on the hops schedule to the boil using a hopping bag. Alternatively, add the last hop addition during cooling at 176°F / 80°C for 10 minutes. It is important to keep the temperature above 162°F / 72°C to avoid infections. If you brew with Brewie, during Cooling phase just press the "Pause" button at the desired temperature and add the ingredients.

BREWING

MASHING

125.6°F / 52°C 4.49 gal / 17 liters

Step 1 153°F / 67°C 90 min

Step 2 - -

Step 3 - -

Step 4 - -

SPARGING

2.38 gal / 9 liters 172°F / 78°C 20 min

HOPPING

Delayed-hopping (Pre Boil) 30 min

Hop 1 60 min Centennial 0.9oz / 25g

Hop 2 15 min Hallertau Hersbrucker 1.9oz / 54g

Hop 3 5 min Hallertau Hersbrucker 1.6 oz / 46g

Hop 4 - - -

COOLING

Target temperature 64°F / 18°F

FERMENTATION

Target temperature 53.6-59°F / 12-15°C

Primary fermentation 14

Secondary fermentation 42

WE ARE READY FOR YOU!

If you don't want to collect all the necessary ingredients one-by-one, check our ready-to-brew package, and order it right to your doorstep.





Irish Red Ale

15A - IRISH RED ALE

#21

ABV	IBU	SRM	DAYS TO TASTE	DIFFICULTY	RECIPE OWNER
5,2%	25	15	49	Basic ● ● ●	Brewie



ABOUT THIS BEER

An easily drinkable beer with hints of caramel and toffee like flavors and a beautiful reddish-copper color thanks to the added roasted barley, which lends a dry finish to this style which can be fermented with ale and lager yeast as well.

SERVING TEMPERATURE

46-50°F / 8-10°C

GLASSWARE

Mug, Tulip, Pint glass

FOOD PAIRING

Smoky cheese, Grilled meats

ORIGIN

Ireland

INGREDIENTS

MALT	
Maris Otter	10.14lb / 4.6kg
Caramell	0.44lb / 0.2kg
Roasted barley	0.11lb / 0.05kg
Flaked corn	0.33lb / 0.15kg

HOPS	
Hallertau Hersbrucker	1.4oz / 40g
Challenger	1.05oz / 30g

YEAST	
US-04	

BREWING

MASHING		
125.6°F / 52°C	4.49 gal / 17 liters	
Step 1	153°F / 67°C	90 min
Step 2	-	-
Step 3	-	-
Step 4	-	-

SPARGING		
2.38 gal / 9 liters	172°F / 78°C	20 min

HOPPING			
Delayed-hopping (Pre Boil)			-
Hop 1	60 min	Hallertau Hersbrucker	0.70oz / 20g
Hop 2	40min	Hallertau Hersbrucker	0.70oz / 20g
Hop 3	20 min	Challenger	0.53oz / 15g
Hop 4	10 min	Challenger	0.53oz / 15g

COOLING	
Target temperature	71.6°F / 22°C

FERMENTATION	
Target temperature	64.4-75.2°F / 18-24°C
Primary fermentation	13
Secondary fermentation	36

WE ARE READY FOR YOU!

If you don't want to collect all the necessary ingredinets one-by-one, check our ready-to-brew package, and order it right to your doorstep.





Oyster Stout

20B - STOUT

#22

ABV	IBU	SRM	DAYS TO TASTE	DIFFICULTY	RECIPE OWNER
6,2%	26	35	35	Medium ●●●	Brewie



ABOUT THIS BEER

The basis of this beer is a good, old american stout recipe. The oyster shells fit perfectly to the creamy texture of the beer which comes from the flaked oats. The salty flavor of the oyster shows up slightly from the background in the aftertaste.

