

AVAILABLE PREMIUM BEER RECIPE KITS (MADE TO ORDER)

* PRICES ARE SUBJECT TO CHANGE

Our kits are built to order and are 100% customizable to fit what you like or want to try. Everything from ingredient additions/subtractions to yeast changes. The fermentation temperatures below are only a suggestion and have a broader range than shown. Don't hesitate to ask us about options!

LIGHT LAGERS

Light American Lager - A clean, light, refreshing pale lager with very low malt and hop flavors. It is a lower-alcohol beer style and has very little malt, hop, and yeast character.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
50°F	1.038	1.007	10	2	4.1%	\$54.99	N/A	\$32.99

Standard American Lager - Similar to the Light American Lager, it is a clean, dry, refreshing pale lager made a bit bigger with more alcohol and a touch more character all around. It is crisp, dry, and refreshing with very little malt, hop, or yeast character.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
50°F	1.046	1.008	12	3	5.0%	\$54.99	N/A	\$33.99

Premium American Lager - A clean refreshing pale lager with very low malt and hop flavors. It is bigger and has more malt character than the other American Lager styles. It is fuller, richer and has higher alcohol but is still fairly crisp, dry and refreshing with less malt, hop and yeast characters.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
50°F	1.053	1.010	20	3	5.7%	\$65.99	N/A	\$37.99

Munich Helles Lager - A clean, malt-focused German Lager with a gentle, bready malt character that starts in the aroma and lasts all the way through the finish. Smooth & easy-drinking.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
50°F	1.048	1.011	18	4	5.0%	N/A	\$48.99	\$36.99

Dortmunder Export - A perfectly balanced beer with the malt profile of a Helles, the hop character of a Pilsner, and slightly stronger than both. It has moderate-strength bready and toasted malt flavors, balanced by the fine spicy and floral flavor and aroma of German noble hops.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
50°F	1.055	1.013	29	6	5.6%	N/A	\$58.99	\$42.99

PILSNEERS

Bitburger Clone - German Pilsner - A crisp, clean, refreshing lager that prominently features noble German hop bitterness. This pale lager has a greater hop presence, both bittering and flavor, which makes it much bolder, more flavorful, and aromatic than a light lager category.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
50°F	1.048	1.009	36	3	5.1%	\$55.99	N/A	\$38.99

Bohemian Pilsner - A complex, well-rounded yet refreshing and crisp lager beer with plenty of malt and hop character. This recipe has a bit more sweetness than German style pilsner, which helps counter the substantial hop bitterness, making a more balanced, well-rounded beer.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
50°F	1.056	1.016	40	4	5.3%	N/A	\$68.99	\$52.99

Classic American Pilsner (Pre-Prohibition) - A clean, moderately hoppy lager, often with a substantial corn-like character. This isn't the mass-marketed Pilsner common today, and isn't even your daddy's Pilsner. It is your grandfather's pilsner higher in maltiness and hoppiness than today's Pilsners.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
50°F	1.058	1.012	35	3	6.0%	\$55.99	N/A	\$45.99

EUROPEAN LAGERS

Vienna Lager - A clean, malty lager with low hop flavors and bitterness. Similar to Oktoberfest but not as intense, with less malty sweetness present and a slightly dryer finish.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
50°F	1.050	1.012	26	11	5.0%	N/A	\$63.99	\$39.99

Oktoberfest / Märzen - A clean, malty-rich lager with lots of smooth, complex malt character, minimal hop flavor, and minimal hop aroma. While it's the richest of European lagers, it is not as malty or malty-sweet as a traditional Bock. Finishes dry and light enough to drink in quantity.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
50°F	1.055	1.015	27	11	5.4%	N/A	\$64.99	\$41.99

DARK LAGERS

American Dark Lager - A clean, very slightly sweet, dark-colored lager with minimal malt and hop, malt, or roast character. The dark color comes from a special dark malt with little roast character.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
50°F	1.052	1.010	12	18	5.5%	N/A	\$64.99	\$35.99

Munich Dunkel Lager - A clean, brown lager with great Munich malt depth and complexity. It's the maltiest of dark lagers. The flavor and aroma is a substantial toasted-bread character from the heavy Munich malt. It has a slightly sweet malt balance, which hides the hop bitterness but not roasty.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
50°F	1.054	1.014	22	19	5.3%	N/A	\$56.99	\$42.99

