BREW IT YOURSELF!

Frog
BEER

Glossary of brewing terms

INGREDIENTS

LIQUOR (EAU DE BRASSAGE) – Brewers term for for water that will be used in the brewing process.

MALT – A process AND an ingredient, brewers use MALTED grains of all kinds (barley, wheat, oats, rye...) to add colour, flavour, body and even foaminess to their beer. The process of malting reduces the size of natural starches in grains to smaller sugar particles, making fermentation easier for the yeast.

HOPS (HOUBLON) – A plant that is used in brewing to preserve the beer and add bitterness and aroma. Hops can be used in the form of dried flowers or compressed pellets.

YEAST (LEVURE) – A single-cell fungus that eats sugars during fermentation and creates alcohol, carbonation and flavour.

PROCESSES

MASH (EMPÂTAGE) – The process and result of combining malt (or other grains) with warm liquor.

STRIKE – The moment the grain hits the liquor for the mash.

STAND – The period of time that the mash is left to infuse.

SPARGE / RUNOFF (FILTRATION / RINÇAGE) – Running hot liquor through the mash after the stand to rinse the remaining sugars from the husks.

BOIL (EBULLITION) – The sweet wort is transferred to a brew kettle and boiled with hops to produce a bitter wort.

DRY HOP (HOUBLONNAGE À FROID/ À CRU) – Adding hops after fermentation to cooled beer, prior to conditioning.

ABBREVIATIONS

ABV (TAUX D'ALCOOL) – Alcohol by volume, always given as a percentage.

EBC (EUROPEAN BREWERY CONVENTION) – A standardised measure of beer colour, with 0 being very pale and 40+ being black.

IBU (INTERNATIONAL BITTERING UNITS) – A standardised measure of bitterness starting at 0 for not bitter and going up (there is no maximum, most of our beers are between 15 and 50).

pH – The measure of acidity or alkilinity of a solution, on a scale where 7 is neutral.

O.G. / ORIGINAL GRAVITY (DENSITÉ INITIALE) – The level of fermentable sugars in your beer immediately after you have pitched your yeast.

T.G. / TERMINAL GRAVITY (DENSITÉ FINALE) – The level of fermentable sugars left in your beer once fermentation is finished.

OTHER TERMS

ALE (BIÈRE) – A beer that is top fermented at a warm (around 21-23°C) temperature. All FrogBeers are 'Ales' as opposed to 'Lagers'.

STRIKE VOLUME – The level of liquor required for the mash.

RUNOFF VOLUME – The volume of wort to be extracted by the sparge.

GRAVITY (DENSITÉ) – The level of fermentable sugars in your beer or wort – measured with a hydrometer (densimètre).

WORT (MOÛT) – The sugary liquid generated by adding malt to liquor. Wort can be known as 'Sweet Wort' prior to the boil and 'Bitter Wort' after the boil once the hops have been added.

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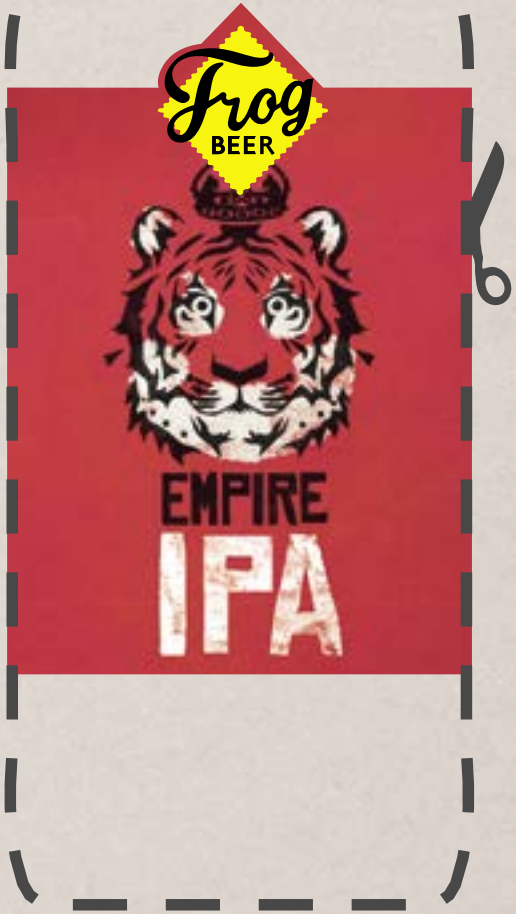


EMPIRE IPA

ENGLISH IPA

Empire IPA is a traditional British IPA, brewed with a blend of English hops for a dry finish with notes of orange.

ABV 5,4%
EBC 9
IBU 50

LIQUOR TARGETS

ALKALINITY
60 ppm
CALCIUM
200 ppm
CHLORIDE
200 ppm
SULPHATE
80 ppm

MASHING

STRIKE VOLUME
14,3 L
TEMPERATURE
66,5°C
STAND
90 min
RUNOFF VOLUME
30 L

GRAVITIES

	SPECIFIC	PLATO
O.G.	1053	13
T.G.	1011	2,5

CONDITIONING

PRIMING SUGAR 5,5 g/L

HOPS

TIME (min)	HOPS	ADDITION (g)
+0	Fuggles East Kent Goldings	15 • 7,1% 15 • 7,1%
+30	East Kent Goldings Fuggles	18 • 8,3% 18 • 8,3%
+45	Target East Kent Goldings	22 • 10,7% 22 • 10,7%
+55	Target Fuggles	25 • 11,9% 25 • 11,9%
+60	Target Fuggles	25 • 11,9% 25 • 11,9%
DRY HOP	Target Fuggles	67,5 42,5

MALT

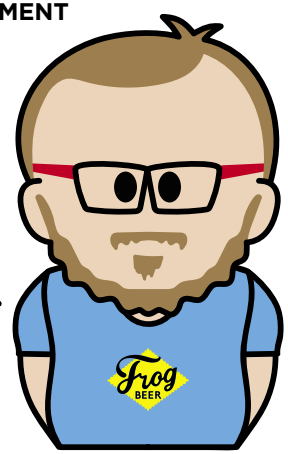
MARIS OTTER
5,4 kg • 100%

YEAST

TYPE OF YEAST
Nottingham
FERMENT AT
21°C

Bruno's tip

If you can't get Maris Otter try and track down an alternative British malt variety such as Golden Promise or Chevallier Heritage.



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GALACTIC EMPIRE

An earthy and rustic IPA, with notes of herbs and orange, brewed with traditional English hops following an authentic 19th century Bristish Export IPA recipe.

ABV 7,0%
EBC 9
IBU 51

LIQUOR TARGETS

ALKALINITY
30 ppm

CALCIUM
200 ppm

CHLORIDE
183 ppm

SULPHATE
310 ppm

HOPS

TIME (min)	HOPS	ADDITION (g)
+0	Fuggles East Kent Goldings	15 • 7,9% 15 • 7,9%
+30	East Kent Goldings Fuggles	18 • 9,5% 18 • 9,5%
+45	Target	23 • 12,2%
+55	Target Fuggles	25 • 13,2% 25 • 13,2%
+60	Fuggles Target	25 • 13,2% 25 • 13,2%
DRY HOP	Target Fuggles	64,8 • ??% 40,8 • ??%

MASHING

STRIKE VOLUME
17,4 L

TEMPERATURE
66°C

STAND
90min

RUNOFF VOLUME
30 L

MALT

PALE ALE
6,56 kg • 100%

YEAST

TYPE OF YEAST
NOTTINGHAM ALE

FERMENT AT
21°C

GRAVITIES

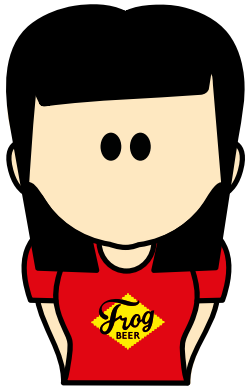
	SPECIFIC	PLATO
O.G.	1067	16,2
T.G.	1013	3,2

CONDITIONING

PRIMING SUGAR 5,5 g/L

Eugénie's tip

Take a gravity reading at start boil *(you should be at 1065)*. If you're low, bump it up by blending sugar with 500ml of your wort *(1.2g per gravity point missing)* and adding at +45m



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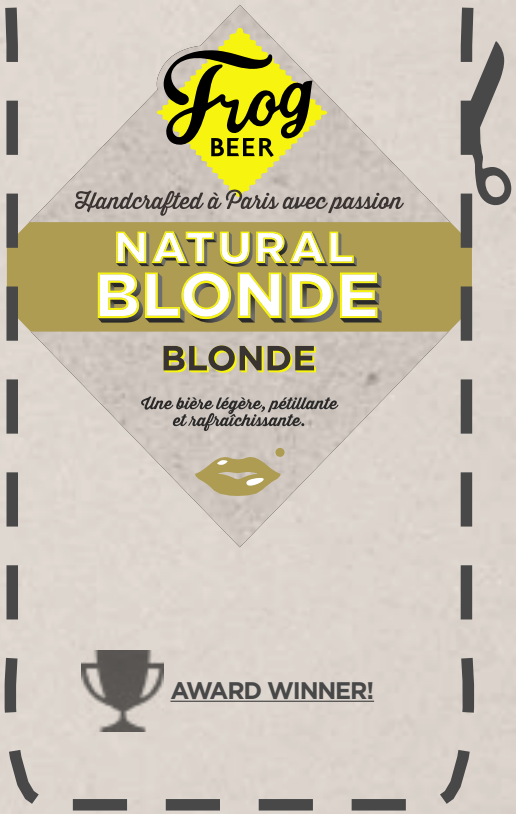


AWARD WINNER!