SERVING TEMPERATURE

44-48°F / 7-9°C

GLASSWARE

Mug, Pint glass

FOOD PAIRING

Calamari, Crab, Venison / Blue Cheese

ORIGIN

USA

INGREDIENTS

MALT	
Pale Ale	6.61lb / 3kg
Münich	4.41lb / 2kg
Roasted barley	0.44lb / 0.2kg
CaraMünich 2	1.1lb / 0.5kg
Chocolate	0.66lb / 0.3kg
Oat flakes	0.88lb / 0.4kg

HOPS	
Magnum	0.35oz / 10g
Cascade	1.05oz / 30g

YEAST	
US-05	

OTHER	
Oyster shell	53oz / 0.2kg

BREWING

MASHING		
125.6°F / 52°C	4.49 gal / 17 liters	
Step 1	153°F / 67°C	90 min
Step 2	-	-
Step 3	-	-
Step 4	-	-

SPARGING		
2.38 gal / 9 liters	172°F / 78°C	30 min

HOPPING			
Delayed-hopping (Pre Boil)			-
Hop 1	60 min	Magnum	0.35oz / 10g
Hop 2	30min	Cascade	0.35oz / 10g
Hop 3	20 min	Cascade	0.35oz / 10g
Hop 4	10 min	Cascade	0.35oz / 10g

COOLING	
Target temperature	71.6°F / 22°C

FERMENTATION	
Target temperature	64.4-73.4°F / 18-23°C
Primary fermentation	10
Secondary fermentation	30

WE ARE READY FOR YOU!

If you don't want to collect all the necessary ingredinets one-by-one, check our ready-to-brew package, and order it right to your doorstep.





ABV	IBU	SRM	DAYS TO TASTE	DIFFICULTY	RECIPE OWNER
5,4%	72	5	49	Medium ●●●	Gergő Schlotter (Etyi)



ABOUT THIS BEER

This beer is named after and designed by one of the founders of Brewie. After many batches, finally it is fine tuned to perfection. Nothing tastes better on a summer festival than an EtyIPA. Light, very drinkable IPA. Juicy, hoppy aromas with hints of fresh, ripe apricot. Our favorite choice.

SERVING TEMPERATURE

42-46°F / 6-8°C

GALSSWARE

Tulip, IPA glass

FOOD PAIRING

Burgers, Fish and chips, BBQ / Gouda

ORIGIN

Gergő Schlotter (Etyi)

INGREDIENTS

MALT	
Pale Ale	8.82lb / 4kg
Cara-Pils	0.88lb / 0.4kg
Oat flakes	0.88lb / 0.4kg
Wheat	0.88lb / 0.4kg
-	-
-	-

HOPS	
Amarillo	1.41oz / 40g
Mosaic	4.05oz / 115g
-	-
-	-

YEAST	
US-05	

OTHER	
-	-

BREWER'S TIP

Dry hopping: Scatter the hops (Mosaic hops, 5 days after brew, 2.65oz / 75g) for dry hopping into the fermentation tank for 5 days prior to secondary fermentation. Before bottling, it must be filtered! To filter dry hops, you can use one of the hop cages by pouring the wort through it, using a silicone hose, into another fermentation bucket.

Caution! Wort during the dry hopping process can easily get infected. Take care to thoroughly disinfect all equipment that can get in contact with the beer!

BREWING

MASHING		
4.49 gal / 17 liters	125.6°F / 52°C	
Step 1	153°F / 67°C	91 min
Step 2	-	-
Step 3	-	-
Step 4	-	-

SPARGING		
2.38 gal / 9 liters	172°F / 78°C	40 min

HOPPING			
Delayed-hopping (Pre Boil)			-
Hop 1	60 min	Amarillo	0.53oz / 20g
Hop 2	5 min	Mosaic	0.70oz / 20g
Hop 3	5 min	Amarillo	0.70oz / 20g
Hop 4	5 min	Mosaic	0.70oz / 20g

COOLING	
Target temperature	71.6°F / 22°C

FERMENTATION	
Target temperature	64-73°F / 18-23°C
Primary fermentation	14 days
Secondary fermentation	35 days