Schwarzbier Roasty Dark Lager - A clean, slightly roasty, dark lager with a moderately bready malt character, balanced with hop bitterness and restrained hop character. It is the darkest and often the most roasty of dark lagers but still not the intensity you will find in stouts and in some porters.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
50°F	1.051	1.013	30	28	5.0%	N/A	\$62.99	\$43.99

Schwarzbier German Lager - A clean, very light roast, dark lager with a moderately bready malt character, balanced with hop bitterness and restrained hop character. For those who enjoy a pilsner-like with little roast malt character as possible.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
50°F	1.047	1.010	30	23	4.8%	N/A	\$63.99	\$41.99

BOCKS

Maibock / Helles Bock - A clean, higher-alcohol pale lager with rich, doughy, or grainy malt character. It has a rich, full malt profile from Pilsner and Munich malts and is brewed without caramel / crystal malt.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
------------	----	----	-----	-----	-----	---------	--------------	-----------

50°F	1.070	1.017	27	7	7.1%	\$78.99	N/A	\$49.99
------	-------	-------	----	---	------	---------	-----	---------

Traditional Bock - A slightly sweet, strong, copper lager with a substantially bready malt character and no hop flavor or aroma but with a bit of caramel.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
50°F	1.070	1.018	24	18	7.0%	N/A	\$73.99	\$50.99

Doppelbock - A very malty, strong lager with big, bready malt character. Similar to traditional and Helles bock, it is a strong, rich, very malty German-style lager, with an appreciable increase in the body, alcohol, sweetness, and malt-driven flavors and aromas.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
50°F	1.086	1.020	24	18	8.7%	N/A	\$86.99	\$59.99

Eisbock - An extremely strong, full, and malty dark lager. It is a Doppelbock that has been concentrated through freezing. This is an advanced style that ferments at 50°F and then requires temperatures below freezing to concentrate the beer.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
50°F	1.090	1.021	27	13	9.2%	N/A	\$88.99	\$59.99

LIGHT ALES

American Cream Ale - This is a clean, crisp, refreshing ale, similar to an American Light Lager, with low malt and hop flavors but brewed as an ale.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
65°F	1.050	1.009	18	3	5.4%	\$52.99	N/A	\$33.99

American Blonde Ale - A fairly clean, easy-drinking, and slightly malty ale. It is a smooth, easy-to-drink beer, with low fruity esters and just a touch of malt character typically lower in alcohol.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
67°F	1.050	1.011	20	4	5.2%	N/A	\$41.99	\$26.99

Kolsch - A clean, crisp, delicate beer with soft malt and hop character. It is a subtle beer, with a light grainy Pilsner malt aroma and flavor with a crisp enough finish that it doesn't really seem sweet.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
60°F	1.048	1.009	25	4	5.1%	\$60.99	N/A	\$31.99

American Wheat Ale - Refreshing wheat beers can display more hop character and less yeast character than their German cousins. Usually subtle grainy wheat character, slightly reminiscent of crackers.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
65°F	1.052	1.012	20	5	5.3%	\$51.99	N/A	\$32.99

American Wheat & Rye Ale - Refreshing wheat & rye beers can display more hop character and less yeast character than their German cousins but has a slight spicy, peppery note from the rye addition.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
65°F	1.052	1.012	20	5	5.3%	N/A	N/A	\$35.99

AMBER ALES

Northern German Altbier / Amber - A clean, slightly bitter beer with a smooth malt character, often with touches of toast, biscuit, and caramel. This style of alt doesn't have much in way of hop aroma or flavor.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
60°F	1.050	1.014	32	16	4.7%	N/A	\$59.99	\$37.99

California Common Ale - A dry, lightly fruity beer with firm, grainy maltiness, interesting toasty and caramel flavors, and showcasing the signature Northern Brewer varietal hop character.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
62°F	1.054	1.016	41	11	5.0%	N/A	\$68.99	\$42.99

Düsseldorf Altbier German Ale - A well-balanced, bitter yet malty, clean, smooth, well-attenuated, copper colored German Ale. The flavor and aroma are both full of dark bread, and often spicy or floral hop notes, too. Hop bitterness ranges from moderate to quite high.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
60°F	1.050	1.013	45	14	4.9%	N/A	\$55.99	\$35.99