NATURAL BLONDE

BLONDE

- Our house favourite, Natural Blonde is a cold, fizzy and refreshing continental blond beer.
- The mild notes of the Lager malt make our Natural Blonde a classic crowd-pleaser.

ABV 4,2%
EBC 5
IBU 14

LIQUOR TARGETS

ALKALINITY
30 ppm
CALCIUM
200 ppm
CHLORIDE
70 ppm
SULPHATE
80 ppm

HOPS

TIME (min)	HOPS	ADDITION (g)
+O	Saaz	7 • 13%
	Hersbrucker	9 • 16,3%
+30	Perle	7 • 13%
	Saaz	7 • 13%
+45	Perle	8 • 14,7%
	Hersbrucker	8 • 14,7%
+55	Perle	8 • 15,2%

MASHING

STRIKE VOLUME
10 L
TEMPERATURE
65°C
STAND
90 min
RUNOFF VOLUME
30 L

MALT

LAGER MALT
3,7 kg • 98%
CARA BLONDE 20 EBC
0,1 kg • 2%

YEAST

TYPE OF YEAST
Nottingham
FERMENT AT
20°C

GRAVITIES

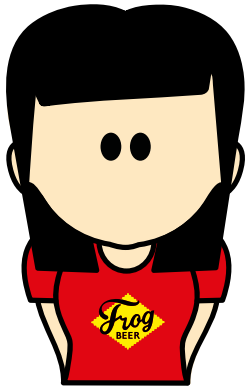
	SPECIFIC	PLATO
O.G.	1038	9,5
T.G.	1006	2

CONDITIONING

PRIMING SUGAR 6 g/L

Eugenie's tip

A low fermentation temp – ideally 20°C - will give this beer a lovely clean flavour!



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AWARD WINNER!

PEARL
PALE ALE

Drawing on the floral and citrus aromas of the punchy American hop Cascade, Pearl is a subtle and balanced Pale Ale.

ABV 4,1%
EBC 11
IBU 17

LIQUOR TARGETS

ALKALINITY
30 ppm
CALCIUM
200 ppm
CHLORIDE
150 ppm
SULPHATE
300 ppm

HOPS

TIME (min)	HOPS	ADDITION (g)
+O	Magnum Perle	3 • 8,3% 5 • 15,3%
+30	Magnum Perle	3 • 8,3% 5 • 15,3%
+45	Cascade	9 • 24%
+55	Cascade	10 • 28,9%

MASHING

STRIKE VOLUME
10,8 L
TEMPERATURE
65,5°C
STAND
90 min
RUNOFF VOLUME
30 L

MALT

LAGER MALT
3,68 kg • 90,6%
CARA BLONDE 20 EBC
0,16 kg • 4,1%
CRYSTAL 150 EBC
0,12 kg • 2,9%
WHEAT
0,1 kg • 2,4%

YEAST

TYPE OF YEAST
US05
FERMENT AT
21°C

GRAVITIES

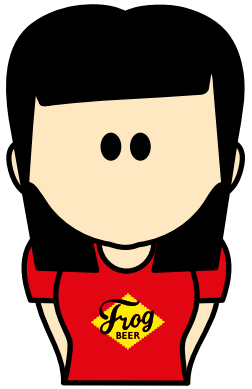
	SPECIFIC	PLATO
O.G.	1041	10
T.G.	1009	2

CONDITIONING

PRIMING SUGAR 6 g/L

Eugenie's tip

Don't be tempted to over hop this beer! Subtlety is the sign of a successful brew.



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HALO
LIGHT ALE

- Thirst quenching and balanced with a delicate citrus hop aroma : with it's lighter alcohol content, Halo is a beer to be enjoyed at any time of day.

ABV 2,7%
EBC 17
IBU 15

LIQUOR TARGETS

ALKALINITY
60 ppm
CALCIUM
200 ppm
CHLORIDE
200 ppm
SULPHATE
80 ppm

HOPS

TIME (min)	HOPS	ADDITION (g)
+O	Magnum Saaz	4 • 6,2% 6 • 9,2%
+30	Crystal Cascade	6 • 9,2% 5 • 7,7%
+45	Crystal Cascade	10 • 15,4% 8 • 12,3%
+55	Crystal Cascade	9 • 13,8% 9 • 13,8%
+60	Crystal	8 • 12,3%

MASHING

STRIKE VOLUME
7,9 L
TEMPERATURE
69°C
STAND
90 min
RUNOFF VOLUME
30 L

MALT

MARIS OTTER
2,47 kg • 83,2%
WHEAT
0,12 kg • 4,1%
CARA LIGHT
0,27 kg • 8,9%
MEDIUM CRYSTAL
0,09 kg • 3,2%
BAIRDS CHOCOLATE
0,02 kg • 0,6%

YEAST

TYPE OF YEAST
WINDSOR ALE
FERMENT AT
21°C

GRAVITIES

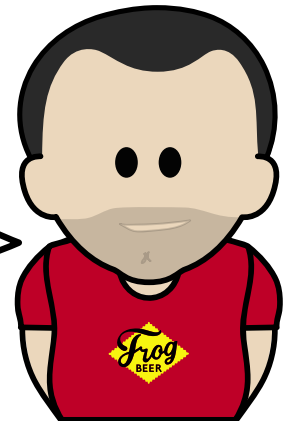
	SPECIFIC	PLATO
O.G.	1031	7,5
T.G.	1010	2,5

CONDITIONING

PRIMING SUGAR 5,5 g/L

Szabi's tip

Hitting your mash temp target is key for achieving body in this beer, so it doesn't feel thin!



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Frog BEER

MAISON BLANCHE

AWARD WINNER!

MAISON BLANCHE

WHEAT BEER

A light and refreshing Belgian-style wheat beer with a characteristically cloudy appearance, Czech Saaz hops, coriander seed, and orange peel deliver an aromatic blend of earth and spice.

ABV 4,2%
EBC 7
IBU 11

LIQUOR TARGETS

ALKALINITY
30 ppm
CALCIUM
200 ppm
CHLORIDE
70ppm
SULPHATE
80 ppm

HOPS

TIME (min)	HOPS	ADDITION (g)
+O	Saaz	21 • 22,4%
+30	Saaz	14 • 15,1%
+45	Saaz	13 • 14,4%
	Orange Peel	29 • 32,1%
	Coriander seeds	15 • 16%

MASHING

STRIKE VOLUME
11,7 L
TEMPERATURE
64°C
STAND
90 min
RUNOFF VOLUME
30 L

MALT

LAGER MALT
2,9 kg • 67%
WHEAT
1,3 kg • 33%

YEAST

TYPE OF YEAST
Mauri Weiss
FERMENT AT
21°C

GRAVITIES

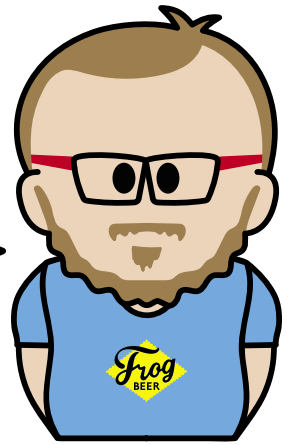
	SPECIFIC	PLATO
O.G.	1039	10
T.G.	1007	2

CONDITIONING

PRIMING SUGAR 6 g/L

Bruno's tip

Why not dry your own orange peel? Bake strips of peel for approx. 30mins at 80°C until they harden. Cool completely before using.



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Frog BEER
GINGER TWIST
93

AWARD WINNER!

GINGER TWIST
AMBER ALE

Combining the floral aroma of a mild Bobek hop with fresh root ginger, lemon and lime, Ginger Twist is a truly unique beer, notable for its zingy aftertaste and drinkability!

ABV 4,2%
EBC 14
IBU 8

LIQUOR TARGETS

ALKALINITY
30 ppm
CALCIUM
200 ppm
CHLORIDE
70 ppm
SULPHATE
80 ppm

HOPS

TIME (min)	HOPS	ADDITION (g)
+O	Bobek	18 • 19,4%
+45	Fresh chopped ginger	74 • 80,6%
DRY HOP	Pulco Lime Cordial	6 cL 3 cL

MASHING

STRIKE VOLUME
10,6 L
TEMPERATURE
65°C
STAND
90 min
RUNOFF VOLUME
30 L

MALT

LAGER MALT
3,7 kg • 93%
CRYSTAL 150 EBC
0,2 kg • 4%
WHEAT
0,1 kg • 3%

YEAST

TYPE OF YEAST
Nottingham
FERMENT AT
21°C

GRAVITIES

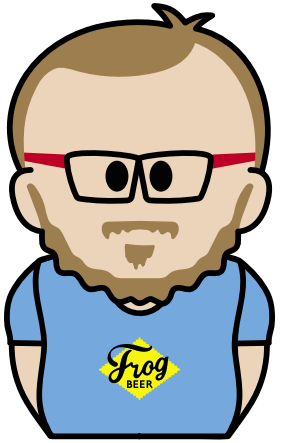
	SPECIFIC	PLATO
O.G.	1039	10
T.G.	1007	2

CONDITIONING

PRIMING SUGAR 6 g/L

Bruno's tip

Get the freshest ginger possible, cut into small pieces and mix well in the boil for the best flavour.



