



BEERCRAFTR

Small-Batch Recipe Booklet

One-gallon all-grain recipes for home brewers

By Joseph Lavoie | Last Updated January 1, 2019 | beercraftr.com

Introduction



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Why I created this booklet

Although I started out as a 5-gallon brewer, that all changed when I moved to a small house in downtown Toronto with no basement and no storage, save a small shed in the backyard.

On the outside our home looks like a house, but on the inside, it functions as a two-story condo. My wife and three kids call this place home and love it. But it was built in the 1940s, which means there is no storage space of any kind.

Since moving here, all my 5-gallon gear has been sitting in the shed, collecting dust. At first I was discouraged, thinking I'd have to give up a hobby I loved. But when I convinced my wife to give me one small shelf in the upstairs closet for me to store bottled beer, I became a small-batch brewer.

But, I had a big problem. Most of the recipes I found online were written for 5-gallon brewers. I was stuck converting recipes, or developing my own. The few one-gallon recipes I found were limited in style. I wanted more. And that's one of the reasons I created [BeerCrafter.com](https://www.beercrafter.com).

I've been building up a recipe collection, and continue to expand the recipe section at BeerCrafter (<https://www.beercrafter.com/1-gallon-beer-recipes/>). This recipe booklet is updated every time I add a new recipe to the website. So, make sure to visit often to get the latest version. If you received this booklet via email, you'll automatically get new ones. Not on the list? Download the latest copy from [BeerCrafter.com](https://www.beercrafter.com) and you'll get on the list.

How to use this booklet



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If you have never brewed before...

If you have never brewed before, you'll want to start by reading my Beginner's Guide to Small-Batch Brewing. [You can find it here.](#) I recommend starting here because this booklet does not contain step-by-step recipes. As you'll soon learn, brewing craft beer follows the same steps from one recipe to another (for the most part). It's the ingredients that change from one recipe to another, as well as boil time, and from time to time, special instructions.

For the experienced brewer...

These are 1.3 gallon, all-grain, BIAB (Brew-in-a-bag) recipes. For each recipe, I've included:

- A short description of the beer style or recipe
- Target Original Gravity (OG)
- Target Final Gravity (FG)
- Bitterness (IBUs)
- Estimated ABV
- Mash details (**grains are in yellow**)
- Boil and fermentation details (**hops are in green with alpha content in brackets**)

Why 1.3 gallons?

Because I like to have extra wort at the end of the boil, and to make up for losses when bottling, or when taking a hydrometer reading, leaving me with 1 gallon on bottling day.

Additional Resources



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Useful guides, tutorials, and tips

Whether you're a new brewer or have been at it for a while, you might find these articles useful as you plan your next beer.

- [No-Stress Brew Day Checklist](#)
- [Introduction to Hopping Methods](#)
- [How to correct low \(or high\) original gravity](#)
- [How to Bottle Homebrew](#)
- [Managing Your Fermentation](#)
- [Understanding Malt: The Soul of Your Beer](#)
- [Understanding Hops: Beer's Spice Mix](#)
- [Understanding Water: Beer's Body](#)
- [Brewing with Fruits and Spices](#)
- [How to evaluate your beer](#)

1. English IPA



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On this side of the Atlantic, we love our North American-style IPAs, but there's still something to be said for the original English IPA. If you haven't read up on the history of this beer, please do so. It's fascinating stuff. During the British occupation of India, an enterprising Brit decided to develop a beer that could survive the long and hot journey to India, a journey which resulted in too many spoiled beers. A heavy hand with the hops would prove to do the trick and prove to be wildly popular with British expats in India. Can't blame them right?

Recipe Profile

OG 1.056

FG 1.017

IBUs 53.4

ABV 5.1%

Boil 90 minutes

Mash

- 2 lbs 3 oz UK Pale Malt (2-row)
- 4 oz Crystal Malt 60L

Mash Profile:

- 162°F (strike temp)
- 156°F (steep temp)
- 60 minute steep
- 11.4 quarts (10.75 litres)

Mash Out:

- 168°F (7 minutes)

Boil & Fermentation

- 90 minutes
 - 0.30 oz Challenger (7.5%)
- 10 minutes
 - 0.25 oz First Gold (7.5%)
- **SafAle English Ale Yeast (S-04)**



2. Extra Special Bitter (ESB)

ESBs tend to be darker gold or a copper colour. And if you've ever had the perfect pint of ESB (no doubt with your eyes closed picturing yourself in a London pub), you'll notice that it is lightly carbonated by North American standards. Don't let the name fool you. It might be labelled bitter, but by today's standards, you'll find ESBs to be nicely balanced.

Recipe Profile

OG	1.058
FG	1.017
IBUs	45
ABV	5.3%
Boil	90 minutes

Mash

- 2.25 lbs Pale Malt, Maris Otter
- 1 oz Crystal Malt 60L
- 1 oz Chocolat Malt

Mash Profile:

- 163°F (strike temp)
- 156°F (steep temp)
- 60 minute steep
- 11.4 quarts (10.75 litres)

Mash Out:

- 168°F (7 minutes)

Boil & Fermentation

- 90 minutes
 - 0.5 oz East Kent Goldings (4.5%)
- End of boil
 - 0.25 oz East Kent Goldings
- **SafAle English Ale Yeast (S-04)**

3. California Common



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If you ever wanted to make your own version of Anchor's spectacular steam beer, give this California Common Beer recipe a try. This is one of the great American beer styles and Anchor was one of the pioneer microbreweries that kick-started a movement that has most of us now enjoying the best selection of beer we've ever had. So, if for no other reason, make a batch of this brew to pay your respects to one of the greats (which you could also do by drinking an Anchor in one hand as you make this beer)! You'll thank yourself later.

Recipe Profile

OG 1.049

FG 1.014

IBUs 36

ABV 4.5%

Boil 60 minutes

Mash

- 2 lbs Pale Malt (6-row)
- 3 oz Crystal Malt 120L

Mash Profile:

- 158°F (strike temp)
- 152°F (steep temp)
- 75 minute steep
- 9.5 quarts (9 litres)

Mash Out:

- 168°F (7 minutes)

Boil & Fermentation

- 60 minutes
 - 0.15 oz Northern Brewer (8.9%)
- 15 minutes
 - 0.10 oz Northern Brewer
- End of boil
 - 0.10 oz Northern Brewer
- **California Lager Yeast (WYeast Labs-2112)**

4. Hefeweizen



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This beer would not have been legal when Germany still had its purity law. Why? Because it contains wheat. And wheat wasn't one of the three ingredients allowed under the law (barley, hops and water). Thankfully, this beer style survived the iron grip of government regulations and we can all enjoy its unique banana and clove flavours which are often complemented with spiciness. If you're not a hop head or you want an easy-sipping beer on a hot summer day, this beer will take good care of you.