Mid XPA

18B - AMERICAN PALE ALE

#24

ABV	IBU	SRM	DAYS TO TASTE	DIFFICULTY	RECIPE OWNER
3,5%	28	4	28	Medium ●●●	Chris Lukianenko (AU)



ABOUT THIS BEER

The Mid XPA is inspired by the Australian Summer. Down Under, the days are long and hot, so you need a beer that's only refreshing, but also a little lighter in alcohol. That way you can enjoy yourself a little longer in the sun with out getting too loose. A fairly simple Pale Malt bill, with a little wheat and oats thrown in for head retention and mouth feel. But to be honest, this beer is all about the flavour and aroma from the hop bill...Cascade, Citra, Columbus and Australia's favourite hop, Galaxy. Grown in the deep south in Tasmania, Galaxy is a known for its

SERVING TEMPERATURE

42-46°F / 6-8°C

GALSSWARE

Tulip, IPA glass

FOOD PAIRING

Burgers, Fish and chips, BBQ / Gouda

ORIGIN

Chris Lukianenko (AU)

INGREDIENTS

MALT	
Pale Ale	5.51lb / 2.5kg
Vienna	1.1lb / 0.5kg
White Wheat	0.66lb / 0.3 kg
Oat flakes	0.22lb / 0.1kg
-	-
-	-

HOPS	
Galaxy	0.5oz / 15g
Cascade	0.5oz / 15g
Citra	0.35oz / 10g
Columbus	0.35oz / 10g

YEAST	
US-05	

OTHER	
-	-

BREWER'S TIP

Dry hopping: Scatter the hops (Galaxy, 5 days after brew, 1.06oz / 30g) for dry hopping into the fermentation tank for 5 days prior to secondary fermentation. Before bottling, it must be filtered! To filter dry hops, you can use one of the hop cages by pouring the wort through it, using a silicone hose, into another fermentation bucket. **Caution!** Wort during the dry hopping process can easily get infected. Take care to thoroughly disinfect all equipment that can get in contact with the beer!

BREWING

MASHING		
4.7 gal / 17.8 liter	154°F / 68°C	
Step 1	154°F / 68°C	60 min
Step 2	-	-
Step 3	-	-
Step 4	-	-

SPARGING		
2.17 gal / 8.2 liter	172°F / 78°C	40 min

HOPPING			
Delayed-hopping (Pre Boil)			45 min
Hop 1	15 min	Galaxy	0.53oz / 15g
Hop 2	5 min	Cascade	0.53oz / 15g
Hop 3	5 min	Citra	0.35oz / 10g
Hop 4	5 min	Columbus	0.35oz / 10g

COOLING	
Target temperature	70°F / 21°C

FERMENTATION	
Target temperature	64-73°F / 18-23°C
Primary fermentation	14 days
Secondary fermentation	14 days



Raspberry Bomb

28A - FRUIT BEER

#25

ABV
4,8%

IBU
30

SRM
7

DAYS TO TASTE
32

DIFFICULTY
Basic ●●●

RECIPE OWNER
Gergő Schlotter (Etyi)



ABOUT THIS BEER

Raspberries appear in the flavor and scent of this pleasant summer drink. Thanks to the low IBU level and the fruity notes, the ladies' favorite drink.

SERVING TEMPERATURE

42-48°F / 6-9°C

GALSSWARE

Flute, Vase

FOOD PAIRING

Pork, Poultry, Fish, Shellfish / Medium Cheddar

ORIGIN

Gergő Schlotter (Etyi)

INGREDIENTS



MALT

Pilsner **4.41lb / 2kg**

Wheat **4.41lb / 2kg**



HOPS

Hallertau Mittel-früh **0.35oz / 10g**



YEAST

Mangrove Jack M20



OTHER

Raspberry puree **5.51lb / 2.5kg**

Stevia **0.017oz / 0.5g**

BREWER'S TIP

Add the additional ingredients (raspberry puree (2.5kg) and (0.5g stevia) to the secondary fermentation after 7 days of brewing for 10 days.