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AWARD WINNER!

INSEINE

BEST BITTER

A classic, clean, hoppy Best Bitter in the traditional English style. Inseine was the first beer ever brewed in FrogPubs and has been going strong as long as we have.

ABV 4,4%
EBC 19
IBU 25

LIQUOR TARGETS

ALKALINITY
30 ppm
CALCIUM
200 ppm
CHLORIDE
184 ppm
SULPHATE
310 ppm

HOPS

TIME (min)	HOPS	ADDITION (g)
+O	Bobek	22 • 19%
+30	Bobek	22 • 19%
+45	Bobek	35 • 30,4%
+55	Bobek	37 • 31,6%

MASHING

STRIKE VOLUME
11,2 L
TEMPERATURE
66°C
STAND
90 min
RUNOFF VOLUME
30 L

MALT

MARIS OTTER
3,8 kg • 91%
CRYSTAL 150 EBC
0,3 kg • 6%
WHEAT
0,1 kg • 3%

YEAST

TYPE OF YEAST
Nottingham
FERMENT AT
23°C

GRAVITIES

	SPECIFIC	PLATO
O.G.	1042	10,5
T.G.	1009	2

CONDITIONING

PRIMING SUGAR 4,5 g/L

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PARISLYTIC

EXTRA SPECIAL BITTER

Parislytic is an Extra Special Bitter that packs a full-flavoured punch thanks to a robust blend of malts bringing out layers of chocolate, coffee, caramel and nut.

ABV 5,2%
EBC 47
IBU 23

LIQUOR TARGETS

ALKALINITY
50 ppm
CALCIUM
200 ppm
CHLORIDE
184 ppm
SULPHATE
310 ppm

HOPS

TIME (min)	HOPS	ADDITION (g)
+O	Bobek	34 • 56,1%
+45	Challenger	26 • 43,9%

MASHING

STRIKE VOLUME
13,4 L
TEMPERATURE
65°C
STAND
90 min
RUNOFF VOLUME
30 L

MALT

MARIS OTTER
4,41 kg • 87,7%
CHOCOLATE MALT 900 EBC
0,06 kg • 1,2%
CRYSTAL 150 EBC
0,44 kg • 8,8%
WHEAT
0,12 kg • 2,3%

YEAST

TYPE OF YEAST
Nottingham
FERMENT AT
23°C

GRAVITIES

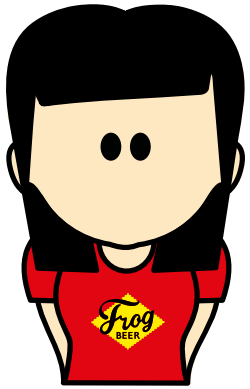
	SPECIFIC	PLATO
O.G.	1048	12
T.G.	1008	2

CONDITIONING

PRIMING SUGAR 6 g/L

Eugenie's tip

Parislytic is nitrogenated when we serve it at FrogPubs. We have suggested a lower level of carbonation for your bottle conditioning to replicate this correctly at home.



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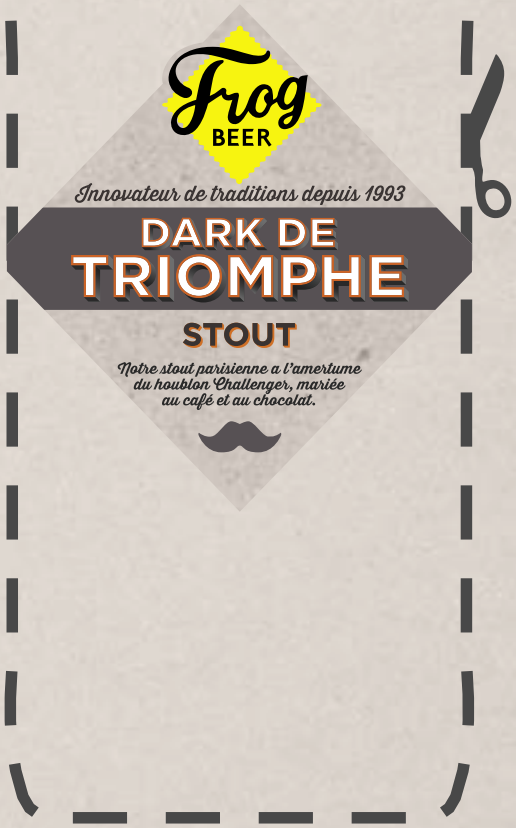


DARK DE TRIOMPHE

STOUT

Our interpretation of a classic Dry Stout. A special blend of roasted barley and character-filled malts gives our Parisian Stout a slightly more bitter edge than others – dark malts juggle the smoothness of chocolate with the bite of coffee.

ABV 5%
EBC 125
IBU 35

LIQUOR TARGETS

ALKALINITY
160 ppm

CALCIUM
200 ppm

CHLORIDE
250 ppm

SULPHATE
80 ppm

HOPS

TIME (min)	HOPS	ADDITION (g)
+O	Challenger	67 • 100%

MASHING

STRIKE VOLUME
12,1 L

TEMPERATURE
65°C

STAND
90 min

RUNOFF VOLUME
30 L

MALT

MARIS OTTER
3,68 kg • 80,6%

CHOCOLATE MALT 900 EBC
0,12 kg • 2,6%

ROASTED BARLEY 1100 EBC
0,18 kg • 3,9%

CRYSTAL 150 EBC
0,29 kg • 6,5%

WHEAT
0,29 kg • 6,5%

YEAST

TYPE OF YEAST
Nottingham

FERMENT AT
21°C

GRAVITIES

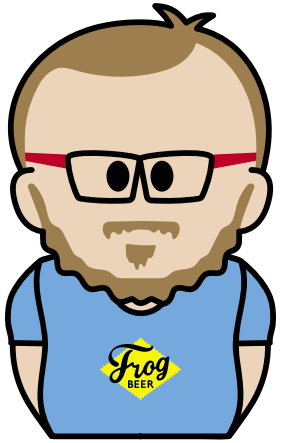
	SPECIFIC	PLATO
O.G.	1048	12
T.G.	1009	2

CONDITIONING

PRIMING SUGAR 4,5 g/L

Bruno's tip

Dark de Triomph is nitro-genated when we serve it at FrogPubs. We have suggested a lower level of carbonation for your bottle conditioning to replicate this correct-ly at home.



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BA BA BOOM!

BLONDE

- Crisp, refreshing and well balanced, BaBaBoom! draws its aromatic personality from the American Crystal hop.
- Subtle floral and fruit flavours give way to a crisp but gentle bitterness.

ABV 4,3%
EBC 7
IBU 15

LIQUOR TARGETS

ALKALINITY
30 ppm
CALCIUM
200 ppm
CHLORIDE
70 ppm
SULPHATE
80 ppm

HOPS

TIME (min)	HOPS	ADDITION (g)
+O	Saaz Magnum	9 • 15% 7 • 12,5%
+30	Hersbrucker Crystal	9 • 15% 10 • 17,5%
+45	Crystal	12 • 20%
+55	Crystal	12 • 20%

MASHING

STRIKE VOLUME
10,9 L
TEMPERATURE
65°C
STAND
90 min
RUNOFF VOLUME
30 L

MALT

LAGER MALT
3,94 kg • 96,3%
CARA BLONDE 20 EBC
0,12 kg • 3%

YEAST

TYPE OF YEAST
Nottingham
FERMENT AT
20°C

GRAVITIES

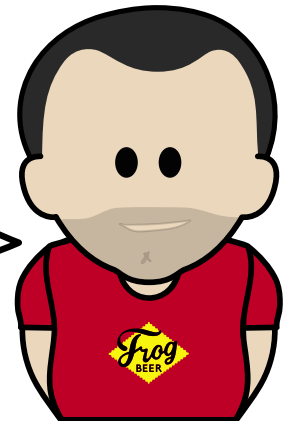
	SPECIFIC	PLATO
O.G.	1041	10
T.G.	1009	2

CONDITIONING

PRIMING SUGAR 6 g/L

Szabi's tip

A low fermentation temp – ideally 20°C - will give this beer a lovely clean flavour!



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KA...POW!

INDIA PALE ALE

- KAPOW! is dry-hopped with the intensely fruity American Citra hop, known for fruit notes of lychee, grapefruit, peach, melon and gooseberry before finishing with a bold bitterness.