Recipe Profile

OG 1.047

FG 1.009

IBUs 14

ABV 5.1%

Boil 90 minutes

Mash

- 1.75 lbs German Pilsner Malt
- 4 oz Caramel Wheat Malt

Mash Profile:

- 154°F (strike temp)
- 148°F (steep temp)
- 90 minute steep
- 11.4 quarts (10.75 litres)

Mash Out:

- 168°F (7 minutes)

Boil & Fermentation

- 60 minutes
 - 0.15 oz Hellertauer Hersbrucker (4.0%)
- 15 minutes
 - 0.05 oz Hellertauer Hersbrucker
- **Weihensephan Weizen Yeast (Wyeast #3068)**

5. Belgian Dubbel



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If you love rich and malty Belgian beers that make a good thing of phenolic flavours, mild hop bitterness and a hint of caramel flavours, look no further—a Belgian Dubbel should do the trick. The ABV on this one borders on the edge—it could be a Tripel, but by today’s standards, it still counts as a dubbel. If you want to try your own hand at a Trappist beer, wait no more. This recipe has your name all over it.

Recipe Profile

OG 1.070

FG 1.013

IBUs 25

ABV 7.5%

Boil 90 minutes

Mash

- 2.25 lbs Bel. Pilsner (2-row)
- 4 oz Belgian Biscuit Malt
- 2.5 oz Aromatic Malt

Mash Profile:

- 158°F (strike temp)
- 152°F (steep temp)
- 75 minute steep
- 11.4 quarts (10.75 litres)

Mash Out:

- 168°F (7 minutes)

Boil & Fermentation

- 90 minutes
 - 5 oz Candi Sugar, Amber
- 60 minutes
 - 0.15 oz Aurora (8.25%)
- 15 minutes
 - 0.10 oz Saaz (4.0%)
- **Belgian Ale Yeast (WYeast Labs-1214)**

6. Blonde Ale



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Belgian Blondes are easy-drinking beers that typically have a low hop bitterness. They often have fruity ester flavours, which is a good thing in this beer style. For this one, we're going with light sweetness, and low spices. It's designed to be an easy-going, easy-sipping blonde for those of you who love Belgian beers.

Recipe Profile

OG 1.053

FG 1.010

IBUs 26

ABV 5.7%

Boil 60 minutes

Mash

- 2 lbs Bel Pale Malt (2-row)
- 4 oz Caramel Malt 10L

Mash Profile:

- 153°F (strike temp)
- 148°F (steep temp)
- 90 minute steep
- 9.5 quarts (9 litres)

Mash Out:

- 168°F (7 minutes)

Boil & Fermentation

- 60 minutes
 - 0.15 oz Perle (8.0%)
- 5 minutes
 - 0.20 oz Cascade (5.5%)
- **Belgian Ale Yeast (WYeast Labs-1214)**



7. American Pale Ale

In a world where American IPAs get all the attention, it can be easy to overlook its more humble cousin, the American Pale Ale. But to overlook this beautiful style would be to make a grave mistake. When Ken Grossman of Sierra Nevada Fame created his iconic pale ale, he not only ignited the modern craft beer movement in North America, he created a whole new beer style, and one any beer lover should brew at least once in their lifetime.

Recipe Profile

OG 1.055

FG 1.013

IBUs 46

ABV 5.5%

Boil 60 minutes

Mash

- 2 lbs US Pale Malt (2-row)
- 4 oz Caramel Malt 30L
- 2 oz Cara-Pils/Dextrine

Mash Profile:

- 159°F (strike temp)
- 152°F (steep temp)
- 60 minute steep
- 9.5 quarts (9 litres)

Mash Out:

- 168°F (7 minutes)

Boil & Fermentation

- 60 minutes
 - 0.10 oz Citra (12%)
- 15 minutes
 - 0.10 oz Citra
 - 0.15 oz Amarillo (8.5%)
- 1 minute
 - 0.15 oz Citra
 - 0.15 oz Amarillo
- **American Ale Yeast (WYeast Labs 1056)**

8. Abbey Beer



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I'm mesmerized by the complexities of Belgian beer. The good ones have flavour characteristics more commonly associated with wine—complex and especially smooth (perhaps too smooth!). There's also something seemingly contradictory about the idea of monks brewing beer, but in the 7th century, Cistercian rules called on monks to live a life of self-reliance and to be hospitable. At the time, beer was safer than water, and thus hospitable. Those were some lucky pilgrims!

Recipe Profile

OG	1.059
FG	1.011
IBUs	19
ABV	6.3%
Boil	90 minutes

Mash

- 2.25 lbs Belgian Pilsner (2-row)
- 5 oz Munich Malt 20L

Mash Profile:

- 153°F (strike temp)
- 148°F (steep temp)
- 90 minute steep
- 11.4 quarts (10.75 litres)

Mash Out:

- 168°F (7 minutes)

Boil & Fermentation

- 60 minutes
 - 0.15 oz Willamette (4.1%)
- 15 minutes
 - 0.20 oz Fuggles (4.1%)
- **Belgian Ale Yeast (WYeast Labs 1214)**

9. Dry Stout



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Stout is a fascinating beer with no less than four distinct styles of its own: classic (dry), foreign, sweet, and imperial. The dry stout really is the standard and we should all strive to have a good one in our repertoire—one we could almost make in our sleep. I hope this does that. I've kept it simple with only one hop variety so you can experiment with the dosage to your liking. However, to stay within the style, I'd only experiment with the amount of aroma hops (near the end of the boil), and do so in small degrees. Treat this recipe as a blank canvass to work from.

Recipe Profile

OG 1.050

FG 1.014

IBUs 37

ABV 4.7%

Boil 60 minutes

Mash

- 2 lbs UK Pale (2-row)
- 4 oz Roasted Barley

Mash Profile:

- 162°F (strike temp)
- 156°F (steep temp)
- 60 minute steep
- 9.4 quarts (8.9 litres)

Mash Out:

- 168°F (7 minutes)

Boil & Fermentation

- 60 minutes
 - 0.15 oz UK Target (11%)
- 5 minutes
 - 0.15 oz UK Target
- **London Ale Yeast (WYeast Labs-1028)**

10. Northern English Brown



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Before the 1700s, most beers were brown—hence why *pale* ales would eventually become a huge hit. As many of the beer styles we enjoy today, this one has its origins in England. Southern English tends to be on the sweet side, carries a malty and caramel finish, and rarely exceeds an ABV of 4.2%. By comparison, Northern English (think Newcastle) hovers around 5% ABV and is relatively dry. It's an overlooked beer style that deserves a little more love.

