

Ambition Amber Ale

7 lbs. Amber Malt Extract
1 lb. Crystal Malt (90 L)
1 lb. Amber Belgian Candid Sugar
2 oz. Willamette Hops
(1 1/2 oz. 60 &
1/2 oz. 10 min.)
White Labs Yeast British
1 Tsp. Irish Moss 30 minutes into boil

Nut Brown Ale

4#pale malt extract
3# amber extract
1# 80L crystal
1/2 # victory malt
1/4 # chocolate malt
1 oz Willamette (5.1%) 60 min
1 oz Willamette 5 min
Ferment with W.L. British Ale yeast

Mild Brown Ale

3.3 lbs. Amber Liquid Malt Extract
1 lb. Light Dry Malt Extract
1/2 lb. Brown Malt
1/4 lb. Special B Malt
1/8 lb. Chocolate Malt
1 oz. UK Kent Goldings Hops
WYeast Thames Valley Ale #WY1275

Oatmeal Stout

6.6 Lbs. Light Malt Syrup
1.5 Lbs. Crystal Malt 80L
4 oz. Black Patent Malt
6 oz. Chocolate Malt
6 oz. Flaked Oats
1.5 oz. Kent Golding hops (boil 60 minutes)
1 teaspoon Irish moss (boil 60 minutes)
White Labs WLP002 English Ale yeast

CININNATI RED

8 lbs light extract syrup
14 oz. Crystal malt 80° Lovibond
2 oz. Chocolate malt
2 oz. Centennial hops (30 mins)
2 oz. Cascade hops (10 mins)
1 oz. Cascade hops (steep at end of boil)
Wyeast 1056 American Ale

Chocolate Stout

6 lbs. Dark DME
1/4 lb. Black Patent malt
1/4 lb. Chocolate malt
1/4 lb. Koffee-kiln malt
1/4 lb. Brown malt
1/2 lb. British 55 L Crystal
2 oz. UK Kent Goldings hop pellets (60 min.)
Edme ale yeast

JP's IMPERIAL PORTER

12 lbs Ultralight Malt .5 lb Honey Malt
4 oz Maltodextrin 2 oz Magnum - 60 minute
8 oz Black Patent 2 oz Cascade - 10 minute
1 lb Crystal 60L 2 oz. Cascade - 1 minute
.75 lb Chocolate Yeast - WLP002 English
1 lb Munich Est. OG - 1.072-1.080

Liberty Ale

8 lb. Muntons Light malt extract
1/2 lb. 40 L Crystal
1/2 lb. Munich malt
1/2 lb. carapils malt
1.5 oz. Fuggles (bittering)
1.5 oz. Cascade (bittering)
1.5 oz. Cascade (finishing)
American Ale Yeast (Wyeast 1056)

Scotch Ale

2.5 lbs. pale dry extract
1 lb. light dry extract
1 lb. dark dry extract
1 lb. Munich malt
1 lb crystal malt 40 L
2 oz. chocolate malt
2 oz. roasted barley
3/4 oz. Fuggles hops 5.7% Alpha (50 minutes)
1/2 oz. Fuggles hops 4.2% Alpha (10 minutes) 1/2 teaspoon Irish Moss

Irish Creme Stout

7 lbs Dark Malt Syrup Original Gravity: 1054
1 lb Flaked Barley Final Gravity: 1014
3/4 lb Roasted Barley Alcohol Content: 5.0%
1 1/2oz. Northern Brewer Hops (boil 60 minutes)
3/4 cup corn sugar for bottling
White Labs Irish Ale yeast