ABV 5,5%
EBC 10
IBU 60

LIQUOR TARGETS

ALKALINITY
30 ppm

CALCIUM
200 ppm

CHLORIDE
184 ppm

SULPHATE
310 ppm

HOPS

TIME (min)	HOPS	ADDITION (g)
+O	Magnum	10 • 9,7%
	Cluster	10 • 9,7%
+30	Magnum	10 • 9,7%
	Cluster	10 • 9,7%
+45	Citra	26 • 25%
+55	Citra	38 • 36,1%
DRY HOP	Citra	82

MASHING

STRIKE VOLUME
14 L

TEMPERATURE
65°C

STAND
90 min

RUNOFF VOLUME
30 L

MALT

MARIS OTTER
4,4 kg • 84%

CARA BLONDE 20 EBC
0,7 kg • 12%

WHEAT
0,2 kg • 4%

YEAST

TYPE OF YEAST
Nottingham

FERMENT AT
21°C

GRAVITIES

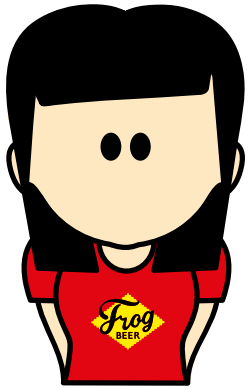
	SPECIFIC	PLATO
O.G.	1052	13
T.G.	1010	2,5

CONDITIONING

PRIMING SUGAR 5,5 g/L

Eugenie's tip

Make sure you check your Citra hops' harvest year and pick the fresh-est possible crop for your dry-hopping.



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AWARD WINNER!

WHAM!

AMERICAN PALE ALE

- Wham! is a refreshing and well balanced
- American style Pale Ale. Gentle bitterness
- is set off by a light floral aroma and fruity
- flavour achieved through dry-hopping with
- Cascade

ABV 4,5%
EBC 13
IBU 37

LIQUOR TARGETS

ALKALINITY
30 ppm
CALCIUM
200 ppm
CHLORIDE
184 ppm
SULPHATE
310 ppm

HOPS

TIME (min)	HOPS	ADDITION (g)
+O	Magnum Cascade	7 • 8,9% 6 • 7,4%
+30	Cascade Perle	6 • 7,4% 13 • 16,7%
+45	Cascade Magnum	22 • 27,9% 1 • 1,9%
+55	Cascade	24 • 29,7%
DRY HOP	Cascade	50

MASHING

STRIKE VOLUME
12,8 L
TEMPERATURE
65,5°C
STAND
90 min
RUNOFF VOLUME
30 L

MALT

MARIS OTTER
4,3 kg • 89%
CARA BLONDE 20 EBC
0,4 kg • 9%
CRYSTAL 150 EBC
0,1 kg • 2%

YEAST

TYPE OF YEAST
US05
FERMENT AT
21°C

GRAVITIES

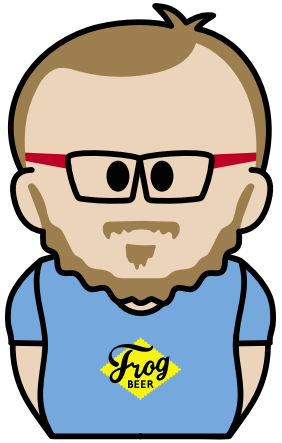
	SPECIFIC	PLATO
O.G.	1045	11
T.G.	1010	2,5

CONDITIONING

PRIMING SUGAR 5,5 g/L

Bruno's tip

In our recipe we use US Cascade hops, but why not experiment with NZ or European Cascade, you'll be surprised at the difference!



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AWARD WINNER!

KERSPLAT!

WHEAT BEER

Light and refreshing, KERSPLAT is the 4th brew in our limited edition Superheroes Series. Pale golden in colour, and ever so slightly citrusy thanks to the addition of our hero Centennial hop.

ABV 4%
EBC 5
IBU 15

LIQUOR TARGETS

ALKALINITY
30 ppm
CALCIUM
200 ppm
CHLORIDE
70 ppm
SULPHATE
80 ppm

HOPS

TIME (min)	HOPS	ADDITION (g)
+O	Perle	8 • 25%
+30	Centennial	8 • 25%
+45	Centennial	8 • 25%
+55	Centennial	8 • 25%

MASHING

STRIKE VOLUME
11,3 L
TEMPERATURE
64°C
STAND
90 min
RUNOFF VOLUME
30 L

MALT

LAGER MALT
2,9 kg • 70%
WHEAT
1,2 kg • 29%
CARA BLONDE 20 EBC
0,1 kg • 2%

YEAST

TYPE OF YEAST
WB06
FERMENT AT
21°C

GRAVITIES

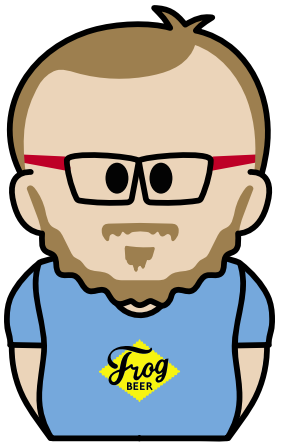
	SPECIFIC	PLATO
O.G.	1040	10
T.G.	1010	2,5

CONDITIONING

PRIMING SUGAR 6 g/L

Bruno's tip

Chill this beer well after fermentation. The WB06 yeast can be cloudy and a long chill will allow the yeast to drop leaving you with a clearer beer.



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AWARD WINNER!

ZONK!

AMERICAN SMOKED AMBER

- Beech smoked barley is the secret weapon
- that gives this flavoursome beer it's meaty kick.
- Strong, sweet, nutty notes linger as the spicy
- bitterness of the Chinook hop takes hold of this
- golden-hued beer.

ABV 4,2%
EBC 19
IBU 20

LIQUOR TARGETS

ALKALINITY
30 ppm
CALCIUM
200 ppm
CHLORIDE
184 ppm
SULPHATE
310 ppm

HOPS

TIME (min)	HOPS	ADDITION (g)
+O	Chinook	9 • 50%
+30	Chinook	9 • 50%

MASHING

STRIKE VOLUME
10,5 L
TEMPERATURE
65°C
STAND
90 min
RUNOFF VOLUME
30 L

MALT

LAGER MALT
3,44 kg • 85,9%
CARA BLONDE 20 EBC
0,23 kg • 5,7%
CRYSTAL 150 EBC
0,26 kg • 6,6%
SMOKED MALT
0,07 kg • 1,7%

YEAST

TYPE OF YEAST
Nottingham
FERMENT AT
21°C

GRAVITIES

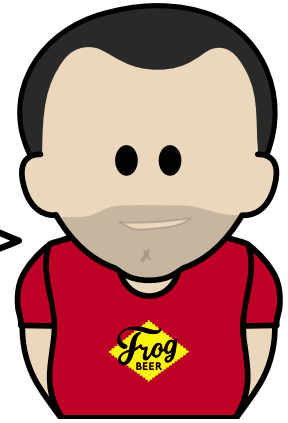
	SPECIFIC	PLATO
O.G.	1042	10,5
T.G.	1010	2,5

CONDITIONING

PRIMING SUGAR 5,5 g/L

Szabi's tip

We use Beech Smoked Barley in this recipe, but you could use any type of smoked malt, why not try a Peat Smoked Whisky Malt?



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AWARD WINNER!

THA...WACK!

BLACK IPA

- Deep, dark and complex, it is our multi-award-winning Black IPA. At once bitter and aromatic, offering hints of spice, sourness, herbal freshness and subtle roasted whispers of coffee and chocolate.

ABV 5,5%
EBC 92
IBU 50

LIQUOR TARGETS

ALKALINITY
160 ppm
CALCIUM
200 ppm
CHLORIDE
184 ppm
SULPHATE
310 ppm

HOPS

TIME (min)	HOPS	ADDITION (g)
+O	Perle	8 • 8,5%
	Cascade	8 • 8,5%
+30	Magnum	4 • 4,3%
	Cascade	9 • 9,8%
+45	Magnum	7 • 7,9%
	Columbus	26 • 29,5%
+55	Columbus	28 • 31,5%
DRY HOP	Columbus	88

MASHING

STRIKE VOLUME
14,1 L
TEMPERATURE
67°C
STAND
90 min
RUNOFF VOLUME
30 L

MALT

MARIS OTTER
4,41 kg • 83,2%
CHOCOLATE MALT 900 EBC
0,06 kg • 1,2%
ROASTED BARLEY 1100 EBC
0,14 kg • 2,6%
CARA BLONDE 20 EBC
0,29 kg • 5,5%
CRYSTAL 150 EBC
0,33 kg • 6,3%
WHEAT
0,07 kg • 1,3%

YEAST

TYPE OF YEAST
US05
FERMENT AT
21°C

GRAVITIES

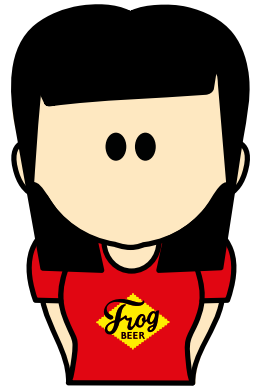
	SPECIFIC	PLATO
O.G.	1052	13
T.G.	1011	2,5

CONDITIONING

PRIMING SUGAR 5,5 g/L

Eugenie's tip

The key is the balance between the malt and hops. Don't make shortcuts on your special malts, ensure you have the correct varieties in your Mash Tun.