Recipe Profile

OG 1.048

FG 1.014

IBUs 22

ABV 4.5%

Boil 90 minutes

Mash

- 1.15 lbs 4 oz UK Pale (2-row)
- 8 oz Caramel Malt 30L
- 1.5 oz Chocolate Malt

Mash Profile:

- 162°F (strike temp)
- 156°F (steep temp)
- 60 minute steep
- 11 quarts (10.5 litres)

Mash Out:

- 168°F (7 minutes)

Boil & Fermentation

- 90 minutes
 - 0.20 oz Fuggles (4.5%)
- 5 minutes
 - 0.30 oz East Kent Goldings (5.0%)
- **British Ale II Yeast (WYeast Labs-1335)**

11. Scotch Ale



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It probably comes as no surprise that the Scots have their own distinct flavour and beer style. Scotland, the land of scotch whiskey, grows a lot of barley. It's a crop that has been readily available to brewers in the land of lovat tweed, so it comes as no surprise that Scotland has a unique brewing culture. While barley may have been an easy crop to grow in Scotland, hops were a bit more challenging. Hence the sweet malt-forward flavour profile of this classic style.

Recipe Profile

OG 1.086

FG 1.026

IBUs 33

ABV 7.9%

Boil 60 minutes

Mash

- 3.25 lbs UK Pale Malt (2-row)
- 4 oz Amber Malt
- 4 oz Caramel Malt 120L

Mash Profile:

- 165°F (strike temp)
- 156°F (steep temp)
- 60 minute steep
- 10 quarts (9.4 litres)

Mash Out:

- 168°F (7 minutes)

Boil & Fermentation

- 60 minutes
 - 0.30 oz East Kent Goldings (5.6%)
- 30 minutes
 - 0.10 oz East Kent Goldings
- **Edinburgh Ale Yeast (White Labs WLP028)**

12. Imperial IPA



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This recipe has so many hops, I have no room to write a description! It's the perfect beer to serve your hop-head drinking pals. Seriously, look at the IBU count on this bad boy and see if they can handle it.

Recipe Profile

OG 1.093

FG 1.025

IBUs 104 (!!!)

ABV 9.1%

Boil 60 minutes

Mash

- 3.5 lbs US Pale Malt (2-row)
- 6 oz Caramel Malt 10L
- 2 oz Caramel Malt 60L

Mash Profile:

- 165°F (strike temp)
- 156°F (steep temp)
- 60 minute steep
- 10 quarts (9.4 litres)

Mash Out:

- 168°F (7 minutes)

Boil & Fermentation

- 60 minutes
 - 0.30 oz Motueka (7%)
- 30 minutes
 - 0.50 oz Motueka
- 10 minutes
 - 0.25 oz Nelson Sauvín (12%)
- 5 minutes
 - 0.25 oz Nelson Sauvín
- 1 minute
 - 1 oz Motueka
 - 0.5 oz Nelson Sauvín
- **Safale American Yeast (Fermentis #05)**

13. Christmas Ale



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You're going to want to make this a Christmas tradition. Ginger, cloves, cinnamon, the spicy notes of Belgian yeast—what's not to love about this recipe? Treat this as a starting point. Make it your own family recipe. You could toss in some orange peel or some nutmeg to mix things up a bit. Egg nog is soooooo 1765.

Recipe Profile

OG 1.082

FG 1.021

IBUs 35

ABV 8.1%

Boil 60 minutes

Mash

- 1.75 lbs Bel Pale Malt (2-row)
- 1 lb Vienna Malt
- 8 oz Caramel Malt 60L
- 2 oz Dark Candi Sugar
- 2 oz Honey Malt

Mash Profile:

- 164°F (strike temp)
- 156°F (steep temp)
- 60 minute steep
- 9.75 quarts (9.25 litres)

Mash Out:

- 168°F (7 minutes)

Boil & Fermentation

- 60 minutes
 - 0.20 oz Saaz Hops (4%)
 - 0.20 oz Styrian Goldings (5.4%)
- 20 minutes
 - 3 Star Anise
- 15 minutes
 - 0.10 oz Styrian Goldings
- 10 minutes
 - 1 oz Fresh Cut Ginger Root
 - 3 cloves
 - 1 Cinnamon Stick
- 5 minutes
 - 0.10 oz Saaz
- **Belgian Ale Yeast (Wyeast 1762)**

14. Ginger Saison



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I got the idea for this recipe from Sam Calagione's home-brew recipe book. The original is a partial mash extract recipe. I adopted it to my own liking, and for all-grain, one-gallon brewing. Ginger is one of my favourite beer ingredients, and it shines in this recipe. It's good for your digestion, so this beer must be good for you, right?

Recipe Profile

OG 1.066

FG 1.012

IBUs 45

ABV 7.2%

Boil 90 minutes

Mash

- 1.75 lbs Bel. Pilsner Malt
- 8 oz Munich Malt
- 4 oz Caramel Wheat Malt

Mash Profile:

- 154°F (strike temp)
- 147°F (steep temp)
- 90 minute steep
- 11.3 quarts (10.7 litres)

Mash Out:

- 168°F (7 minutes)

Boil & Fermentation

- 60 minutes
 - 0.40 oz Hallertauer (5.7%)
- 15 minutes
 - 4 oz Clear Candi Sugar
- 12 minutes
 - 1 oz Fresh Cut Ginger Root
- 5 minutes
 - 0.20 oz Styrian Goldings (1.75%)
- **Belgian Saison I Yeast (WLP565)**

15. American IPA



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This is the beer style that got me hooked on craft beer. I remember it clear as day. I was in Madison, Wisconsin working on a political campaign. My colleagues thought this “Canuck” should try some “proper” American beer. It was love at first taste.

Recipe Profile

OG 1.070

FG 1.015

IBUs 61

ABV 7.4%

Boil 60 minutes

Mash

- 2.75 lbs US Pale Malt (2-row)
- 4 oz Caramel Malt

Mash Profile:

- 159°F (strike temp)
- 152°F (steep temp)
- 75 minute steep
- 9.75 quarts (9.25 litres)

Mash Out:

- 168°F (7 minutes)

Boil & Fermentation

- 60 minutes
 - 0.25 oz Willamette (5.5%)
- 20 minutes
 - 0.25 oz Cascade (5.5%)
- 10 minutes
 - 0.25 oz Amarillo Gold (8.5%)
- 5 minutes
 - 0.25 oz Amarillo Gold
 - 0.25 oz Cascade
- End of Boil
 - 0.25 oz Amarillo Gold
- **Safale American Ale Yeast (Fermentis #05)**

16. Pumpkin Ale



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Thanksgiving comes early in Canada (second weekend of October), which means I get a head start on my American friends for this popular beer style. This recipe took me three years to perfect, but I'm finally happy with it. I hope you'll enjoy it too. I can't think of a better way to mark the start of Fall than a pint of this tasty beer.

