

## American Amber Ale

10.00 lbs. Pale Malt(2-row)  
1.00 lbs. Crystal 60L  
1.00 oz. Magnum 60 min.  
1.00 oz. Willamette 5 min.  
1.00 oz. Willamette 1 min.  
White Labs WLP530 Abbey Ale

## Porter

8.00 lbs. Pale Malt(2-row)  
1.00 lbs. Crystal 40L  
1.00 lbs. Munich Malt(2-row)  
0.50 lbs. Cara-Pils Dextrine Malt  
0.50 lbs. Black Patent Malt  
0.25 lbs. Chocolate Malt  
1.00 oz. Northern Brewer 60 min.  
1.00 oz. Cascade 6 min.  
White Labs WLP005 British Ale

## Irish Red Ale

9 lbs. 2-Row  
1 lbs. Crystal(120L)  
8 oz. Aromatic  
8 oz. Caramunich  
2 oz. Black Roasted  
2 oz. Special B  
1 oz. Magnum(60 min.)  
2 oz. Willamette(Last 5 min. of boil)  
White Labs Irish Ale Yeast

## Honey Brown Ale

8 lbs. US 2-Row  
0.25 lbs. Simpson's Chocolate  
0.25 lbs. Dingemans Special B  
0.25 lbs. Dingemans Biscuit  
0.25 lbs. Briess Special Roast  
Boil Additions  
1 oz. Challenger (60 min)  
1 lb. Honey (0 min)  
If you choose dry yeast  
Safbrew S-33. Optimum temperature: 59-75° F.  
If you choose liquid yeast  
Wyeast #1056 American Ale Yeast. Optimum temperature: 60-72° F.

## American Brown

9.00 lbs. Pale Malt(2-row)  
0.50 lbs. Crystal 60L  
0.50 lbs. Honey Malt  
0.25 lbs. Chocolate Malt  
1.00 oz. Northern Brewer 60 min.  
2.00 oz. Cascade 5 min.  
1.00 oz. Cascade 1 min.  
White Labs WLP001 California Ale

## English Pale Ale

10.00 lbs. Pale Malt(2-row) Great Britain  
0.75 lbs. Carastan Malt Great Britain  
0.50 lbs. Cara-Pils Dextrine Malt  
0.50 lbs. Munich Malt Great Britain  
1.00 oz. Magnum 60 min.  
2.00 oz. Goldings – E.K. 10 min.  
2.00 oz. Goldings – E.K. 1 min.  
White Labs WLP002 English Ale

## California Common

9.00 lb Pale Malt (2 Row) US (2.0 SRM) Grain 87.4 %  
1.00 lb Caramel/Crystal Malt – 60L (60.0 SRM) Grain 9.7 %  
1.50 oz Northern Brewer [8.50%] (60 min) Hops 46.5 IBU  
1.00 oz Northern Brewer [8.50%] (10 min) Hops 11.3 IBU  
1.00 oz Northern Brewer [8.50%] (1 min) Hops 1.3 IBU  
1.00 items Whirlfloc Tablet (Boil 20.0 min) Misc  
0.30 lb Corn Sugar (Dextrose) (0.0 SRM) Sugar 2.9 %  
WLP810

## Nut Brown

10 lbs British Pale  
8 oz Crystal 60L  
8 oz Caravienne  
4 oz Victory  
4 oz Chocolate  
1 oz. Northern Brewer for a 60 minute boil (bittering hops)  
1 oz. Willamette for the final 5 minutes of the boil  
(flavoring hops)  
1 oz. Willamette for the final 1 minute of the boil (aroma hops)