

Bohemian Pilsner

10 lbs German Pilsner malt
0.5 lb Crystal 15
0.5 lb Carapils
2 oz Czech Saaz whole hops, 60 min.
2 oz Czech Saaz whole hops, 10 min.
2 oz Czech Saaz whole hops, 1 min.
WLP800 Pilsner Lager yeast

Witbier

10.5lbs 2-row
1.5lbs flaked wheat
1.0lb flaked oats
1.0oz Hallertauer (60min) 1.0oz Saaz (5min)
1.0oz Corriander seed (added for the last few minutes of the boil)
1.0oz Bitter orange peel (added for the last few minutes of the boil)
WLP400 Belgian Wit or equivalent yeast

Belgian Dubbel

8lbs 2-row
4lbs Pilsner
4oz Caramunich
4oz Special B
1lb Amber Belgian Candy Sugar
1oz Hallertauer (60min)
1oz Saaz (1min)
WLP530 Abbey Ale

Scotch Ale

15.00 lbs. Pale Malt(2-row)
1.00 lbs. Crystal 40L
0.50 lbs. Aromatic Malt
0.25 lbs. Special B Malt
0.13 lbs. Black Barley Malt
1.00 oz. Northern Brewer 60 min.
White Labs WLP028 Edinburgh Ale

Silk Stout

6 lbs Pale malt
2 lbs Munich malt
2 lbs Flaked Barley
1 lb Black Barley malt
0.5 lb Carapils
1 oz Northern Brewer hops 60 min.
1 oz East Kent Goldings hops 0 min.
WLP002 English Ale yeast

John Maier's Rogue I2PA

15lbs Marris Otter
1oz Newport (60min)
1oz Cascade (30min)
1oz Sterling (15min)
1oz Amarillo (dry hop)
WLP001 California Ale/Wyeast 1056
John recommends aging for 6-9 months in order for it to fully round out.

Oktoberfest

8.00 lbs. Pale Malt(2-row)
2.00 lb. Munich
0.50 lbs. Caravienne
0.50 lbs. Caramunich
0.50 lbs. Aromatic
1.00 oz. Hallertauer Hops 60 min.
1.00 oz. Czech Saaz Hops 2 min.
White Labs WLP820 Oktoberfest/Marzen Lager Yeast

Munich Helles

10.00 lbs. Pilsener
1.00 lbs. Crystal 15L
0.50 lbs. CaraPils
1.00 oz. Northern Brewer 60 min.
1.00 oz. Hallertauer 5 min.
1.00 oz. Hallertauer 1 min.
White Labs WLP838 Southern German Lager