Recipe Profile

OG 1.060

FG 1.017

IBUs 44

ABV 5.7%

Boil 60 minutes

Mash

- 2 lbs US Pale Malt (6-row)
- 8 oz Caramunich Malt
- 4 oz Special B Malt
- 1 lb Pumpkin purée* (end of the mash)

Mash Profile:

- 160°F (strike temp)
- 154°F (steep temp)
- 60 minute steep
- 9.5 quarts (9 litres)

Mash Out:

- 168°F (7 minutes)

Boil & Fermentation

- 60 minutes
 - 0.20 oz Simcoe (11.6%)
- 15 minutes
 - 0.20 oz Saaz (2.1%)
- 12 minutes
 - 0.20 oz Fresh Cut Ginger
 - 1 cinnamon stick
 - 1 clove
- End of Boil
 - 0.20 oz Saaz
- **Safale English Ale Yeast (Fermentis #S-04)**

*Make sure the pumpkin purée is 100% pumpkin; no spices or additives.

17. Mild



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This style seems to be coming back from the dead (or seeing a birth of sorts in North America). Deliberately low in alcohol, mild ale is the perfect (if not original!) session ale. I've kept this one low in ABV, in line with modern takes of this once stronger ale.

Recipe Profile

OG 1.037

FG 1.008

IBUs 23

ABV 3.7%

Boil 90 minutes

Mash

- 14 oz Maris Otter Pale Malt
- 6 oz Caramel Malt (30L)
- 4 oz Caramel Malt (80L)
- 1 oz Chocolate Malt

Mash Profile:

- 157°F (strike temp)
- 152°F (steep temp)
- 75 minute steep
- 9.25 quarts (8.75 litres)

Mash Out:

- 168°F (7 minutes)

Boil & Fermentation

- 90 minutes
 - 0.20 oz Fuggles (4.5%)
- 5 minutes
 - 0.20 oz East Kent Goldings (5.0%)
- **London Ale Yeast (Wyeast 1028)**

18. Irish Red Ale



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Sometimes you just want an easy-drinking pint with a solid (yet restrained) hit of malt character, with a dash of caramel and toasted notes. If you need a break from hoppy beers, try this one out, and enjoy its beautiful colour.

Recipe Profile

OG 1.063

FG 1.015

IBUs 26

ABV 6.3%

Boil 60 minutes

Mash

- 2.25 lbs Maris Otter Pale Malt
- 3 oz Caramel Malt (10L)
- 2 oz Caramel Malt (120L)
- 1 oz Roasted Barley

Mash Profile:

- 160°F (strike temp)
- 152°F (steep temp)
- 75 minute steep
- 9.5 quarts (9 litres)

Mash Out:

- 168°F (7 minutes)

Boil & Fermentation

- 60 minutes
 - 0.20 oz Willamette (6%)
- 10 minutes
 - 0.20 oz East Kent Goldings (4.7%)
- **Danstar Nottingham Yeast**



19. Belgian (Almost Red)

I can't call this a Belgian Red Ale, because it's not a sour beer. It's just a tasty beer with a red hue that puts a delicious yeast to good use. Hops are kept in check, but the strength of the beer will warm your heart on a cold winter's day.

Recipe Profile

OG 1.071

FG 1.016

IBUs 26

ABV 7.2%

Boil 60 minutes

Mash

- 2.25 lbs Maris Otter Pale Malt
- 4 oz Caramunich Malt
- 2 oz Aromatic Malt
- 1 oz Chocolate Malt

Mash Profile:

- 163°F (strike temp)
- 156°F (steep temp)
- 60 minute steep
- 9.5 quarts (9 litres)

Mash Out:

- 168°F (7 minutes)

Boil & Fermentation

- 60 minutes
 - 0.25 oz Saaz (4.0%)
- 15 minutes
 - 0.25 oz Saaz
- **Belgian Abbey II Yeast (Wyeast 1762)**

20. Belgian Stout



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A stout for those of us who can't get enough of Belgian beers.

Recipe Profile

OG 1.082

FG 1.020

IBUs 33

ABV 8.3%

Boil 90 minutes

Mash

- 2.25 lbs Pilsner 2-Row Malt
- 6 oz Caramunich Malt
- 3 oz Chocolate Malt
- 3 oz Roasted Barley
- 3 oz Special B Malt
- 3 oz Torrified Wheat

Mash Profile:

- 163°F (strike temp)
- 156°F (steep temp)
- 60 minute steep
- 11.5 quarts (11 litres)

Mash Out:

- 168°F (7 minutes)

Boil & Fermentation

- 90 minutes
 - 4 oz Dark Candi Sugar
- 60 minutes
 - 0.15 oz Northern Brewer (8.5%)
- 30 minutes
 - 0.20 oz Fuggles (4.5%)
- End of Boil
 - 0.10 oz Fuggles
- **Belgian Abbey II Yeast (Wyeast 1762)**

21. Chocolate Stout



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Ditch the box of chocolates for that special someone. Make this instead! This is a good starter recipe. Play around with the cocoa levels to make this your own amazing stout.

Recipe Profile

OG 1.054

FG 1.015

IBUs 39

ABV 5.1%

Boil 90 minutes

Mash

- 1.75 lbs Maris Otter
- 3 oz Chocolate Malt
- 2 oz Torrified Wheat
- 2 oz Caramunich Malt
- 1.5 oz Roasted Barley

Mash Profile:

- 161°F (strike temp)
- 156°F (steep temp)
- 60 minute steep
- 11.3 quarts (10.7 litres)

Mash Out:

- 168°F (7 minutes)

Boil & Fermentation

- 90 minutes
 - 0.20 oz Northern Brewer (8.5%)
- 15 minutes
 - 10 g cocoa powder
- **American Ale Yeast (Wyeast 1056)**

22. Smoked Porter



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This one has a lengthy grain bill. If you don't already have black malt in your pantry, feel free to omit. If you really love smoky flavours, experiment with the amount of smoked malt in your grain bill.