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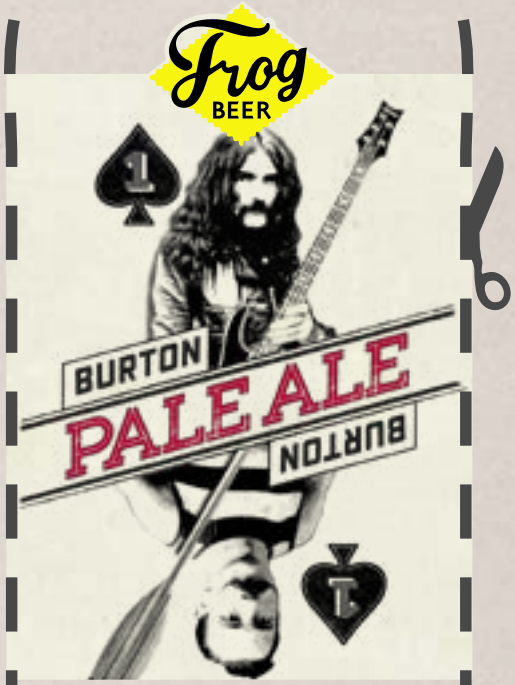

BURTON
PALE ALE

A rosy amber in colour with a spicy nose and clean malt flavor, the Burton Pale Ale is a nod to one of the most iconic beers in brewing history, using English hops for a crisp, dry bitterness and treated water for authenticity.

ABV 5,6%
EBC 28
IBU 37

LIQUOR TARGETS

ALKALINITY
30 ppm
CALCIUM
200 ppm
CHLORIDE
184 ppm
SULPHATE
310 ppm

HOPS

TIME (min)	HOPS	ADDITION (g)
+O	East Kent Goldings	20 • 16,1%
	Fuggles	20 • 16,1%
+30	East Kent Goldings	20 • 16,1%
	Fuggles	20 • 16,1%
+45	East Kent Goldings	22 • 17,8%
+55	Fuggles	22 • 17,8%

MASHING

STRIKE VOLUME
16,6 L
TEMPERATURE
66,5°C
STAND
90 min
RUNOFF VOLUME
30 L

MALT

MARIS OTTER
5.6 kg • 89%
CARA BLONDE 20 EBC
0.3 kg • 5%
CRYSTAL 150 EBC
0.4 kg • 6%

YEAST

TYPE OF YEAST
Nottingham
FERMENT AT
23°C

GRAVITIES

	SPECIFIC	PLATO
O.G.	1058	14,5
T.G.	1015	4

CONDITIONING

PRIMING SUGAR 4,5 g/L

BREW DATE :
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BOTTLE DATE :
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BURTON EXTRA

- An EXTRA strong version of our Burton Pale Ale,
- which uses EXTRA malt for a higher ABV and
- richer body, balanced against EXTRA hops for
- a crisp refreshing bitterness at the end of every
- sip!

ABV 7,0%
EBC 28
IBU 42

LIQUOR TARGETS

ALKALINITY
30 ppm

CALCIUM
200 ppm

CHLORIDE
184 ppm

SULPHATE
310 ppm

HOPS

TIME (min)	HOPS	ADDITION (g)
+O	East Kent Goldings Fuggles	18 • 14,1% 18 • 14,1%
+30	East Kent Goldings Fuggles	18 • 14,1% 18 • 14,1%
+45	East Kent Goldings	28 • 21,9%
+55	Fuggles	28 • 21,9%

MASHING

STRIKE VOLUME
18,1 L

TEMPERATURE
66°C

STAND
90 min

RUNOFF VOLUME
30 L

MALT

PALE ALE
6,10 kg • 89,5%

CARA LIGHT
0,34 kg • 5%

MEDIUM CRYSTAL
0,38 kg • 5,6%

YEAST

TYPE OF YEAST
NOTTINGHAM ALE

FERMENT AT
23°C

GRAVITIES

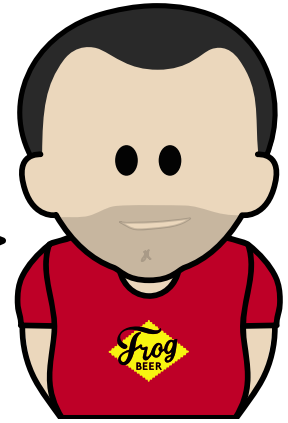
	SPECIFIC	PLATO
O.G.	1066	16,1
T.G.	1012	3

CONDITIONING

PRIMING SUGAR 4,5 g/L

Szabi's tip

Give your fermenter a gentle shake daily during fermentation to increase yeast activity and attain that high ABV



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LONDON
PORTER

The FrogBeer brewers have recreated this very popular beer using modern malts, particularly a brown malt that gives this beer a chocolate aroma and flavour. We use a threesome of great Engish hops, for added authenticity.

ABV 4,8%
EBC 90
IBU 30

LIQUOR TARGETS

ALKALINITY
160 ppm

CALCIUM
200 ppm

CHLORIDE
250 ppm

SULPHATE
50 ppm

HOPS

TIME (min)	HOPS	ADDITION (g)
+O	Challenger	16 • 18,7%
	Fuggles	16 • 18,7%
+30	Challenger	16 • 18,7%
	Fuggles	16 • 18,7%
+45	East Kent Goldings	11 • 13,8%
+55	Fuggles	9 • 11,3%

MASHING

STRIKE VOLUME
13,9L

TEMPERATURE
66°C

STAND
90min

RUNOFF VOLUME
30L

MALT

MARIS OTTER
4,24 kg • 80,8%

CARA BLONDE 20 EBC
0,18 kg • 3,4%

CHOCOLATE MALT 900 EBC
0,18 kg • 3,4%

CRYSTAL 150 EBC
0,19 kg • 3,7%

BROWN MALT
0,46 kg • 8,7%

YEAST

TYPE OF YEAST
Nottingham

FERMENT AT
21°C

GRAVITIES

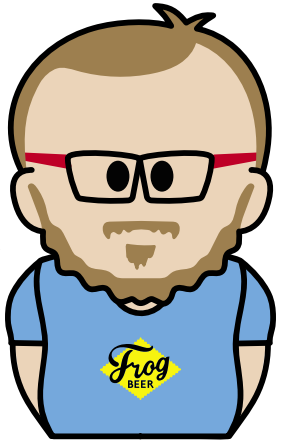
	SPECIFIC	PLATO
O.G.	1048	12
T.G.	1015	4

CONDITIONING

PRIMING SUGAR 4,5 g/L

Bruno's tip

Don't be tempted to cheat and supplement Chocolate Malt for Brown Malt – the key to this beer's authenticity is getting the malt and water treatments right.



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SCOTCH
ALE

Deep ruby red in colour, Scotch Ale is both strong and sweet. A full-bodied, malty beer with caramel and biscuit flavours, balanced by delicate bitterness.

ABV 5,2%
EBC 60
IBU 25

LIQUOR TARGETS

ALKALINITY
130 ppm
CALCIUM
200 ppm
CHLORIDE
250 ppm
SULPHATE
80 ppm

HOPS

TIME (min)	HOPS	ADDITION (g)
+O	Challenger	15 • 25%
	East Kent Goldings	15 • 25%
+30	Challenger	15 • 25%
	East Kent Goldings	15 • 25%

MASHING

STRIKE VOLUME
14,1L
TEMPERATURE
65°C
STAND
90min
RUNOFF VOLUME
30L

MALT

MARIS OTTER
4,41 kg • 83%
CARA BLONDE 20 EBC
0,22 kg • 4,1%
DARK CRYSTAL 275 EBC
0,23 kg • 4,4%
CRYSTAL 150 EBC
0,34 kg • 6,5%
WHEAT
0,07 kg • 1,3%

YEAST

TYPE OF YEAST
Nottingham
FERMENT AT
20°C

GRAVITIES

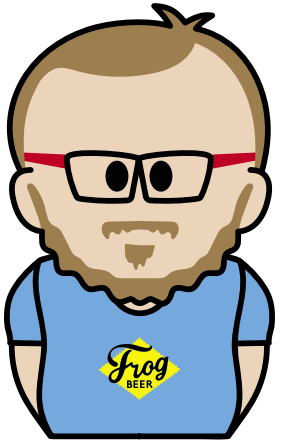
	SPECIFIC	PLATO
O.G.	1052	12,5
T.G.	1015	3,5

CONDITIONING

PRIMING SUGAR 4,5 g/L

Bruno's tip

Keep your fermentation temp at 20°C, this will keep your yeast character neutral, leaving the maltiness to dominate.



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EAST KENT
GOLDEN ALE

- Our East Kent Golden Ale is dry-hopped
- using fragrant Goldings hops from the Kent
- region of England, we have crafted a light and
- delicately aromatic, golden-coloured beer, a
- great alternative to Blonde!

