Basic rule of thumb is the higher the number, the more bitter the beer. A scale used to measure how much of the alpha acids are dissolved in the beer. IBU (International Bittering Unit) conversion of grain. ABV (Alcohol by Volume) varies slightly based on the amount of fermentables added, size of batch, and include primary fermentation and bottle conditioning times. The suggested time the beer will be in the secondary fermentor. This number may differ based on the amount of fermentables in a five gallon batch. This number may vary slightly based on the amount of fermentables added, size of batch, and changes. A scale used to calculate the color of the beer. 1-5 is a light golden color. 7-12 is a bright copper color. 13-18 is a deep amber color. 22-30 is light to dark brown in color and 35+ is varying shades of black. SRM (Standard Reference Method) 

### SEASONAL RECIPES

#### Wine
- **Admiral’s Centennial Pale Ale**
  - IBU: 39
  - SRM: 9
  - ABV: 5.6%
- **American Brown**
  - IBU: 44
  - SRM: 19
  - ABV: 5.2%
- **Autumn Ale**
  - IBU: 17
  - SRM: 10
  - ABV: 5.6%
- **Area 51 IPA**
  - IBU: 50
  - SRM: 12
  - ABV: 6.4%
- **Bavaria Imperial Hefeweizen**
  - IBU: 15
  - SRM: 19
  - ABV: 8.5%
- **Black Stone Rare**
  - IBU: 18
  - SRM: 13
  - ABV: 5.2%
- **Chocolate Milk Stout**
  - IBU: 42
  - SRM: 42
  - ABV: 8.1%
- **Citra Pale**
  - IBU: 45
  - SRM: 7
  - ABV: 5.6%
- **The Darkness Black IPA**
  - IBU: 60
  - SRM: 30
  - ABV: 7.2%
- **Dubbie Trouble**
  - IBU: 26
  - SRM: 15
  - ABV: 7.2%
- **El Toro Light**
  - IBU: 12
  - SRM: 4
  - ABV: 5.0%
- **English Pub Ale**
  - IBU: 21
  - SRM: 7
  - ABV: 5.0%
- **Godzilla IPA**
  - IBU: 3
  - SRM: 16
  - ABV: 6.9%
- **Gun Powder Stout**
  - IBU: 4
  - SRM: 30
  - ABV: 7.1%
- **Hefe**
  - IBU: 11
  - SRM: 5
  - ABV: 5.0%
- **Honeycomb Amber**
  - IBU: 21
  - SRM: 13
  - ABV: 6.4%
- **London Bridge Porter**
  - IBU: 25
  - SRM: 29
  - ABV: 5.2%
- **Lunar Wit**
  - IBU: 12
  - SRM: 6
  - ABV: 5.2%
- **More Than Meets the Rye**
  - IBU: 26
  - SRM: 9
  - ABV: 5.2%
- **New Deal Double IPA**
  - IBU: 87
  - SRM: 15
  - ABV: 8.6%
- **The Renowned Nut Brown**
  - IBU: 24
  - SRM: 20
  - ABV: 5.1%
- **Rooftop Oatmeal Stout**
  - IBU: 28
  - SRM: 25
  - ABV: 7.8%
- **Saint Andrew’s 80 Shilling**
  - IBU: 20
  - SRM: 15
  - ABV: 5.4%
- **Stonehenge IPA**
  - IBU: 49
  - SRM: 10
  - ABV: 5.3%
- **Trubble Trouble**
  - IBU: 18
  - SRM: 9
  - ABV: 5.3%
- **Vegas Gold**
  - IBU: 35
  - SRM: 7
  - ABV: 5.3%
- **Windy Blond**
  - IBU: 3
  - SRM: 22
  - ABV: 9
  - ABV: 6.4%