Recipe Profile

OG 1.054

FG 1.015

IBUs 28

ABV 5.1%

Boil 60 minutes

Mash

- 1.5 lbs Pale Ale Malt
- 4 oz Crystal Malt (40L)
- 3 oz CaraPils
- 3 oz Smoked Malt
- 2 oz Chocolate Malt
- 1.5 oz Wheat Malt
- 0.5 oz Black Malt

Mash Profile:

- 163°F (strike temp)
- 156°F (steep temp)
- 60 minute steep
- 9.5 quarts (9 litres)

Mash Out:

- 168°F (7 minutes)

Boil & Fermentation

- 60 minutes
 - 0.15 oz Northern Brewer (8.5%)
- 15 minutes
 - 0.10 oz Willamette (5.5%)
- End of boil
 - 0.10 oz Willamette
- **American Ale Yeast (Wyeast 1056)**

23. Belgian Witbier



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This is one refreshing beer. Wit is the Flemish word for white (or so I'm told)—the colour of this beer's head. This is a pretty complex beer, especially considering the restrained additions in the boil. Enjoy a style made famous in 1800s Belgium, especially on a warm spring day or a scorching summer afternoon.

Recipe Profile

OG 1.047

FG 1.009

IBUs 17

ABV 5.0%

Boil 90 minutes

Mash

- 12 oz Belg. Pilsner 2-Row
- 12 oz White Wheat Malt
- 4 oz Flaked Barley
- 4 oz Flaked Wheat

Mash Profile:

- 153°F (strike temp)
- 148°F (steep temp)
- 90 minute steep
- 11 quarts (10.5 litres)

Mash Out:

- 168°F (7 minutes)

Boil & Fermentation

- 40 minutes
 - 0.25 oz Saaz (4.0%)
- 5 minutes
 - 2 g coriander seeds
 - 2 g bitter orange peel
- **Belgian Witbier Yeast (Wyeast 3944)**

24. Blanche de Leslieville



beercrafter.com

Blanche de Chambly is one of Quebec's great beers, and one we Canadians take for granted more than we should. It's readily available on our store shelves, but when it was new to the market, it was one hell of a revelation. Here's my version, named after the beloved Toronto neighbourhood I call home.

Recipe Profile

OG 1.047

FG 1.009

IBUs 12

ABV 5.0%

Boil 90 minutes

Mash

- 1 lb Belg. Pilsner (2-Row)
- 1 lb Belg. Wheat Malt

Mash Profile:

- 153°F (strike temp)
- 148°F (steep temp)
- 90 minute steep
- 11 quarts (10.5 litres)

Mash Out:

- 168°F (7 minutes)

Boil & Fermentation

- 30 minutes
 - 0.2 oz Saaz (4.0%)
- 30 minutes
 - 3 g Grated Ginger Root
- 5 minutes
 - 3 g Coriander Seed
 - 3 g Bitter Orange Peel
- **Belgian Witbier Yeast (Wyeast 3944)**

25. American Wheat



beercrafter.com

This style should not be confused with its German cousin. This is not a Hefeweizen. You won't find notes of cloves or banana. However, you will notice prominent hop flavour. Here I've opted for New Zealand hops to give this a bright, citrusy profile perfect for warm weather drinking.

Recipe Profile

OG 1.049

FG 1.009

IBUs 23

ABV 5.2%

Boil 60 minutes

Mash

- 1 lb US Pale Malt (2-Row)
- 1 lb White Wheat Malt

Mash Profile:

- 153°F (strike temp)
- 148°F (steep temp)
- 90 minute steep
- 9.5 quarts (9 litres)

Mash Out:

- 168°F (7 minutes)

Boil & Fermentation

- 5 minutes
 - 0.5 oz Motueka (7.0%)
 - 0.2 oz Sorachi Ace (14%)
- American Ale Yeast (Wyeast 1056)

26. Boston Lager



beercrafter.com

It can be easy to forget how tasty the Vienna Lager beer style is, and the powerful role the Boston Brewing Company has played in the craft beer movement with its signature interpretation. I went years without drinking Sam Adams' Boston Lager, and was inspired to brew it after rediscovering such a classic.

Recipe Profile

OG 1.054

FG 1.015

IBUs 31

ABV 5.0%

Boil 60 minutes

Mash

- 2 lbs US Pale Malt (2-Row)
- 5 oz Caramel Malt (60L)

Mash Profile:

- 162°F (strike temp)
- 156°F (steep temp)
- 60 minute steep
- 9.5 quarts (9 litres)

Mash Out:

- 168°F (7 minutes)

Boil & Fermentation

- 60 minutes
 - 0.25 oz Tettnang (4.5%)
- 15 minutes
 - 0.25 oz Hallertauer Mittelfrueh (4%)
- 1 minute
 - 0.40 oz Tettnang
- **Bavarian Lager Yeast (Wyeast 2206)**

Dry Hop

- Dry Hop for 3 days*
- 0.25 oz Tettnang

27. Edward Ale



beercrafter.com

Inspired by Hill Farmstead's renowned version of American Pale Ale, this beer is flowery, with impressions of citrus and pine.

Recipe Profile

OG 1.052

FG 1.012

IBUs 87

ABV 5.3%

Boil 60 minutes

Mash

- 2 lbs US Pale Malt (2-Row)
- 4 oz Caramel Malt (40L)

Mash Profile:

- 157°F (strike temp)
- 152°F (steep temp)
- 75 minute steep
- 9.5 quarts (9 litres)

Mash Out:

- 168°F (7 minutes)

Boil & Fermentation

- 60 minutes
 - 0.05 oz Simcoe (12.7%)
 - 0.05 oz Warrior (16%)
- 30 minutes
 - 0.10 Chinook (13%)
 - 0.10 Columbus (15%)
- 2 minutes
 - 0.25 oz Chinook
 - 0.25 oz Columbus
 - 0.25 oz Simcoe
 - 0.25 oz Warrior
- **American Ale Yeast (Wyeast 1056)**

Dry Hop

- Dry Hop for 7 days*
- 0.60 oz Centennial (10%)

28. New England IPA



beercrafter.com

This new beer style isn't officially a style yet, but it's rather delicious. Be a pioneer and beer this hazy, soft, tropical, stone-fruity IPA.