BREWING

MASHING

4.49 gal / 17 liters **125.6°F / 52°C**

Step 1 **153°F / 67°C** **90 min**

Step 2 - -

Step 3 - -

Step 4 - -

SPARGING

2.38 gal / 9 liters **172°F / 78°C** **20 min**

HOPPING

Delayed-hopping (Pre Boil) -

Hop 1 **60 min** **Hallertau Hersbrucker** **0.35oz / 10g**

Hop 2 - - -

Hop 3 - - -

Hop 4 - - -

COOLING

Target temperature **70°F / 21°C**

FERMENTATION

Target temperature **64-73°F / 18-23°C**

Primary fermentation **8 days**

Secondary fermentation **10 days**

Bottle conditioning **14 days**



Dancing Field

25B - SAISON

#26

ABV	IBU	SRM	DAYS TO TASTE	DIFFICULTY	RECIPE OWNER
5%	15	5	22	● ● ●	Tamás Handbauer (HUN)



ABOUT THIS BEER

Most of the seasons have suitable beer styles. Pale lagers are attached to the summer, pumpkin ales are for the autumn, and you can choose a heavy belgian christmas ale in the winter's cold. But what could you drink in the spring? Dancing Field is a lightsome spicy belgian-style pale ale for the spring, inspired by the sweet flower aromas of the blooming fields. Honey and spices such as ginger, lime and coriander creates a pleasing harmony with the esters of the belgian wit yeast so as the light citra hop aromas.

SERVING TEMPERATURE

42-50°F / 6-10°C

GALSSWARE

Flute, Vase


FOOD PAIRING


Shrimp, Foie Gras, Dumplings / Pecorino Romao, Tete de Moine

ORIGIN


Tamás Handbauer (HUN)

INGREDIENTS

 MALT	
Pale Ale	9.26lb / 4.2kg

 HOPS	
Hallertau Mittel-früh	1.41oz / 40g

 YEAST	
T-58	

 OTHER	
Honey	1.1lb / 0.5kg
Crushed corian-der	0.9oz / 25g
Grated ginger	1.41oz / 40g
Thin peels of limes	4pcs
Citra hop extract	0.1oz / 3g
-	-

BREWER'S TIP

Add Citra hop extract before bottling, allow the extract to mix with the beer properly.

BREWING

MASHING		
4.49 gal / 17 liters	113°F / 45°C	
Step 1	113°F / 45°C	20 min
Step 2	127.4°F / 53°C	20 min
Step 3	153°F / 67°C	70 min
Step 4	163°F / 73°C	50 min

SPARGING		
2.17 gal / 8.2 liter	172°F / 78°C	40 min

HOPPING			
Delayed-hopping (Pre Boil) -			
Hop 1	60 min	Hallertau Mittelfrüh	0.95oz / 27g
Hop 2	10 min	Crushed coriander	0.9oz / 25g
Hop 3	5 min	Hallertau Mittelfrüh	0.46oz / 13g
Hop 4	5 min	Lime peels and ginger	

COOLING	
Target temperature	70°F / 21°C

FERMENTATION	
Target temperature	64.4-75.2°F / 18-24°C
Primary fermentation	8 days
Secondary fermentation	14 days



Gose

27 - HISTORICAL BEER

#27

ABV	IBU	SRM	DAYS TO TASTE	DIFFICULTY	RECIPE OWNER
4,7%	10	4	35	Basic ●●●	Brewie



ABOUT THIS BEER

If you never thought that a salty beer could be your new favorite, then give this recipe a shot! A unique beer straight from Germany with a well balanced flavor boosted and with some coriander fits well next to its sourness and saltiness. If you need something new and refreshing this recipe is waiting for you!