ABV 3,8%
EBC 12
IBU 20

LIQUOR TARGETS

ALKALINITY
30 ppm
CALCIUM
200 ppm
CHLORIDE
184 ppm
SULPHATE
310 ppm

HOPS

TIME (min)	HOPS	ADDITION (g)
+O	East Kent Goldings	18 • 20%
+30	East Kent Goldings	18 • 20%
+45	East Kent Goldings	18 • 20%
+55	East Kent Goldings	18 • 20%
+60	East Kent Goldings	18 • 20%
DRY HOP	East Kent Goldings	63

MASHING

STRIKE VOLUME
10,5 L
TEMPERATURE
65°C
STAND
90 min
RUNOFF VOLUME
30 L

MALT

MARIS OTTER
3,7 kg • 93%
CARA BLONDE 20 EBC
0,2 kg • 4%
CRYSTAL 150 EBC
0,1 kg • 3%

YEAST

TYPE OF YEAST
Nottingham
FERMENT AT
21°C

GRAVITIES

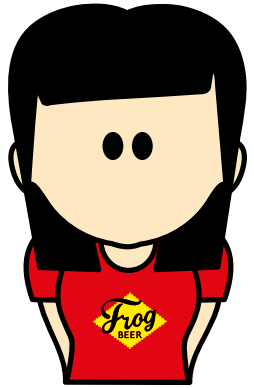
	SPECIFIC	PLATO
O.G.	1038	9,5
T.G.	1015	3,5

CONDITIONING

PRIMING SUGAR 4,5 g/L

Eugenie's tip

Chill your Goldings when not in use, they have a fragile and volatile flavour composition and will perform best if kept at low temperatures.



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Frog BEER

OAT STOUT

STYLE : bière à l'avoine

COULEUR : noire ARÔME : chocolaté

NEZ : malté EN BOUCHE : crémeuse

CÉRÉALE : avoine HOUBLON : fuggles

THE Frog CEREALS SERIES – N°1

AWARD WINNER!

OAT STOUT

CEREAL SERIES #1

- Oat Stout is a black beer with complexe aromas. The oats give the beer a lovely creamy texture. In the mouth this beer gives off delicate and warm flavours, with hints of chocolate.

ABV 4,8%
EBC 111
IBU 28

LIQUOR TARGETS

ALKALINITY
160 ppm

CALCIUM
200 ppm

CHLORIDE
250 ppm

SULPHATE
80 ppm

MASHING

STRIKE VOLUME
13,9 L

TEMPERATURE
67°C

STAND
90 min

RUNOFF VOLUME
30 L

GRAVITIES

	SPECIFIC	PLATO
O.G.	1047	11,5
T.G.	1011	2,5

CONDITIONING

PRIMING SUGAR 5 g/L

HOPS

TIME (min)	HOPS	ADDITION (g)
+O	Fuggles	49 • 57,9%
+30	Fuggles	35 • 42,1%

MALT

MARIS OTTER
3,68 kg • 70,5%

CARA BLONDE 20 EBC
0,2 kg • 3,8%

ROASTED BARLEY 1100 EBC
0,1 kg • 1,9%

CHOCOLATE MALT 900 EBC
0,11 kg • 2,2%

CRYSTAL 150 EBC
0,18 kg • 3,5%

CARA AROMA
0,19 kg • 3,7%

OAT HUSKS
0,25 kg • 4,8%

OAT
0,5kg • 9,6%

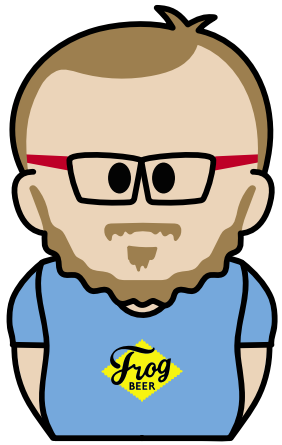
YEAST

TYPE OF YEAST
Nottingham

FERMENT AT
21°C

Bruno's tip

If you can, ease the sparge by mashing in at 53°C before raising the mash temperature to 67°C for the stand.



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BOTTLE DATE :
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Frog BEER

SPELT SAISON

STYLE saison a l'épeautre

COULEUR: blonde ARÔME: épicé

NEZ: fruité EN BOUCHE: sec

CÉRÉALE: épeautre HOUBLON: Bramling Cross

THE Frog CEREALS SERIES – N°2

AWARD WINNER!

SPELT SAISON

CEREAL SERIES #2

Our Spelt Saison is a crisp, dry beer with a refreshing tartness. The spelt adds a nutty character while the traditional Belgian Saison yeast brings gentle, estery notes of fruit and spice.

ABV 4,5%
EBC 20
IBU 15

LIQUOR TARGETS

ALKALINITY
30 ppm

CALCIUM
200 ppm

CHLORIDE
150 ppm

SULPHATE
100 ppm

HOPS

TIME (min)	HOPS	ADDITION (g)
+0	Bramling Cross	13 • 33,3%
+30	Bramling Cross	13 • 33,3%
+45	Bramling Cross	13 • 33,3%

MASHING

STRIKE VOLUME
13,2 L

TEMPERATURE
65°C

STAND
90 min

RUNOFF VOLUME
30 L

MALT

LAGER MALT
3,87 kg • 78,4%

CRYSTAL 150 EBC
0,17 kg • 3,4%

CARA BLONDE 20 EBC
0,17 kg • 3,4%

MALT SPELT
0,5 kg • 10,1%

OAT HUSKS
0,24 kg • 4,8%

YEAST

TYPE OF YEAST
Belle Saison

FERMENT AT
21°C

GRAVITIES

	SPECIFIC	PLATO
O.G.	1045	11
T.G.	1010	2,5

CONDITIONING

PRIMING SUGAR 5,5 g/L

BREW DATE :
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BOTTLE DATE :
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Frog BEER

RED RYE ALE

STYLE : bière au seigle

COULEUR : Rousse ARÔME : Corsé

NEZ : Malté EN BOUCHE : Ronde

CÉRÉALE : Seigle HOUBLON : Chinook, Cluster

THE Frog CEREALS SERIES - N°3

AWARD WINNER!

RED RYE ALE

CEREAL SERIES #3

- A ruby beer, balanced and round.
- Caramel malts give this ale an intense colour while the rye generates a dry finish.

ABV 5%

EBC 55

IBU 28

LIQUOR TARGETS

ALKALINITY
50 ppm

CALCIUM
200 ppm

CHLORIDE
100 ppm

SULPHATE
200 ppm

HOPS

TIME (min)	HOPS	ADDITION (g)
+0	Cluster	11 • 25%
+30	Chinook	11 • 25%
+45	Cluster	11 • 25%
	Chinook	11 • 25%

MASHING

STRIKE VOLUME
14,5 L

TEMPERATURE
65°C

STAND
90 min

RUNOFF VOLUME
30 L

MALT

MARIS OTTER
3,97 kg • 72,9%

CARA BLONDE 20 EBC
0,17 kg • 3,1%

ROASTED BARLEY 1100 EBC
0,11 kg • 2,1%

CRYSTAL 150 EBC
0,11 kg • 2%

RYE
0,68 kg • 12,6%

OAT HUSKS
0,4 kg • 7,3%

YEAST

TYPE OF YEAST
Nottingham

FERMENT AT
21°C

GRAVITIES

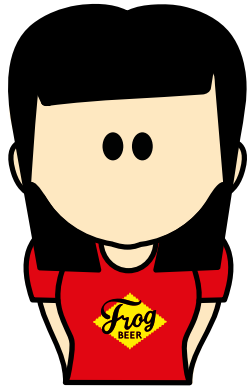
	SPECIFIC	PLATO
O.G.	1049	12
T.G.	1010	2,5

CONDITIONING

PRIMING SUGAR 5,5 g/L

Eugenie's tip

Don't forget your oat husks. They'll help reduce the risk of a stuck mash by allowing the grain bed to percolate better.



BREW DATE :
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BOTTLE DATE :
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Frog BEER

DUNKELWEIZEN

STYLE : Bière brune au froment

COULEUR : brune ARÔME : fruité
NEZ : clou de girofle EN BOUCHE : ronde
CÉRÉALE : froment HOUBLON : Hersbrucker

THE Frog CEREALS SERIES - N°4

DUNKELWEIZEN

CEREAL SERIES #4

- Inspired by the traditional German style, our Dunkelweizen is brewed using a combination of three different wheat malts imported from Bavaria.