Recipe Profile

OG	1.067
FG	1.014
IBUs	68
ABV	7.0%
Boil	60 minutes

Mash

- 2.25 lbs Pale Malt (2-Row)
- 4 oz Flaked Oats
- 2.5 oz Cara-Pils
- **Additions before the mash:**
 - 2.7 g Calcium Chloride
 - 0.5 g Epsom Salt
 - 0.4 g Gypsum

Mash Profile:

- 155°F (strike temp)
- 149°F (steep temp)
- 60 minute steep
- 9.5 quarts (9 litres)

Mash Out:

- 168°F (7 minutes)

Boil & Fermentation

After the mash, before the boil

- 0.03 oz each of Citra (12.5%), El Dorado (14.8%), Mosaic (13.10%)

20 minutes after the boil, while wort cools

- 0.05 oz each of Citra, El Dorado, Mosaic

30 minutes after the boil

- 0.09 oz each of Citra, El Dorado, Mosaic

40 minutes after the boil

- 0.04 oz each of Citra, El Dorado, Mosaic

- London Ale II (Wyeast 1318)

Dry Hop

Dry Hop for 8 days

- 0.15 oz each of Citra, El Dorado, Mosaic

Dry Hop for 4 days

- 0.20 oz each of Citra, El Dorado, Mosaic

29. Session IPA



beercrafter.com

There are times when you want a smack of hop flavour all afternoon long. Throwing back double IPAs could make for a punishing morning the next day. If you want to sip slow and long, this IPA recipe stays light on the ABV, intense on the hops.

Recipe Profile

OG 1.050

FG 1.011

IBUs 39

ABV 5.2%

Boil 60 minutes

Mash

- 1.75 lbs Pale Malt (2-Row)
- 4 oz Cara-Pils
- 1.5 oz Crystal Malt (10L)
- 1.5 oz Munich Malt (10L)

Mash Profile:

- 157°F (strike temp)
- 152°F (steep temp)
- 75 minute steep
- 9.5 quarts (9 litres)

Mash Out:

- 168°F (7 minutes)

Boil & Fermentation

- 60 minutes
 - 0.25 oz Amarillo Gold (8.5%)
- 0 minutes
 - 0.95 oz Amarillo Gold
- **Safale American Yeast - Fermentis #05**

Dry Hop

- Dry Hop for 4 days
- 0.50 oz Amarillo Gold

30. Spiced Saison



beercrafter.com

I could tinker with saison recipes without ever touching another style. Saisons offer so much variety and I just love how spicy you can make it while still producing a balanced beer. This one has a classic spice mix that augments the yeast so well.

Recipe Profile

OG 1.055

FG 1.018

IBUs 23

ABV 5.2%

Boil 90 minutes

Mash

- 1.5 lbs Belgium Pilsner Malt
- 8 oz Vienna Malt
- 6 oz Munich Malt (10L)

Mash Profile:

- 162°F (strike temp)
- 156°F (steep temp)
- 60 minute steep
- 11 quarts (10.5 litres)

Mash Out:

- 168°F (7 minutes)

Boil & Fermentation

- 60 minutes
 - 0.20 oz Hallertauer (4.8%)
- 15 minutes
 - 0.10 oz East Kent Goldings (5%)
 - 1.5 g Ginger Root
 - 1.5 g Bitter Orange Peel
 - 1.5 g Sweet Orange Peel
 - 1.5 g Star Anise
 - 1.5 g Black Peppercorn
- **Belgian Saison Yeast - (#WLP565)**

31. Black IPA



beercrafter.com

I'm a late convert to this style, long of the view that it was a fad that would pass. Well, the style remains, and I concede that a black IPA is a thing of beauty. It's a style that elegantly contrasts roasted caramel notes with the grassy or tropical flavours. Why not, right?

Recipe Profile

OG 1.065

FG 1.017

IBUs 59

ABV 6.3%

Boil 60 minutes

Mash

- 2.25 lbs Pale Malt (2-Row)
- 4 oz Munich Malt (10L)
- 2.5 oz Carafa III
- 2.5 oz Caramunich Malt

Mash Profile:

- 163°F (strike temp)
- 156°F (steep temp)
- 60 minute steep
- 9.5 quarts (9 litres)

Mash Out:

- 168°F (7 minutes)

Boil & Fermentation

- 55 minutes
 - 0.25 oz Columbus (14%)
- 0 minutes
 - 0.25 oz Columbus
 - 0.50 oz Centennial (10%)
- **Safale American Yeast - Fermentis #05**

Dry Hop

- Dry Hop for 5 days
- 0.40 oz Chinook (13%)
 - 0.50 oz Centennial

32. HALO Tokyo Rose Saison



beercrafter.com

HALO is an amazing brewery in Toronto. I met one of the founders when they were looking for seed funding. Sadly, I was a month too late in pledging my support. I wanted to invest because of this one beer. The brewery has since [shared its recipe](#) for the world. I've adapted it for one-gallon BIAB brewing here. If you're ever in Toronto, pay HALO a visit—they're fellow homebrewers gone pro.

Recipe Profile

OG 1.062

FG 1.011

IBUs 24

ABV 6.8%

Boil 90 minutes

Mash

- 2 lbs Pilsner Malt (2-Row)
- 3 oz White Wheat Malt
- 1.5 oz Munch Malt
- 1.0 oz Flaked Wheat
- 0.5 oz Caramunich Malt

Mash Profile:

- 163°F (strike temp)
- 156°F (steep temp)
- 60 minute steep
- 11 quarts (10.5 litres)

Mash Out:

- 168°F (7 minutes)

Boil & Fermentation

- 90 minutes
 - 0.03 oz Hallertauer (4.8%)
- 15 minutes
 - 0.07 oz Sorachi Ace (12%)
- 5 minutes
 - 0.08 oz Sorachi Ace
- End of boil
 - 10g Rosehip
 - 3 oz Corn Sugar (dextrose)
- Whirlpool for 30 minutes
 - 0.09 oz Sorachi Ace
 - 0.04 Hallertauer
- **French Saison Yeast (Wyeast 3711)**

33. Coconut Brown Ale



beercrafter.com

Two of my closest friends celebrated their wedding in summer 2017, and I wanted to toast them with a beer they could call their own. They had recently spent a week in Asheville, North Carolina and raved about the coconut brown ales (and porters) that brew mecca had on offer. So, I thought, why not make them their own version? This is it, and it's worth the extra effort. I originally had to brew a larger batch; this one is the scaled down version for 1-gallon brewing.

Additional Notes:

I toasted the coconut chips manually. I recommend taking this extra step. You'll get a fresher roast, and you control how much flavour you add to the final brew.

Spread the coconut chips on a cookie sheet and bake at 325°F for 5-10 minutes, keeping a close eye on it; it can burn quickly.

On bottling day, you want to create a bottling solution that has been infused with coconut.

To make the coconut solution, steep 45 g of un-toasted coconut chips in 750ml of just-off-the-boil water, for 20 minutes.

