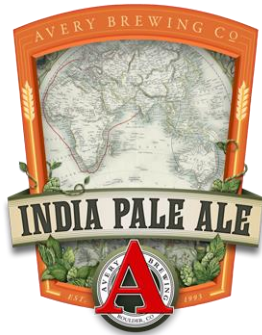


AVERY BREWING

Recipes for Homebrewers

Note: The following ingredient amounts are for a 5-gallon brew size.

Note: Recipe hop amounts need correction.



IPA

OG: 1.058

AE: 1.009

ABV: 6.5%

IBU: 69

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
ABV: 5.6%
IBU: 22

Grist:

Pale 2-Row – 50%
Pale Wheat – 50%

Hops:

60 min – Sterling (6.0% AA) – 0.10oz
30 min – Sterling (6.0% AA) – 0.18oz
0 min – Sterling (6.0% AA) – 0.45 oz

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
ABV: 5.5%
IBU: 28

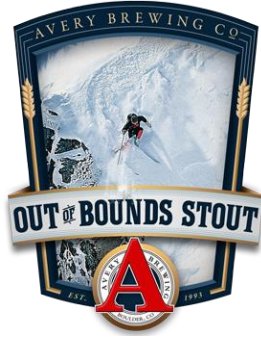
Grist:

Pale 2-Row – 81.6%
Munich – 8.2%
C-120 – 4.1%
Chocolate – 6.1%

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
ABV: 6.3%
IBU: 51

Grist:

Pale 2-Row – 80.0%
Roasted Barely – 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

ABV: 4.7%

IBU: 50

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
ABV: 9.2%
IBU: 104

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 (13.9% AA) – 4.37 oz

Yeast – California
Ferm Temp – 68F



The Reverend Belgian Style Quadrupel Ale

OG: 1.093
AE: 1.018
ABV: 10%
IBU: 24

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

ABV: 9%

IBU: 33

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

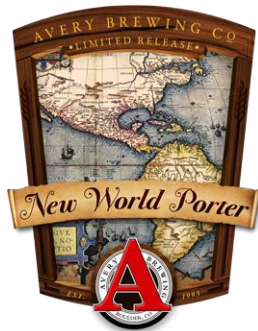
30 min – Sterling (6.0% AA) – 0.41 oz

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
ABV: 6.7%
IBU: 48

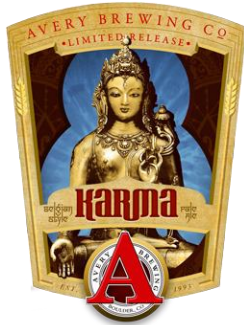
Grist:

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

Yeast – California
Ferm Temp – 68F



Karma Belgian Pale Ale

OG: 1.048
AE: 1.007
ABV: 5.4%
IBU: 10

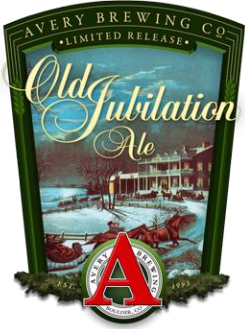
Grist:

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
ABV: 8.3%
IBU: 45

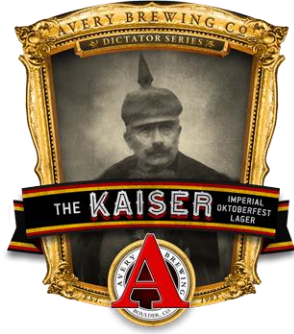
Grist:

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

ABV: 9-10%

IBU: 24

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

ABV: 10-12%

IBU: 55

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