

Sam Adams Lager

7 lbs Pale Malt Extract
1 lb Dry Light Malt Extract
1/2 lb 2-row Malt
1 lb Crystal Malt 20L
1/2 lb Munich Malt
2 oz Perle Hops 8%(Boiling) 16 HBUs 60 mins
2 oz Hallertau Hops(Flavor) 2 mins
2 oz Hallertau Pellet Hops(Aroma) Dry Hop 1 pk
Wyeast Bavarian Lager Yeast

Wheat Apricot Ale

7 lbs Wheat Malt Extract
1/2 lb Crystal 20L
1/2 lb Wheat malt
1 1/2 oz Hallertau 8 HBUs(Boiling)
2 pk Muntons Ale Yeast
4 ozs Apricot Extract
1 1/4 cup Dry Malt Extract (for bottling)

Honey Ale

4 lbs Extra Light Dry Malt Extract
3 lbs Fireweed Honey
1/2 lb Honey Malt
1 1/2 oz Cascade Hops 10 HBUs (Boiling) 60 mins
1/2 oz Cascade Hops (Aroma) 1 min
Wyeast 1056 American Ale
3/4 cup Sugar(for bottling) or 1 1/4 cup Dry malt extract

LIGHT ALE

6 lbs. Ultralight Malt Extract
8 oz. Crystal 15L
.5 oz. Cascade Hops - 60 minute
1 oz. Cascade Hops - 1 minute
Whirfloc
WLP001 - California Ale
Est OG - 1.040-1.045

Belgian Tripel

6 lbs German Pils LME
3 lb Light DME
1 lb Clear Candi Sugar
1 oz Hallertauer Hops @ 60 min
1 oz Czech Saaz Hops @ 1 min
WLP530 Abbey Ale Yeast

Red Hook ESB Recipe

7 lbs Light Malt Extract
1 lbs Crystal 80L
2 oz Tettnang Hops(Boiling) 60 mins
1/2 oz Willamette Hops 15 mins
1 oz Tettnang Hops 2 min
Wyeast 1968 London ESB
3/4 cup Sugar(for bottling)

PORTER

7 lbs. Ultralight Malt Extract
4 oz. Maltodextrin
1 lb. Crystal 40L
8 oz. Black Patent
4 Oz. Chocolate
1 oz. Northern Brewer Hops - 60 minute
1 oz. Cascade Hops - 1 minute
Whirfloc
WLP002 - English Ale
Est. OG - 1.050-1.055

Jim Rossi's Honey Pale

4 lbs Ultralight Malt
3 lbs B3 Honey Add the honey 45 min into the boil for the max honey flavor
.5 lbs Honey Malt
.5 oz Cascade 60 min
.5 oz Cascade 1 min
Whirfloc 20 min
4 oz Corn Sugar at Bottling
WLP002

Smoked Scotch Ale

7 lbs Light Malt Extract
1 lb Light Dry Malt Extract
1 lb Wheat Dry Malt Extract
1/2 lb Munich Malt
1/2 lb Crystal Malt 40L
1/4 lb Belgian Caramunich Malt
1/4 lb Peated (smoked) Malt
1 oz Northern Brewer Hops 8 HBUs (Boiling)60 mins
1/2 oz Kent Golding Hops (Flavor) 15 mins
Wyeast 1728 Scottish Ale
3/4 cup Sugar(for bottling) or 1 1/4 cup Dry malt extract