

Fat Tire Amber Clone

6 lbs Light Malt Syrup 1 oz. Willamette Hops (boil 60 minutes)
½ lb 20L Crystal Malt ½ oz. Fuggle Hops (flavor hops, boil last 15 min)
½ lb 40L Crystal Malt 1 oz. Fuggle Hops (Finishing hops, boil last 3 min)
½ lb Dextrin Malt ½ tsp Irish Moss (boil 60 minutes)
½ lb Munich Malt 10L White Labs Dry English Ale yeast
½ lb Victory Malt
2/3 -¾ cup corn sugar for bottling (Fat Tire is slightly lower in carbonation)

Russian Imperial Stout

7 lbs Dark Malt Syrup
4 lb Dark Dry Malt Powder
1 lb 80L Crystal Malt
1 lb Honey Malt
½ lb Roasted Barley
½ lb Chocolate Malt
¼ lb Black Patent Malt
2 Tsp Gypsum
2 oz. Chinook Hops (boil 60 min)
2 oz. Eroica Hops (boil 60 min)
2 oz. Willamette Hops (finishing hops, boil last 5 min)
1 oz. Cascade Hops (finishing hops, boil last 5 min)
1 oz. Cascade Hops (dry hop in fermenter if desired)
¾ cup corn sugar for bottling
White labs California Ale yeast
original gravity 1.090
final gravity 1.026
alcohol content 8.0%

Black Gold Stout

6 lbs. Dark Extract Syrup
1 lbs. Dark DME
8 oz. Black Patent Malt
12 oz. Chocolate Malt
12 oz. Crystal Malt
1 oz. Chinook Hop Pellets (60 min)
1/2 oz. Northern Brewer Hop Pellets (60 min)
1/2 oz. Northern Brewer Hop Pellets (20 min)
1.5 tsp. Single Fold Pure Vanilla Extract
3/4 C. Freshly Brewed Espresso
White Labs Irish Ale yeast
3/4 C. corn sugar for priming

Viennese Style Ale

7 lbs. Pale Extract
1/2 lb. Munich grain
1/2 lb. Cara Munich grain
1/2 lb. Crystal 90L
1 oz. Northern Brewer hops (boil)
1 oz. Hallertau hops (finish)
German Ale Yeast or East Coast Ale yeast
Irish Moss and Gelatin clarifier (optional but strongly recommended).

Dopplebock

7 lbs Light Malt Syrup
3 lbs Light Dry Malt Powder
1 lb 120L Crystal Malt
1/2 lb Victory Malt
1 1/2 oz. Hallertauer Hops (boil 60 min)
1/2 tsp Irish Moss (boil 45 min)
3/4 cup corn sugar for bottling
White labs German Lager yeast

Red Zone Ale

7 Lbs Light Malt Syrup
1 lb Amber Dry Malt Powder
1 lb 40L Crystal Malt
3 oz Cascade Hops (boil 60 minutes)
½ oz Cascade Hops (boil 5 minutes)
¾ cup corn sugar for bottling
White labs California Ale Yeast

HAZELNUT BROWN ALE

3.3 Dark Malt Extract
4 Pale Ale Extract
½ pound Dextrin Malt
½ pound Crystal Malt
6 oz. Chocolate Malt
4 oz. Black Patent Malt
1 cup dark brown sugar
½ pound toasted crushed hazelnuts
1 oz. of Chinook Hop pellets (bittering hops)
1.2 oz. of Cascade Hop pellets (flavor hops)
1 oz. of Mt. Hood Hop pellets (aroma hops)
1 package of WYEAST #1084 Irish Ale liquid Yeast
¼ teaspoon of Irish Moss
¾ cup of dextrose priming sugar (for bottling)

Jalapeno Ale

6.6 lbs Gold Malt Extract
2.0 lbs Dry Gold Malt
1/2 lb Crystal
1/4 lb Carapils 40L
3 oz Willamette bittering hops
1 oz Saaz aroma hops
6 large Jalapeno peppers, seeded and cut lengthwise
4 small red chile peppers, seeded and cut lengthwise
Let ferment as normal and when it is ready to bottle, add peppers. I left mine in for two days, but leave it in longer if you like it spicy. Ale yeast