Strain out the chips, add your priming sugar, bring back to the boil, for at least 10 minutes, or as long as it takes to get down to 185 ml of priming solution.

Recipe Profile

OG 1.051

FG 1.014

IBUs 28

ABV 4.8%

Boil 60 minutes

Mash

- 1.75 lbs Pale Malt (2-row)
- 4 oz Crystal Malt (60L)
- 2 oz Chocolate Malt
- 2 oz Victory Malt
- 0.25 lbs toasted coconut chips

Mash Profile:

- 162°F (strike temp)
- 156°F (steep temp)
- 60 minute steep
- 9.5 quarts (9 litres)

Mash Out:

- 168°F (7 minutes)

Boil & Fermentation

- 60 minutes
 - 0.20 oz Northern Brewer (7.5%)
- 10 minutes
 - 0.25 lbs toasted coconut chips
- American Ale Yeast (Wyeast 1056)

34. Salty Coriander Gose



beercrafter.com

Gose might be my preferred summer beer. I brewed this Gose ale recipe as a perfect start to any fun sunny evening with friends. It's not too sour, and the sea salt and coriander seeds give the beer that perfect balance. You could sip on this bad boy by all day long. And I love a sessional sour beer. Far too many of today's sour beers take it a notch too far with the tart. This one is restrained.

Recipe Profile

OG 1.051

FG 1.012

IBUs 15

ABV 5.1%

Boil 90 minutes

Mash

- 1.25 lbs Wheat Malt
- 13 oz Pilsner Malt (2-row)

Pilsner Step Mash Profile:

- 96°F (acid rest temp) for 5 min
- 126°F (protein rest) over 15 min
- 145°F (Saccharification 1) over 11 min and hold for 35 min,
- 162°F (Saccharification 2) over 9 minutes and hold for 20 min
- 11 quarts (10.5 litres)

Mash Out:

Boil & Fermentation

- 45 minutes
 - 0.10 oz Perle (8.0%)
- 10 minutes
 - 0.20 oz Coriander Seed
 - 0.10 oz Sea Salt
- **Lactobacillus (Wyeast 5335) for souring**
- **Weihenstephen Weizen Yeast (Wyeast 3068) for fermentation**

Additional Notes:

This is the first sour beer in my recipe booklet. If you are new to kettle souring, the process is pretty straightforward: you need to sour the beer with lactobacillus after the mash. Pitch the lactobacillus when the mashed wort cools to 90°F (32°C). Cover and let sour for 24-72 hours. The longer, the more tart the final beer. I personally love a 48-hour sour.

Once you are done souring the beer, you resume brew day as you would a normal brew day: bring your wort to the boil, which will kill off unwanted bacteria, and resume brew-day as you would any other.

35. Breakfast Stout



beercrafter.com

This is by no means a clone of the famous Breakfast Stout made by Founder's Brewing Company. But it's a similar beer in spirit. I love coffee stouts and when the original Breakfast Stout finally hit the store shelves in Toronto, I couldn't get enough of it. This is my own version of this recipe which has strong notes of coffee and chocolate, with the smooth mouthfeel that only oats can provide.

Recipe Profile

OG 1.070

FG 1.021

IBUs 50

ABV 7.5%

Boil 60 minutes

Mash

- 3 lbs Pale Malt (2-Row)
- 6 oz Flaked Oats
- 4 oz Chocolate Malt
- 3 oz Roasted Barley
- 2 oz Black Malt
- 1 oz Caramel Malt (120L)

Mash Profile:

- 164°F (strike temp)
- 155°F (steep temp)
- 60 minute steep
- 10.5 quarts (10 litres) water

Mash Out:

- 168°F (7 minutes)

Boil & Fermentation

- 60 minutes
 - 0.25 oz Nugget (12.4%)
- 30 minutes
 - 0.15 oz Willamette (4.8%)
- End of the boil
 - 0.15 oz Willamette (4.8%)
 - 25 g organic, dark hot chocolate powder
 - 25 g freshly ground dark roast coffee beans
- **White Labs California Ale (WLP 001)**

36. Scottish Export 80



beercrafter.com

If you're looking to showcase and enjoy a malt-forward beer, this is a user-friendly recipe. The grains really shine in this recipe, giving you the chance to explore the pronounced cereal and biscuit notes of this particular grain bill. With a low ABV, you can have a couple of these in a session and properly explore this under-appreciated style. If you want to have fun with this one, taste the specialty grains and adjust the ratio to your liking. Be sure to keep 85% of the grain bill for the pale malt.

Recipe Profile

OG 1.044

FG 1.012

IBUs 27

ABV 4.4%

Boil 60 minutes

Mash

- 2 lbs 2 oz Pale Malt (2-Row)
- 4 oz Caramel Malt (80L)
- 2 oz Brown Malt

Mash Profile:

- 162°F (strike temp)
- 156°F (steep temp)
- 60 minute steep
- 10 quarts (9.5 litres)

Mash Out:

- 168°F (7 minutes)

Boil & Fermentation

- 60 minutes
 - 0.25 oz Challenger (6.8%)
- **Wyeast Scottish Ale (#1728)**

37. Bog Myrtle Gruit



beercrafter.com

I have seen few breweries in Canada brew with these two herbs, but one brewery —Beau’s—does it so well. When I first had one of their bog myrtle gruits, I was enchanted. This was my first attempt at making my own, and I couldn’t be happier with the result. This beer is beautifully herbaceous, sweet, and peppery. It’s one of my favourite recipes. You can order these special ingredients online. [I get mine here.](#)

Recipe Profile

OG 1.070

FG 1.016

IBUs 20

ABV 6.4%

Boil 90 minutes

Mash

- 1 lbs 10 oz Pilsner Malt
- 1 lbs 3 oz Vienna Malt
- 7 oz Munich Malt
- 3 oz Acid Malt
- 2 oz Carafoam Malt

Mash Profile:

- 165°F (strike temp)
- 156°F (steep temp)
- 60 minute steep
- 12 quarts (11.5 litres)

Mash Out:

- 168°F (7 minutes)

Boil & Fermentation

- 90 minutes
 - 0.15 oz Perle Hops (8.2%)
 - 7 g Bog Myrtle
- End of the boil
 - 2.5 g Bog Myrtle
 - 9.5 g Labrador Tea
- **Wyeast Scottish Ale (#1728)**

38. Uncommon Lager



beercrafter.com

This beer gets its name for taking inspiration from California Common, but with a grain bill you would expect to find in a Vienna lager. This was also the first recipe in which I experimented with fermenting a lager on the warmer side, maintaining a fermentation temperature of 18°C (64°F). It worked incredibly well. I hope you enjoy this one, and the freedom to make a lager at a warmer temperature!