SERVING TEMPERATURE

37-41°F / 3-5°C

GALSSWARE

Flute, Vase

FOOD PAIRING

Traditional German dishes

ORIGIN

Gergó Schlotter (Etyi)

INGREDIENTS

MALT	
Wheat	4.85lb / 2.2kg
Pils	4.85lb / 2.2kg
HOPS	
Magnum	0.17oz / 5g
YEAST	
BE-134	
OTHER	
German - Acidu- lated Malt 80min after mash in	1.9lb / 0.9kg
Salt	0.7oz / 20g
Coriander	1.05oz / 30g

BREWING

MASHING			
4.49 gal / 17 liters		126°F / 52°C	
Step 1	126°F / 52°C	10 min	
Step 2	154°F / 68°C	90 min	
SPARGING			
2.38 gal / 9 liters		172°F / 78°C	20 min
HOPPING			
Delayed-hopping (Pre Boil)			
Hop 1	60 min	Magnum	0.18oz / 5g
Hop 2	5 min	Salt	0.7oz / 20g
Hop 3	5 min	Crushed coriander	1.05oz / 30g
Hop 4	-	-	-
COOLING			
Target temperature		73.4°F / 23°C	
FERMENTATION			
Target temperature		64.4-75.2°F / 18-24°C	
Primary fermentation		14 days	
Secondary fermentation		21 days	



Tropical IPA

29C - FRUIT BEER

#28

ABV	IBU	SRM	DAYS TO TASTE	DIFFICULTY	RECIPE OWNER
7,7%	59	9	67	Hard ●●●	Brewie



ABOUT THIS BEER

Another perfect hot summer beer! Imagine yourself sitting on a beach in Hawaii, drinking your favorite cold one. That's Tropical IPA in every sip! A well-balanced bitterness after the sweet juicy flavors build a bridge between a mild smoothie and a rich IPA.

SERVING TEMPERATURE

42-46°F / 6-8°C

GALSSWARE

Tulip, ipa glass

FOOD PAIRING

Burgers, Mexican cuisine / Blue cheese

ORIGIN

Gergő Schlotter (Etyi)

INGREDIENTS

MALT	
Pale Ale	(2row) 13.4lbs / 6.1kg
Crystal	1.8lbs / 0.8kg
Wheat flaked	0.88lb / 0.4kg
Oat flakes	0.44lb / 0.2kg
HOPS	
Magnum	0.53oz / 15g
Centenial	4.23oz / 120g
Citra	1.76oz / 50g

YEAST	
US-05	
OTHER	
100% tropical juice	53oz / 1.5L

BREWER'S TIP

Dry hopping: Scatter the hops (Citra 1.06oz / 30g, Centennial 2.65oz / 75g, 34oz / 2L Tropical juice, without preservatives) for dry hopping into the fermentation tank for 5 days prior to secondary fermentation. Before bottling, it must be filtered! To filter dry hops, you can use one of the hop cages by pouring the wort through it, using a silicone hose, into another fermentation bucket.

Caution! Wort during the dry hopping process can easily get infected. Take care to thoroughly disinfect all equipment that can get in contact with the beer!

BREWING

MASHING

4.49 gal / 17 liters	126°F / 52°C	
Step 1	126°F / 52°C	10 min
Step 2	154°F / 68°C	90 min

SPARGING

3.17 gal / 12 liters	172°F / 78°C	40 min
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HOPPING

Delayed-hopping (Pre Boil)				-
Hop 1	60 min	Magnum	0.53oz / 15g	
Hop 2	15 min	Centennial	0.88oz / 25g	
Hop 3	5 min	Centennial	0.7oz / 20g	
Hop 4	5 min	Citra	0.7oz / 20g	

COOLING

Target temperature	71.6°F / 24°C
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FERMENTATION

Target temperature	64-73°F / 18-23°C
Primary fermentation	15 days
Secondary fermentation	52 days

BEER
EXPLORERS
Club

POWERED BY BREWIE