ENGLISH PALE ALES

Ordinary Bitter English Ale - Low gravity, low alcohol levels, and low carbonation make this an easy drinking beer with plenty of English yeast character. Although called "bitter", they tend to be much less bitter than many of the modern American Pale Ales.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
68°F	1.038	1.011	32	10	3.6%	N/A	\$41.99	\$31.99

Best Bitter English Ale - A flavorful yet refreshing session beer. Some examples can be more malt balanced, but this should not override the overall bitter impression. Drinkability is a crucial component of the style. It's slightly bigger than the Ordinary Bitter but very similar.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
68°F	1.047	1.012	30	11	4.6%	N/A	\$47.99	\$33.99

Extra Special / Strong English Bitter - An average-strength to moderately strong English ale. It has a balanced but firm hop bitterness, moderate hop character, and a hint of yeast character. Often has significant caramel malt sweetness and a complex biscuity, toasty, nutty malt character in the

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
68°F	1.056	1.015	40	8	5.4%	N/A	\$52.99	\$37.99

SCOTTISH & IRISH ALES

Scottish Light - Scottish ales are clean, malty, and slightly sweet with little to no hop flavor. They range in alcohol from very low to moderate. Very similar to Irish Red Ales.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
65°F	1.042	1.009	13	18	4.3%	N/A	\$43.99	\$25.99

Scottish Heavy - Scottish ales are clean, malty, and slightly sweet with little to no hop flavor. They range in alcohol from very low to moderate. Very similar to Irish Red Ales. An increase in base malt and hops will add the additional body, alcohol, and malty flavors and aromas.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
65°F	1.048	1.011	14	18	4.9%	N/A	\$50.99	\$26.99

Scottish Export - Scottish ales are clean, malty, and slightly sweet with little to no hop flavor. They range in alcohol from very low to moderate. Very similar to Irish Red Ales. An increase in base malt and hops will add the additional body, alcohol, and malty flavors and aromas.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
65°F	1.064	1.013	12	18	6.7%	N/A	\$55.99	\$31.99

Scottish Light Caramelized - Made with a traditional Scottish recipe that relies on some kettle caramelization and an extended boil to increase the melanoidin levels. This is an advanced brewing

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
65°F	1.042	1.009	13	9	4.3%	N/A	\$36.99	\$24.99

Scottish Heavy Caramelized - Made with a traditional Scottish recipe that relies on some kettle caramelization and an extended boil to increase the melanoidin levels. This is an advanced brewing

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
65°F	1.047	1.010	14	9	4.9%	N/A	\$36.99	\$26.99

Scottish Export Caramelized - Made with a traditional Scottish recipe that relies on some kettle caramelization and an extended boil to increase the melanoidin levels. This is an advanced brewing

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
65°F	1.064	1.014	16	10	6.6%	N/A	\$48.99	\$31.99

Irish Red Ale - A malt-focused beer with an initial sweetness and a roasted dryness in the finish. It is a balanced beer with moderate malt character that often comes across as toasted and subtle caramel notes. The deep-reddish-copper color comes from the highly kilned malt that also adds to the dry finish.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
66°F	1.054	1.014	25	17	5.2%	N/A	\$51.99	\$34.99

Strong Scotch Ale / Wee Heavy - Rich, malty, and usually sweet, which can be suggestive of a dessert. It's related to the lower alcohol Scottish Ales, but the higher gravity brings changes that make it substantially different.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
65°F	1.099	1.026	28	16	9.7%	N/A	\$84.99	\$54.99

AMERICAN ALES

American Pale Ale - A clean, fresh, hoppy beer with enough malt backbone to carry moderate hop character and bitterness. An "Americanized" version of English beers but featuring more hops and less caramel malt.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
67°F	1.056	1.013	40	6	5.7%	N/A	\$76.99	\$33.99

American Caramel Pale Ale - A clean, fresh, hoppy beer with enough malt backbone to carry moderate hop character and bitterness but this one has some crystal/caramel malt.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
67°F	1.052	1.013	40	7	5.1%	N/A	\$64.99	\$32.99

American Amber Ale - Similar to an American Pale Ale but with more body, more caramel richness, and a balance more towards malt than hops, although hop rates can be significant. These beers have significant caramel flavors and a little more residual malt sweetness than American Pale Ales.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
67°F	1.052	1.013	35	13	5.1%	N/A	\$54.99	\$35.99

