

A Brew for Every Season!

DECEMBER

Brew:
Chocolate Milk Stout
New Deal Double IPA
Dark Winter Wheat

Drink:
Bavaria Imperial
Hefeweizen
Triple Trouble

JANUARY

Brew:
Rooftop Oatmeal Stout
The Renowned Nut Brown
Dubbel Trouble

Drink:
Chocolate Milk Stout
Dark Winter Wheat

FEBRUARY

Brew:
American Brown
London Bridge Porter

Drink:
New Deal Double IPA
Rooftop Oatmeal Stout
The Renowned Nut Brown

MARCH

Brew:
English Pub Ale
Windy Blond
Midsummers Night Wheat

Drink:
American Brown
Dubbel Trouble
London Bridge Porter

APRIL

Brew:
Noble Pale Ale
Honeycomb Amber
Godzilla IPA

Drink:
English Pub Ale
Midsummer Night Wheat
Windy Blond

MAY

Brew:
Citra Pale Ale
Lunar Wit
More Than Meets the Rye

Drink:
Noble Pale Ale
Honeycomb Amber
Godzilla IPA

JUNE

Brew:
Area 51 IPA
El Toro Light
Lemon Cream Ale

Drink:
Citra Pale Ale
Lunar Wit
More Than Meets the Rye

JULY

Brew:
The Darkness Black IPA
Vegas Gold
My Girl's Beer

Drink:
Area 51 IPA
Lemon Cream Ale

AUGUST

Brew:
Blarney Stone Red
Stonehenge IPA
Hefe

Drink:
The Darkness Black IPA
Hefe
Vegas Gold
My Girl's Beer

SEPTEMBER

Brew:
Autumn Ale
The Great Pumpkin Ale
The Admiral's Centennial
Pale

Drink:
Blarney Stone Red
Stonehenge IPA

OCTOBER

Brew:
Gun Powder Stout
Saint Andrew's 80 Schilling
Triple Trouble

Drink:
Autumn Ale
The Great Pumpkin Ale
The Admiral's Centennial

NOVEMBER

Brew:
Bavaria Imperial
Hefeweizen
Gingerbread Ale

Drink:
Gun Powder Stout
Saint Andrew's 80 Schilling

Recipes by the Numbers

	AGING TIME	IBU	SRM	ABV
Admiral's Centennial Pale Ale	2 wks	39	9	5.6%
American Brown	2 wks	44	19	5.2%
Autumn Ale	3 wks	17	10	5.6%
Area 51 IPA	3 wks	50	12	6.4%
Bavaria Imperial Hefeweizen	4 wks	15	19	8.5%
Blarney Stone Red	2 wks	18	13	5.2%
Chocolate Milk Stout	3 wks	42	42	8.1%
Citra Pale	3 wks	45	7	5.6%
The Darkness Black IPA	2 wks	60	30	7.2%
Dubbel Trouble	4 wks	26	15	7.2%
El Toro Light	2 wks	12	4	5.0%
English Pub Ale	2 wks	21	7	5.0%
Godzilla IPA	3 wks	77	16	6.9%
Gun Powder Stout	4 wks	30	29	7.1%
Hefe	1 wk	11	5	5.0%
Honeycomb Amber	2 wks	21	13	6.4%
London Bridge Porter	2 wks	35	29	5.2%
Lunar Wit	2 wks	12	6	5.2%
More Than Meets the Rye	2 wks	26	9	5.2%
New Deal Double IPA	6 wks	87	15	8.6%
The Renowned Nut Brown	2 wks	24	20	5.1%
Rooftop Oatmeal Stout	4 wks	28	25	7.8%
Saint Andrew's 80 Shilling	2 wks	20	15	5.4%
Stonehenge IPA	2 wks	49	10	5.3%
Triple Trouble	8 wks	18	6	9.3%
Vegas Gold	2 wks	35	7	5.3%
Windy Blond	3 wks	22	9	6.4%

SEASONAL RECIPES

Dark Winter Wheat	2 wks	26	31	5.0%
Gingerbread Ale	3 wks	31	15	6.2%
Great Pumpkin Ale	3 wks	34	13	5.8%
Lemon Cream Ale	2 wks	32	3	5.3%
Midsummer Night Wheat	2 wks	27	6	4.9%
My Girl's Beer	2 wks	27	4	5.3%
Noble Pale Ale	4 wks	60	6	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 conversion of grain.

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 CAP N CORK PREMIUM RECIPES

have everything you need to make five gallons of excellent craft brew. Each recipe contains a special blend of malted barley, extract, hops, yeast, clarifying agent, priming sugar, bottle caps and top-notch instructions. All 33 recipes are tried and true batches of classic styles or have a Cap N Cork twist making them a truly unique premium brew.

The hardest part is choosing which recipe to brew!

Cap N Cork
PREMIUM BEER RECIPES

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