#### S E A S O N A L R E C I P E S
- **Dark Winter Wheat**
  - IBU: 26
  - SRM: 31
  - ABV: 5.0%
- **Gingerbread Ale**
  - IBU: 31
  - SRM: 15
  - ABV: 6.2%
- **Great Pumpkin Ale**
  - IBU: 34
  - SRM: 13
  - ABV: 5.8%
- **Lemon Cream Ale**
  - IBU: 32
  - SRM: 3
  - ABV: 5.3%
- **Midsummer Night Wheat**
  - IBU: 27
  - SRM: 6
  - ABV: 4.9%
- **My Girl’s Beer**
  - IBU: 27
  - SRM: 4
  - ABV: 5.3%
- **Noble Pale Ale**
  - IBU: 4
  - SRM: 60
  - ABV: 6
  - ABV: 5.9%

**Aging Time**
The suggested time the beer will be in the secondary fermentor. This does not include primary fermentation and bottle conditioning times.

**SRM (Standard Reference Method)**
A scale used to calculate the color of the beer. 1-5 is a light golden color. 7-12 is a bright copper color. 13-18 is a deep amber color. 22-30 is light to dark brown in color and 35+ is varying shades of black.

**ABV (Alcohol by Volume)**
Based on the amount of fermentables in a five gallon batch. This number may vary slightly based on the amount of fermentables added, size of batch, and changes.

**IBU (International Bittering Unit)**
A scale used to measure how much of the alpha acids are dissolved in the beer. Basic rule of thumb is the higher the number, the more bitter the beer.
**The Easy Drinkers**

**El Toro Light**
For this makes the perfect glass of suds when you are getting ready to fire up that BBQ. This light and refreshing ale is heady with notes of fresh kombucha and garlic, so rush this one along and drink it in no time!

5.0 % ABV • SG 1.004 • FG 1.000 • 0 SRM • 5 IBU
BJCP Category: 10C American Blonde
Suggested yeast: Wyeast 1007, WLP005

**Vegas Gold**
A light golden American pale ale with a hint of lemon and citrus, perfect for a hot day. This beer is perfect for the patio or the pool!

5.0 % ABV • SG 1.008 • FG 1.000 • 2 SRM • 5 IBU
BJCP Category: 10C American Blonde
Suggested yeast: Wyeast 1275, WLP007

**English Pub Ale**
A British pale ale that is not too bitter and not too sweet, just the right balance of flavor.

5.0 % ABV • SG 1.010 • FG 1.000 • 3 SRM • 13 IBU
BJCP Category: 10C American Blonde
Suggested yeast: Wyeast 1098, WLP007

**The Malty Brews**

**Barney Stone Red**
A wonderful ruby red ale that would make any member of the Kilken family turn red. You don't need to wear green to enjoy this beautiful Irish brew.

5.2 % ABV • SG 1.010 • FG 1.007 • 7 SRM • 10 IBU
BJCP Category: 10B American Red
Suggested yeast: Wyeast 1084, WLP004

**Honeycombe Amber**
A little bit of honey in this delicious beer makes it perfect for the summer!

4.8 % ABV • SG 1.043 • FG 1.010 • 10 SRM • 30 IBU
BJCP Category: 10C American Blonde
Suggested yeast: Compare to Bell’s Two Hearted

**Autumn Ale**
Planning a fest of sorts? Maybe in October? The Autumn Ale is the perfect beer for those Octoberfest. This amber ale is malty sweet and as close as you can get to drinking a cup of tea.

5.0 % ABV • SG 1.030 • FG 1.025 • 15 SRM • 20 IBU
BJCP Category: 10B American Red
Suggested yeast: Wyeast 1078, WLP004

**The Lots O' Hops**

**Stonehege IPA**
This English IPA is a perfect balance of malt sweetness and hop bitterness much like the landscape of the English countryside.