West Coast Amber Ale - This is how red ales are done on the west coast. With a lot of hop flavor, they are big, bold statements balancing lots of citrusy hops and specialty malt.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
67°F	1.067	1.015	66	16	6.8%	N/A	\$70.99	\$44.99

American Brown Ale - A bold and hoppy brown ale with lots of chocolate and some caramel flavors. Brown Ales can vary from being very hoppy and bitter beers to beers showing hop restraint. This recipe shows some restraint.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
67°F	1.048	1.011	34	20	4.9%	N/A	\$50.99	\$34.99

ENGLISH BROWN ALES

English Mild Brown Ale - A lower-alcohol, easy-drinking beer with plenty of malt character and very low hop presence. It's similar to other English beers, with a toasty/biscuit malt background and a fair amount of yeast-derived character. It also tends to have a sweeter overall character and far more roasted, nutty, and toffee notes than you would find in the English Pale Ales category.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
68°F	1.036	1.011	17	17	3.2%	N/A	\$38.99	\$26.99

Southern English Brown Ale - A luscious, malt-oriented brown ale with a caramel and dark fruit complexity of malt flavors. It may seem somewhat like a smaller version of a sweet stout or a sweet version of a dark mild.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
68°F	1.041	1.013	17	26	3.8%	N/A	\$40.99	\$27.99

Northern English Brown Ale / Newcastle / Samuel Smiths Nut Brown - A nutty, biscuity, easy-drinking English ale. It has less sweetness and caramel character than Southern English brown ales. Malt character tends toward the biscuity and nutty flavors and aromas, and hop character is low to

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
68°F	1.051	1.013	26	13	5.1%	N/A	\$47.99	\$34.99

PORTERS

Porter / Samuel Smiths Taddy Porter - A fairly substantial English dark ale with restrained roasty characteristics. It is a dark ale that often has the light caramel and toasty malt character and low hop character of a Southern English Brown Ale, but is bigger and roastier than that but not as roasty and a Robust Porter.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
67°F	1.052	1.013	27	24	5.1%	N/A	\$49.99	\$35.99

Laura's Robust Porter - A substantial, malty dark ale with a complex and flavorful roasty character. This style has a fair amount of roasted character, full of coffee and chocolate. It also has some bread and caramel flavors and aromas. **Ask Laura about the robustness of this porter!**

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
67°F	1.064	1.015	37	35	6.5%	N/A	\$69.99	\$35.99

Baltic Porter - A big, complex, and flavorful malty dark lager or ale with a restrained roasty character. It's bigger, richer, sweeter and more alcoholic than a robust porter. It's also not as hoppy or as roasty as a Robust Porter. This is an advanced style.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
53°F	1.089	1.018	38	28	9.4%	N/A	\$92.99	\$65.99

STOUTS

Dry Stout - A lower-alcohol, very dark, roasty, bitter, creamy ale. It's a sharp, dry beer with a long coffee and bittersweet chocolate finish. Think Guinness!

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
65°F-71°F	1.042	1.010	41	32	4.1%	N/A	\$42.99	\$29.99

Sweet Stout / Milk Stout / Cream Stout - A dark, sweet, rich ale full of roasted flavors and aromas. It is full-bodied and has substantial coffee and chocolate notes. Note: This kit uses lactose for sweetness and to provide a creamy mouth-feel.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
68°F	1.060	1.023	29	39	4.1%	N/A	\$50.99	\$37.99

Oatmeal Stout - A dark, full-bodied, roasty ale with a slight oatmeal note in the background. It is sweeter than a dry stout but not as sweet as a sweet stout. It uses oats vs lactose to provide a slightly creamy mouth-feel and complexity. It has a slight roasted-grain flavor and aroma, like bitter chocolate.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
68°F	1.055	1.016	36	35	5.1%	N/A	\$49.99	\$34.99

Extra Stout - A very dark, roasty, and moderately strong ale. Originally brewed for tropical markets, it is usually bigger than both oatmeal and sweet stouts. It will have a full body, a touch of sweetness and a gentle warming from the higher level of alcohol. Firm coffee and chocolate character.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
67°F - 70°F	1.071	1.017	45	39	7.1%	N/A	\$57.99	\$44.99

American Stout - A roastier, hoppier, Americanized version of Extra Stout. This stout generally has more strongly roasted flavor and aroma, almost bordering on burnt coffee in some examples. The hop character can be quite high and is often full of citrusy and fruity American hop varieties.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
67°F	1.072	1.017	73	45	7.2%	N/A	\$61.99	\$38.99