ABV 4,4%
EBC 45
IBU 12

LIQUOR TARGETS

ALKALINITY
50 ppm

CALCIUM
200 ppm

CHLORIDE
70 ppm

SULPHATE
80 ppm

HOPS

TIME (min)	HOPS	ADDITION (g)
+0	Hersbrucker	28 • 25%
+30	Hersbrucker	28 • 25%
+45	Hersbrucker	28 • 25%
+55	Hersbrucker	28 • 25%

MASHING

STRIKE VOLUME
12,2 L

TEMPERATURE
64°C

STAND
90 min

RUNOFF VOLUME
30 L

MALT

LAGER MALT
2,94 kg • 64,1%

CARA BLONDE 20 EBC
0,18 kg • 4%

CHOCOLATE MALT 900 EBC
0,09 kg • 2,1%

DARK WHEAT MALT
1,12 kg • 24,4%

CARAWHEAT
0,16 kg • 3,6%

WHEAT
0,09 kg • 1,9%

YEAST

TYPE OF YEAST
T58

FERMENT AT
21°C

GRAVITIES

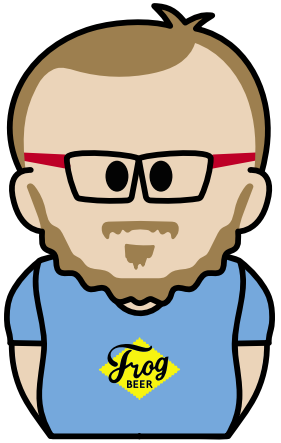
	SPECIFIC	PLATO
O.G.	1044	11
T.G.	1010	2,5

CONDITIONING

PRIMING SUGAR 6 g/L

Bruno's tip

To keep the traditional German spirit of this beer, go the extra mile and track down authentic Bavarian malts!



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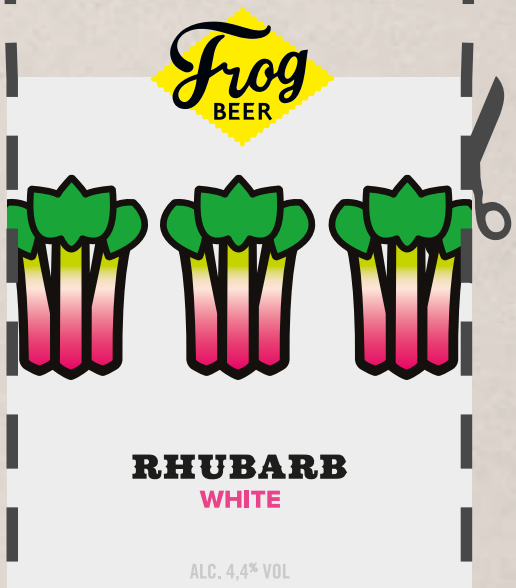


RHUBARB WHITE

Rhubarb White is the first of our Fruit Beers Series. Combining the sweetness, texture and body of a wheat beer with the gentle acidic kick of rhubarb.

ABV 4,4%
EBC 14
IBU 19

LIQUOR TARGETS

ALKALINITY
30 ppm

CALCIUM
200 ppm

CHLORIDE
100 ppm

SULPHATE
200 ppm

HOPS

TIME (min)	HOPS	ADDITION (g)
+0	Cluster	5 • 9,4%
+30	Target	5 • 9,4%
	Bramling Cross	5 • 9,4%
+45	Cascade	8 • 15,1%
	Bramling Cross	8 • 15,1%
+55	Cascade	8 • 15,1%
	Bramling Cross	8 • 15,1%
+60	Cascadel	3 • 5,7%
	Target	3 • 5,7%

RHUBARB CONCENTRATE 92 ml diluted with 400 ml beer

MASHING

STRIKE VOLUME
13,2 L

TEMPERATURE
67°C

STAND
90 min

RUNOFF VOLUME
30 L

MALT

LAGER MALT
2,51 kg • 50,8%

WHEAT
1,79 kg • 36,1%

CARA LIGHT
0,41 kg • 8,3%

MEDIUM CRYSTAL
0,08 kg • 1,8%

OAT FLAKES
0,15 kg • 3,1%

YEAST

TYPE OF YEAST
MAURI WEISS

FERMENT AT
21°C

GRAVITIES

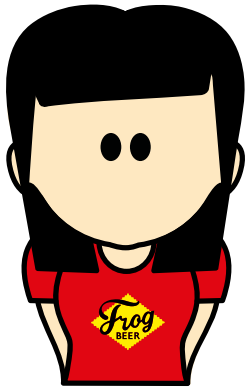
	SPECIFIC	PLATO
O.G.	1048	12
T.G.	1015	3,5

CONDITIONING

PRIMING SUGAR 5,5 g/L

Eugénie's tip

We've gone for a very subtle fruit character, why not experiment with quantities to suit your own taste? Don't forget, though, rhubarb is acidic!!



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RASPBERRY SAISON

The second in our Fruit Beers Series, Raspberry Saison juxtaposes the sweetness and aroma of raspberry with the acidity of a traditional Saison yeast.

ABV 4,4%
EBC 14
IBU 15

LIQUOR TARGETS

ALKALINITY
30 ppm
CALCIUM
200 ppm
CHLORIDE
80 ppm
SULPHATE
100 ppm

HOPS

TIME (min)	HOPS	ADDITION (g)
+O	Columbus	5 • 15,6%
+30	Bobek	5 • 15,6%
	East Kent Goldings	6 • 18,8%
+45	Bobek	8 • 25%
	East Kent Goldings	8 • 25%

RASPBERRY CONCENTRATE 225 ml diluted with 900 ml of beer

MASHING

STRIKE VOLUME
10,4 L
TEMPERATURE
66,5°C
STAND
90 min
RUNOFF VOLUME
30 L

MALT

MARIS OTTER
3,47 kg • 88,7%
WHEAT
0,15 kg • 3,8%
CARA LIGHT
0,16 kg • 4,1%
MEDIUM CRYSTAL
0,13 kg • 3,3%

YEAST

TYPE OF YEAST
BELLE SAISON
FERMENT AT
21°C

GRAVITIES

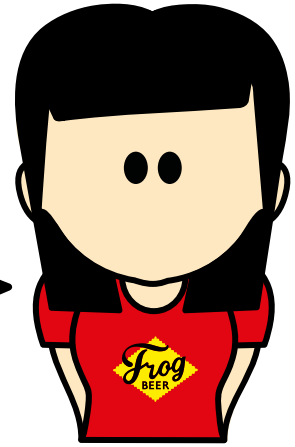
	SPECIFIC	PLATO
O.G.	1040	10
T.G.	1006	1,5

CONDITIONING

PRIMING SUGAR 5,5 g/L

Eugénie's tip

To get a good clarity and appreciate the lovely colour of this beer at its best, store cold and upright for at least a couple of weeks after bottling conditioning.



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AWARD WINNER!

APRICOT WHEAT

Like a great crumble, this apricot wheat beer combines a rich fruity heart with soft cereal and traditional 'Weiss' yeast notes.

ABV 4,9%
EBC 14
IBU 14

LIQUOR TARGETS

ALKALINITY
30 ppm
CALCIUM
200 ppm
CHLORIDE
100 ppm
SULPHATE
200 ppm

HOPS

TIME (min)	HOPS	ADDITION (g)
+O	Columbus	4 • 10,8%
+30	Perle Summer	4 • 10,8% 5 • 13,5%
+45	Summer	12 • 32,4%
+55	Summer	12 • 32,4%

APRICOT CONCENTRATE 160 ml diluted with 640 ml of beer

MASHING

STRIKE VOLUME
14,1 L
TEMPERATURE
66,5°C
STAND
90 min
RUNOFF VOLUME
30 L

MALT

PALE ALE
2,76 kg • 52%
WHEAT
1,9 kg • 36%
CARA LIGHT
0,43 kg • 8,1%
MEDIUM CRYSTAL
0,05 kg • 1,0%
OAT FLAKES
0,16 kg • 3,0%

YEAST

TYPE OF YEAST
MAURI WEISS
FERMENT AT
21°C

GRAVITIES

	SPECIFIC	PLATO
O.G.	1051	13
T.G.	1013	3,2

CONDITIONING

PRIMING SUGAR 5,5 g/L
APRICOT NATURAL EXTRACT 0,3 ml diluted with 60 ml of beer

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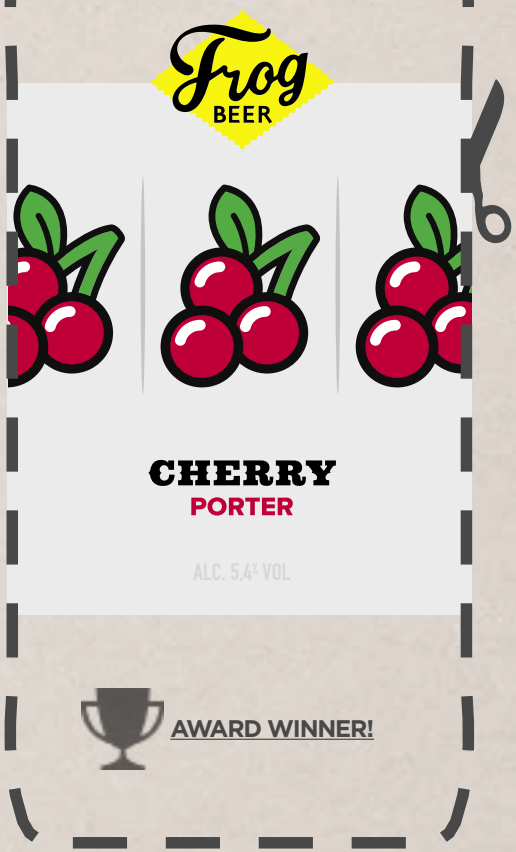


CHERRY PORTER

The last in our Fruit Beer Series, Cherry Porter is a luxurious dark beer, combining a chocolate malt aroma with a rich, subtle cherry finish.

