

Oatmeal Stout

78.4 10.00 lbs. Pale Malt(2-row) America 1.036 2

3.9 0.50 lbs. Crystal 120L America 1.033 120

3.9 0.50 lbs. Chocolate Malt America 1.029 350

2.0 0.25 lbs. Black Patent Malt America 1.028 525

2.0 0.25 lbs. Wheat Malt America 1.038 2

2.0 0.25 lbs. Cara-Pils Dextrine Malt 1.033 2

7.8 1.00 lbs. Flaked Oats America 1.033 2

1.00 oz. Northern Brewer Pellet 9.00 40.8 60 min.

1.00 oz. Goldings – E.K. Pellet 4.75 3.6 5 min.

White Labs WLP001 California Ale

Mash Schedule

Mash Type: Single Step

Notes The all grain kits are designed for single infusion mash at 148-158 F (we aim for 154F) for one hour

Malty Brown

66.7 10.00 lbs. Pale Malt(2-row) Great Britain 1.038 3

11.7 1.75 lbs. Pale Malt(2-row) America 1.036 2

6.7 1.00 lbs. Munich Malt Great Britain 1.037 6

3.3 0.50 lbs. CaraVienne Malt Belgium 1.034 22

3.3 0.50 lbs. Aromatic Malt Belgium 1.036 25

3.3 0.50 lbs. Cara-Pils Dextrine Malt 1.033 2

3.3 0.50 lbs. Crystal 60L America 1.034 60

1.7 0.25 lbs. Chocolate Malt America 1.029 350

Hops

1.00 oz. Northern Brewer Pellet 9.00 38.0 60 min.

1.00 oz. Cascade Pellet 5.75 4.9 10 min.

1.00 oz. Cascade Pellet 5.75 4.0 1 min.

Yeast

White Labs WLP002 English Ale

Notes

1 tsp Gypsum added to Mash (lowers ph)

The all grain kits are designed for single infusion mash at 148-158 F (we aim for 154F) for one hour .

English IPA

96.0 12.00 lbs. Pale Malt(2-row) Great Britain 1.038 3

4.0 0.50 lbs. Crystal 15L America 1.035 15

2.00 oz. Magnum Pellet 14.0 124.8 60 min.

2.00 oz. Goldings – E.K. Pellet 4.75 8.5 10 min.

0.25 oz. Goldings – E.K. Pellet 4.75 0.9 1 min.

White Labs WLP002 English Ale

Notes

1 oz. French Oak Chips added to secondary fermentation

The all grain kits are designed for single infusion mash at 148-158 F (we aim for 154F) for one hour .

Porter, Chocolate Hazelnut

74.6 11.00 lbs. Pale Malt(2-row) Great Britain 1.038 3

6.8 1.00 lbs. Munich Malt Germany 1.037 8

3.4 0.50 lbs. Cara-Pils Dextrine Malt 1.033 2

6.8 1.00 lbs. Crystal 40L America 1.034 40

5.1 0.75 lbs. Chocolate Malt America 1.029 350

3.4 0.50 lbs. Black Patent Malt America 1.028 525

1.00 oz. EK Goldings Pellet 5.50 23.4 60 min.

1.00 oz. williamette Pellet 4.50 9.8 30 min.

2.00 oz. williamette Pellet 4.50 6.4 1 min.

Extras

1.00 Whirlfloc Tablet Fining 20 Min.(boil)

8.00 Oz Unsweetened Cocoa Powder 2 Min.(boil)

2.00 Oz Hazelnut Extract at bottling or keggung

Yeast

Danstar Windsor

Recipe called for WLP 002

Notes

Add cocoa powder with 1 or 2 monutes to go in boil.

Add Hazelnut extract

at bottling or keggung

Vinnie's Blind Pig IPA

13lbs 2-row

0.5lbs malted wheat

0.5lbs carapils

0.5lbs crystal 40L

2 oz. Chinook hops for 60min

0.5 oz. cascade hops for 30min

1 oz. cascade hops for 15min

Secondary fermentation additions *

0.5 oz. cascade hops

1.0 oz. centennial hops

1.0 oz. American oak

Yeast- WLP001

* Secondary additions are to be added directly to the fermenter after 7days without racking. Rack after 7days on the hops and oak chips.