Russian Imperial Stout - An intense and rich, dark, roasty ale with substantial alcohol warming. It's as big, rich, and bold as a stout can be. It needs to have a big roasted malt character, coming across in

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
67°F	1.098	1.030	77	57	9.2%	N/A	\$84.99	\$63.99

IPAs

English IPA - A hoppy, moderately strong pale ale that features characteristics consistent with the use of English malt, hops, and yeast. It has less hop character and a more pronounced malt flavor than American versions.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
68°F	1.062	1.015	50	11	6.2%	N/A	\$67.99	\$47.99

American IPA - A decidedly hoppy and bitter, moderately strong American Pale Ale. It has high hop bitterness with a lot of American hop character generally described as being citrusy, piney, fruity, and resinous. Low and clean malt character.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
67°F	1.065	1.012	64	7	7.0%	N/A	\$68.99	\$39.99

IMPERIAL IPA / Russian River - Pliny The Elder - An intensely hoppy, very strong pale ale without the big maltiness and/or deeper malt flavors of an American Barley Wine. Strongly hopped but clean, lacking harshness.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
------------	----	----	-----	-----	-----	---------	--------------	-----------

67°F - 70°F 1.080 1.013 284 6 8.9% N/A \$94.99 \$68.99

WEIZENS - GERMAN WHEAT / RYE

Weizen / Weissbier (Wheat/Rye) - A pale, spicy, fruity, refreshing wheat-based ale. These styles include a large portion of wheat or rye malt (50%+), and they all feature a unique banana/clove yeast character.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
62°F	1.050	1.012	13	5	5.0%	N/A	\$49.99	\$29.99

Dunkelweizen (Wheat) - A moderately dark, spicy, fruity, malty, refreshing wheat-based ale. It's the same spicy/fruity character as Hefeweizen, but it also has a rich Munich malt character, similar to but not as intense as a Munich Dunkel.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
62°F	1.056	1.014	16	16	5.6%	N/A	\$56.99	\$31.99

Weizenbock (Wheat) - A strong, malty, fruity, spicy, wheat-based ale combining the best flavors of a Dunkelweizen and the rich strength and body of a bock; like a Dunkel on steroids! It's rich, malty, and warming like a bock, but full of dark fruity and spicy notes like a good weizen.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
62°F	1.081	1.021	23	16	8.0%	N/A	\$69.99	\$48.99

Roggenbier (Rye) - A Dunkelweizen made with rye rather than wheat, with a fuller body. It has a rich, malty character like Dunkels, with some additional slightly spicy notes from the rye malt.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
62°F	1.054	1.014	17	15	5.3%	N/A	\$49.99	\$41.99

BEGIAN & FRENCH ALES

Witbier (Belgian Wheat) - A refreshing, elegant, moderate-strength wheat-based ale. Along with its light sweetness, zesty citrus, and low herbal character, Witbier has a wonderfully soft, smooth, creamy feel to it.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
68°F - 72°F	1.050	1.011	20	4	5.0%	N/A	65.99	\$39.99

Belgian Pale Ale - A moderately malty, fruity, somewhat spicy, easy-drinking, copper colored ale. It is a well-balanced, everyday drinking beer. It's not uncommon to turn it into a big ABV and spicy beer.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
66°F	1.052	1.012	26	8	5.3%	N/A	\$51.99	\$33.99

Saison - A medium to strong ale, usually pale orange in color, highly carbonated, well hopped, fruity and dry, with a quenching acidity.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
68°F - 80°F	1.060	1.008	27	5	6.9%	N/A	\$79.99	\$45.99

Bière De Garde - A fairly strong, malty, lagered, artisanal ale. Sweet and malty up front but dry in the finish. Aging at cellar temperatures for an extended period of time helps develop the character. Plan on 12+ months to see how it develops!