5.5 % ABV • SG 1.054 • FG 1.049 • 49 SRM • 69 IBU
BJCP Category: 40A India Pale Ale
Suggested yeast: Wyeast 1006, WLP007

**Windblown IPA**
A great American IPA that is well balanced and has a great nose.

5.5 % ABV • SG 1.050 • FG 1.049 • 49 SRM • 69 IBU
BJCP Category: 40A India Pale Ale
Suggested yeast: Wyeast 1006, WLP007

**Lobster IPA**
A classic Belgian IPA that is perfect for the summer. Be sure to have plenty on hand.

5.5 % ABV • SG 1.043 • FG 1.038 • 40 SRM • 67 IBU
BJCP Category: 40A India Pale Ale
Suggested yeast: Wyeast 1006, WLP007

**London Bridge Porter**
London Bridge Porter is a traditional British porter that is a cross between an English ale and a traditional stout.

5.2 % ABV • SG 1.051 • FG 1.029 • 35 SRM • 21 IBU
BJCP Category: 12A Brown Porter
Suggested yeast: Wyeast 1006, WLP004

**The Dark Brewery**

**The Darkness Black IPA**
The blackest IPA out there with hints of roastiness and chocolate which pair perfectly with your favorite chocolate dessert. Although black as it is a lady don't be afraid of the Darkness!

7.0 % ABV • SG 1.082 • FG 1.013 • 40 SRM • 74 IBU
BJCP Category: 5A Specialty Beer (47 describe as Black IPA)
Suggested yeast: Wyeast 1068, WLP001

**New Deal Double IPA**
A dark and fruity double IPA that is perfect for the fall.

7.0 % ABV • SG 1.071 • FG 1.021 • 40 SRM • 74 IBU
BJCP Category: 12A Brown Porter
Suggested yeast: Wyeast 1006, WLP004

**The Seasons**

**Dark Winter Wheat**
A wonderful dark wheat brew with hints of chocolate and toffee. Throw a Yule log into the fire place and munch on this almost black wheat beer with a fantastic warm casis head, and enjoy this winter classic.

5.2 % ABV • SG 1.026 • FG 1.017 • 11 SRM • 31 IBU
BJCP Category: 23A Specialty Beer (Describe as American Dunkelwheat)
Suggested yeast: Wyeast 1068, WLP001

Available December through February

**Gingerbread Ale**
11/10 Gingerbread Ale like you have never had, a well balanced amber brew with a hint of the classic winter treat, gingerbread. Be sure to have plenty on hand for the holiday party.

5.6 % ABV • SG 1.034 • FG 1.022 • 14 SRM • 24 IBU
BJCP Category: 21B Winter Specialty Ale (Base 10B w/ Gingerbread Spice)
Suggested yeast: Wyeast 1068, WLP001

Available September through January

**Great Pumpkin Ale**
A traditional American pumpkin ale with hints of pumpkin and all the spices that make this beer so much fun.

5.8 % ABV • SG 1.068 • FG 1.018 • 35 SRM • 37 IBU
BJCP Category: 21A Vegetable Beer (Base 10B w/Pumpkin)
Suggested yeast: Wyeast 1007, WLP005

Available August through November

**Midsummer Night Wheat**
A beautiful American wheat that would even make Obiwan, King of the Fairies thirsty. Packed with Saaz, giving it a pleasant hoppy, earthy, spicy characteristics with a touche of citrus.

4.9 % ABV • SG 1.051 • FG 1.033 • 5 SRM • 27 IBU
BJCP Category: 16B Belgian Pale
Suggested yeast: Wyeast 1068, WLP001

Available March through August

**Noble Pale Ale**
This beer is like sunshine on a cloudy day. This strawberry blonde has perfect balance of malt sweetness and fruitiness. This beer is best enjoyed in the summertime, refreshing and like no other beer you have ever had on the deck.

5.8 % ABV • SG 1.059 • FG 1.012 • 13 SRM • 34 IBU
BJCP Category: 21B Christmas/Winter Specialty Ale
Suggested yeast: Wyeast 1068, WLP001

Available October through November

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