Recipe Profile

OG 1.054

FG 1.017

IBUs 50

ABV 5.0%

Boil 60 minutes

Mash

- 2 lbs Vienna Malt
- 2.5 oz Munich Malt
- 2.5 oz Caramunich Malt
- 1.0 oz German Wheat Malt

Mash Profile:

- 158°F (strike temp)
- 152°F (steep temp)
- 75 minute steep
- 9.5 quarts (9 litres)

Mash Out:

- 168°F (7 minutes)

Boil & Fermentation

- 30 minutes
 - 0.25 oz Perle Hops (8.2%)
 - 0.40 oz Hallertauer (3.8%)
- **White Labs San Francisco Yeast (WLP810)**

39. Mojito Wit



beercrafter.com

This was a fun experiment. My former colleagues and I wanted to create a beer that would represent each of us in one recipe. So, we chose a grain bill and a Belgian yeast to represent our resident Belgian; hops with mint and lime aromas to represent our resident Cuban and Peruvian, a wit style for the white guys on the team. Designed for easy sipping on a hot patio, it can double as a beer cocktail base. Why not toss in some mint leaves and a dash of white rum?

Recipe Profile

OG 1.051

FG 1.012

IBUs 20

ABV 5.1%

Boil 90 minutes

Mash

- 1 lbs Belgian Pilsner Malt
- 1 lbs Flaked Wheat
- 2 oz Flaked Oats
- 2 oz Acid Malt (optional)

Mash Profile:

- 157°F (strike temp)
- 152°F (steep temp)
- 75 minute steep
- 11 quarts (10.5 litres)

Mash Out:

- 168°F (7 minutes)

Boil & Fermentation

- 10 minutes
 - 0.35 oz Perle Hops (8.2%)
- End of the boil
 - 0.50 oz Motueka (6.10%)
- **Wyeast Belgian Witbier (#3944)**

40. Dark Kveik



beercrafter.com

Kveik is becoming all the rage for its amazing fermentation properties. This Norwegian yeast can tolerate very warm fermentation temperatures (well into the high 30°C range) and is awesome if you struggle to keep your fermentation temperatures lower. I wish I had discovered this yeast years ago when I only had room on my warm kitchen countertop to ferment. This recipe would thrive in such a warm environment. And it's delicious.

Recipe Profile

OG 1.061

FG 1.015

IBUs 38

ABV 6.1%

Boil 60 minutes

Mash

- 1 lbs 8 oz Pale Malt
- 1 oz Chocolate Malt
- 1 oz Rye Malt
- 0.5 oz Roasted Barley

Mash Profile:

- 162°F (strike temp)
- 156°F (steep temp)
- 60 minute steep
- 9.5 quarts (9 litres)

Mash Out:

- 168°F (7 minutes)

Boil & Fermentation

- 20 minutes
 - 0.20 oz Apollo Hops (17.8%)
- Voss Kveik (Omega #OYL-062) or your preferred Kveik strain

41. San Diego Lager



beercrafter.com

If you take a second look at the Uncommon Lager recipe, you'll notice it shares the same grain bill as this recipe. It also shares an identical fermentation profile, having fermented warm (for a lager) at 18°C for two weeks. Here I've simplified the hops to a simple boil addition, and have swapped in a different yeast. The changes are subtle, but noticeable if you have the two beers side-by-side.

Recipe Profile

OG 1.054

FG 1.013

IBUs 27

ABV 5.5%

Boil 60 minutes

Mash

- 2 lbs Vienna Malt
- 2.5 oz Munich Malt
- 2.5 oz Caramunich Malt
- 1.0 oz German Wheat Malt

Mash Profile:

- 162°F (strike temp)
- 156°F (steep temp)
- 60 minute steep
- 9.5 quarts (9 litres)

Mash Out:

- 168°F (7 minutes)

Boil & Fermentation

- 60 minutes
 - 0.40 oz Hallertauer (3.8%)
- San Diego Super Yeast (WLP090)



42. American Pale Ale II

In the vein of simplifying an already tasty recipe, I tweaked my original APA recipe (p. 11) by reducing the grain bill to two grains, swapping out Amarillo for Perle, adjusting the hop schedule, and trying a different yeast strain. The changes were worth it—this version is superior to the original. It has become my new go-to APA recipe, so I thought I'd offer it here for your consideration. As a fun experiment, brew the two APA recipes back-to-back and compare. One can never have too many APAs in the house!

Recipe Profile

OG 1.052

FG 1.014

IBUs 36

ABV 5.1%

Boil 60 minutes

Mash

- 2 lbs US Pale Malt (2-row)
- 4 oz Crystal Malt 60L

Mash Profile:

- 162°F (strike temp)
- 156°F (steep temp)
- 60 minute steep
- 9.5 quarts (9 litres)

Mash Out:

- 168°F (7 minutes)

Boil & Fermentation

- 60 minutes
 - 0.10 oz Perle (8.2%)
- 45 minutes
 - 0.20 oz Cascade (6.3%)
- End of boil
 - 0.30 oz Cascade (6.3%)
- **California Ale Yeast (WLP001)**

43. Fifty-Fifty NEIPA



beercrafter.com

The first NEIPA I included in this booklet (p. 32) is admittedly complicated. As I have experimented with this beer style, I have sought to make it easier to brew. Here I cut out the whirlpool step altogether and simplified the dry hop schedule. And to make things even simpler, I cut down the mash and boil times in half (50/50!), inspired by the short and shoddy methods of the brülosophy team. It worked well. In the end, the beer tasted as good—if not better—than my original recipe, with half the hassle.

Recipe Profile

OG	1.068
FG	1.017
IBUs	35
ABV	6.7%
Boil	30 minutes

Mash

- 1 lbs 7 oz Pale Malt (2-row)
- 1 lbs 7 oz Malted Oats

Mash Profile:

- 159°F (strike temp)
- 152°F (steep temp)
- 30 minute steep
- 7.8 quarts (7.4 litres)

Mash Out:

- 168°F (7 minutes)

Boil & Fermentation

- 15 minutes
 - 0.35 oz Amarillo (7.8%)
- 5 minutes
 - 0.35 oz Mosaic (12.7%)
- End of boil
 - 0.40 oz Citra (13.3%)
- Dry Hop for 5 days prior to bottling
 - 1.25 oz Mosaic
 - 0.40 oz Amarillo
 - 0.40 oz Citra
- London Ale Yeast III (WYeast Labs 1318)