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
66°F - 70°F	1.075	1.010	26	9	8.6%	N/A	\$68.99	\$44.99

Belgian Specialty Ale - This style encompasses a wide range of Belgian Ales produced by truly artisanal brewers more concerned with creating unique products than in increasing sales. This recipe is wickedly effervescent and spritzzy. It is refreshing with citrus, spice, and earthy character that change over time. NOTE: The yeast used in this recipe is special order.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
66°F - 59°F	1.057	1.011	37	11	6.0%	N/A	\$119.99	\$96.99

SOUR ALES

Berliner Weisse - A very pale, sour, refreshing, low-alcohol wheat ale. There are multiple techniques for acquiring the sourness. This recipe uses Lactobacillus which some brewers try to avoid. If this applies to you, ask us about lactic acid or inoculating the wort with grain.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
67°F	1.032	1.006	4	3	3.5%	\$61.99	N/A	\$49.99

Flanders Red Sour Ale - A complex, sour ale with hints of red wine character. This style has a lot of fruit character, some malt, often some oak, and other flavors and aromas that are almost wine-like. This recipe will take at least 3 months and up to 1 year to develop.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
68°F	1.057	1.008	16	13	6.5%	N/A	\$102.99	\$72.99

Flanders Brown Sour Ale / Oud Bruin Sour Ale - A malty, fruity brown ale with touches of sourness and age. It is a bigger beer that has more malt character, more malt sweetness, and isn't nearly as sour as a Flanders Red Ale.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
65°F	1.070	1.012	21	19	7.7%	N/A	\$94.99	\$64.99

Straight Lambic (Unblended) - Complex, sour/acidic, pale, wheat-based ale. You need a lot of patience brewing a Lambic. The hops need to age (months to years) and the beer will need 1 year. It is not recommended to brew this style in plastic as it will permeate too much oxygen. This will require a multi-step mash procedure.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
68°F	1.053	1.006	~5	4	6.2%	\$73.99	N/A	\$51.99

Fruit Lambic - Complex, fruity, pleasantly sour/acidic, balanced, pale, wheat-based ale fermented by a variety of Belgian microbiota. This is a Lambic with fruit, not just a fruit beer. Make a Straight Lambic and add fruit to secondary. Try aging 10 lbs of fruit per 5 gallons of beer for 3 - 6 months.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
68°F	1.053	1.006	~5	4	6.2%	\$73.99	N/A	\$51.99

BELGIAN STRONG ALES

Belgian Blonde Ale - A moderate-strength golden ale with a subtle Belgian complexity, slightly sweet flavor, and dry finish. It's a fairly low-key beer, with subtle spicy, earthy, and fruity notes.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
64°F - 68°F	1.065	1.012	25	5	7.0%	N/A	\$52.99	\$36.99

Belgian Dubbel - A deep reddish, moderately strong, malty, complex Belgian Ale. Good fermentation temperature control and the proper amount of yeast will yield the best results making this style.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
64°F - 70°F	1.064	1.012	23	15	6.9%	N/A	\$66.99	\$43.99

Belgian Tripel - A golden, complex, strong Belgian ale with a fuller body and finish than Belgian golden strong ale.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
64°F - 70°F	1.081	1.012	34	4.5	9.2%	N/A	\$65.99	\$47.99

Belgian Golden Strong Ale - A golden, complex, effervescent strong ale with a sweet start and a crisp, dry finish. The important aspect of brewing this beer is getting the craps, dry finish.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
64°F - 82°F	1.072	1.007	32	3	8.5%	\$59.99	N/A	\$41.99

Belgian Dark Strong Ale - A dark, very rich, strong Belgian Ale. It is complex, rich, malty sweet, smooth, and dangerous.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
68°F - 72°F	1.103	1.024	31	20	10.6%	N/A	\$92.99	\$56.99

STRONG ALES

Old Ale - An ale of significant alcoholic strength, bigger than strong bitters and brown porters, although usually not as strong or rich as Barley Wine. It is usually tilted toward a sweeter, maltier balance. A big beer, something that would be sipped on by the fire on a cold winter day or night. They age very well.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
68°F	1.093	1.022	66	21	9.0%	N/A	\$67.99	\$58.99

English Barley Wine - The richest and strongest of the English Ales. A showcase of malty richness and complex, intense flavors. Basically a well-modified English Pale malt for the backbone and some crystal malt for color and some sweetness.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
68°F - 70°F	1.100	1.024	63	15	10.2%	N/A	\$85.99	\$60.99

American Barley Wine - This is the American interpretation of the Barley Wine style. It is bigger and hoppier than an English Barley Wine. It isn't crazy hoppy like an Imperial IPA, and it has a lot more body and residual sweetness.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
68°F	1.115	1.022	99	17	12.5%	N/A	\$99.99	\$64.99

FRUIT BEER

Apricot Wheat - A beer with the distinctive flavor and aroma of fruit well integrated with the beer character. Like an apricot pie but don't forget the pie crust! It is bready with some sweetness. You can use whole fruit (fresh or frozen), fruit puree, and fruit extract/flavoring. We'll leave that decision to you but a good starting point is about 0.5 lb of fruit puree per gallon but let us know if you have any

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
65°F	1.050	1.013	18	6	5.2%	N/A	\$74.99	\$53.99

Raspberry Robust Porter - A substantial, malty dark ale with a complex and flavorful roasty character with some raspberry flavor. You can use whole fruit (fresh or frozen), fruit puree, and fruit extract/flavoring. We'll leave that decision to you but a good starting point is about 0.5 lb of fruit puree per gallon but let us know if you have any questions. **Laura loves her Raspberry Robust Porter! Ask**

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
67°F	1.064	1.017	31	35	6.5%	N/A	\$114.99	\$82.99

SPICE, HERB, VEGETABLE BEER (Holiday-Type Beers)

Chocolate Hazelnut Porter - John J. Palmer won his very first best of show with this recipe. It's important to use a low-fat, unsweetened cocoa powder and a hazelnut extract at bottling/kegging time. Typically about 0.5 oz for 5 gallons depending on brand.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
67°F	1.066	1.019	36	38	6.2%	N/A	\$66.99	\$41.99

Pumpkin Spice Ale - A seasonal favorite, you can make this beer with fresh pumpkin which is better than canned although canned pumpkin will work. You can quarter a medium sized pumpkin and place the cut side down on a cookie sheet and place in an oven at 330°F until they become soft, sweet and the juices have caramelized a bit on the pan. Then "mash" & mash! The key is to not go crazy with the

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
68°F	1.056	1.016	24	12	5.2%	N/A	\$53.99	\$31.99

Vanilla Robust Porter - A substantial, malty dark ale with a complex and flavorful roasty character. It's coffee and chocolate character now has some vanilla. Notes of bread and caramel come out in this porter also. **Ask Laura about the robustness of this porter!**

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
67°F	1.064	1.015	31	35	6.5%	N/A	\$83.99	\$52.99

Christmas / Winter Specialty Spiced Beer - A stronger, darker, spiced beer that often has a rich body and warming finish good for the cold winter season. It's rich, slightly sweet, with some warming alcohol and Christmas spices in the background. It's somewhat of a mix of the Old Ale and Pumpkin Ale

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
68°F	1.090	1.022	45	19	9.0%	N/A	\$71.99	\$51.99

SMOKE-FLAVORED & WOOD AGED BEERS

Classic Rauchbier - A malty-rich lager with lots of smooth, complex malt character and a sweet, smoky aroma and flavor. The intensity of the smoke flavor can be adjusted anywhere from 20% to 100% and this recipe will give a happy medium and we'll call it 50%. Dial it up or down on the next

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
50°F	1.056	1.014	27	16	5.6%	N/A	\$61.99	\$44.99

Smoked Robust Porter - A substantial, malty dark ale with a complex and flavorful roasty character and smoke. It has a fair amount of roasted character, full of coffee and chocolate with a wonderful smokey flavor. **Laura loves some smoke in her Robust Porter! Ask her!**

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
67°F	1.065	1.016	35	39	6.5%	N/A	\$68.99	\$47.99

Wood Aged Beers - You can take just about any beer and add wood. We have American & French white oak chips, cubes, and spirals at different toast levels. A good start for a 5 gallon batch is 1oz - 2oz for 4 to 12 weeks in secondary fermentation. The more oak that is added and the finer the size (cubes vs chips) the more rapid the release of wood flavor and aroma into the beer but it become more one dimensional. The less oak you use, the longer it takes to get the wood notes into your beer but it imparts a more complex and pleasing wood character. It's important to taste samples along the way. Once you're satisfied, rack into a tertiary fermenter if you have further business or bottle/keg.

SPECIALTY BEER

Chocolate Cherry Stout - This beer has a lot of chocolate and cherry flavors, like a luscious Black Forest cake but it doesn't take away from the stout that is the beer. It's still a dark, roasty, and moderately strong ale with a gentle warming from the higher level of alcohol.

Ferm. Temp	OG	FG	IBU	SRM	ABV	Extract	Partial Mash	All Grain
67°F	1.071	1.018	38	39	7.6%	N/A	\$121.99	\$107.99