ABV 5,4%
EBC 90
IBU 28

LIQUOR TARGETS

ALKALINITY
175 ppm
CALCIUM
200 ppm
CHLORIDE
275 ppm
SULPHATE
80 ppm

HOPS

TIME (min)	HOPS	ADDITION (g)
+O	Challenger	15 • 32,6%
+30	Target	16 • 34,8%
+45	Target	15 • 32,6%

CHERRY CONCENTRATE 53 ml diluted with 220 ml of beer

MASHING

STRIKE VOLUME
13,3 L
TEMPERATURE
67°C
STAND
90min
RUNOFF VOLUME
30 L

MALT

PALE ALE
4,01 kg • 82%
BROWN MALT
0,52 kg • 10,4%
MEDIUM CRYSTAL
0,28 kg • 5,6%
BAIRDS CHOCOLATE
0,10 kg • 2,1%

YEAST

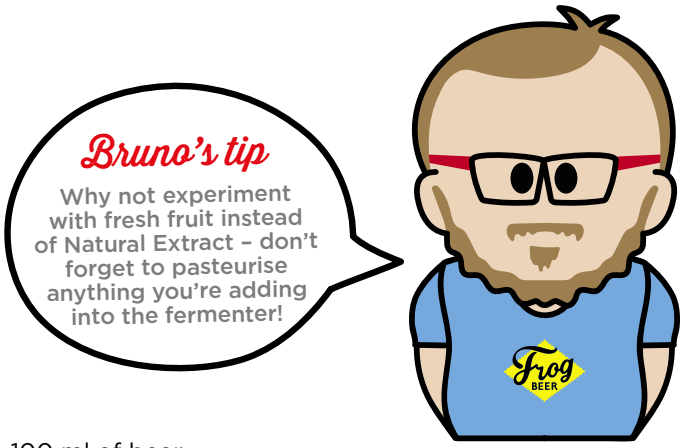
TYPE OF YEAST
NOTTINGHAM ALE
FERMENT AT
21°C

GRAVITIES

	SPECIFIC	PLATO
O.G.	1052	12,8
T.G.	1010	2,5

CONDITIONING

PRIMING SUGAR 4,5 g/L
CHERRY NATURAL EXTRACT 0,3 ml diluted with 100 ml of beer



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PEPPER SAISON

For our Pepper Saison we used Cambodian red Kampot peppercorns to spice up a traditional French Saison. The richly-fruity and peppery nose of the Kampot intersects well with the naturally sharp and spicy Saison yeast, adding an extra layer of complexity to the flavours in this refreshing summer style.

ABV 6,5%
EBC 11
IBU 25

LIQUOR TARGETS

ALKALINITY
50 ppm

CALCIUM
120 ppm

CHLORIDE
80 ppm

SULPHATE
100 ppm

HOPS

TIME (min)	HOPS	ADDITION (g)
+O	Magnum	15 • 27,8%
+30	Saaz	7 • 13%
	East Kent Goldings	7 • 13%
+45	Saaz	8 • 14,8%
	East Kent Goldings	8 • 14,8%
+55	Kampot Red Pepper	9 • 16,7%

MASHING

STRIKE VOLUME
15,3 L

TEMPERATURE
66,5°C

STAND
90min

RUNOFF VOLUME
30 L

MALT

LAGER MALT
5,20 kg • 90,2%

WHEAT
0,28 kg • 4,8%

CARA LIGHT
0,21 kg • 3,7%

MEDIUM CRYSTAL
0,07 kg • 1,3%

YEAST

TYPE OF YEAST
BELLE SAISON

FERMENT AT
23°C

GRAVITIES

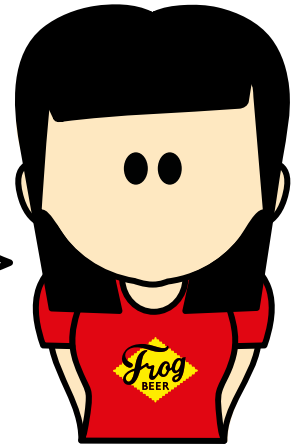
	SPECIFIC	PLATO
O.G.	1055	13,5
T.G.	1005	1,2

CONDITIONING

PRIMING SUGAR 5,5 g/L

Eugénie's tip

Crack your peppercorns roughly before adding them to release more flavour BUT be careful not to grind them too fine!



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RED CHILLI IPA

- The second beer in our “Peppers Series” :
- Red Chilli IPA is a resinous and fruity IPA in
- the ‘West Coast’ style, with a lingering kick
- of chilli warmth!

ABV 5,5%
EBC 52
IBU 53

LIQUOR TARGETS

ALKALINITY
50 ppm
CALCIUM
200 ppm
CHLORIDE
184 ppm
SULPHATE
310 ppm

HOPS

TIME (min)	HOPS	ADDITION (g)
+O	Columbus	15 • 16,1%
+30	Colombus	5 • 5,4%
	Centennial	5 • 5,4%
+45	Centennial	13 • 14%
	Chinook	18 • 19,4%
+55	Chinook	33 • 35,5%
	Arbol Chilli Flakes	3,5 • 3,8%
	Habanero Flakes	0,4 • 0,4%
DRY HOP	Columbus	42,5
	Cascade	32,5
	Vic Secret	18,8

MASHING

STRIKE VOLUME
14,4 L
TEMPERATURE
65,5°C
STAND
90 min
RUNOFF VOLUME
30 L

MALT

LAGER MALT
5,00 kg • 92%
CARA LIGHT
0,14 kg • 2,5%
MEDIUM CRYSTAL
0,19 kg • 3,5%
ROASTED BARLEY
0,10 kg • 1,9%

YEAST

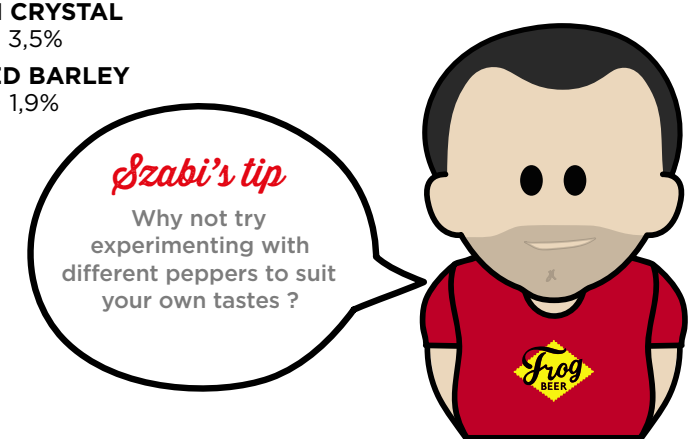
TYPE OF YEAST
US05
FERMENT AT
21°C

GRAVITIES

	SPECIFIC	PLATO
O.G.	1052	12,5
T.G.	1010	2,5

CONDITIONING

PRIMING SUGAR 5,5 g/L



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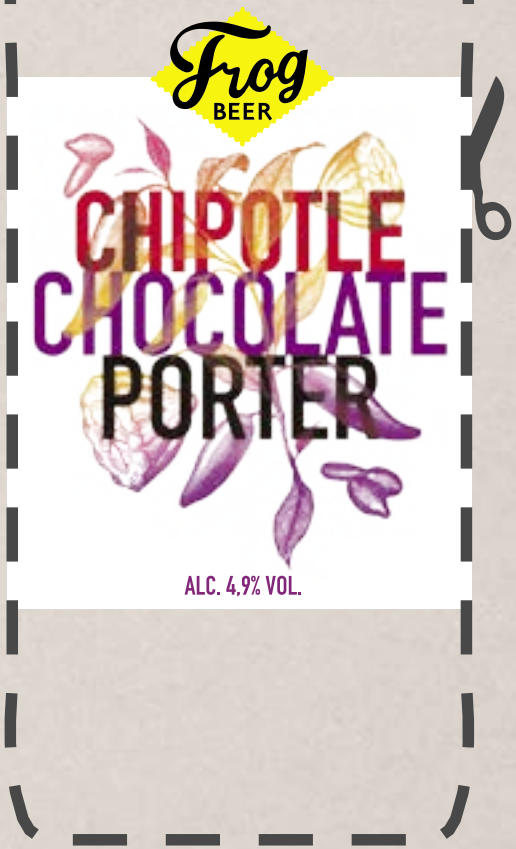


CHIPOTLE CHOCOLATE PORTER

Mexican chipotle peppers have a deep and earthy smokiness that goes really well with chocolate; so our third beer in the 'pepper series' is a dark Porter, into which we've added a dash of cocoa to add depth to the sweetness of the dark barley malts.

ABV 4,9%
EBC 112
IBU 27

LIQUOR TARGETS

ALKALINITY
174 ppm

CALCIUM
171 ppm

CHLORIDE
264 ppm

SULPHATE
83 ppm

HOPS

TIME (min)	HOPS	ADDITION (g)
+O	East Kent Goldings	33,8 • 17,4%
+30	East Kent Goldings	15,6 • 8%
+40	Ancho Chilli (whole)	74.3g • 38.3%
	Chipotle (whole)	53.6g • 27.6%
+55	East Kent Goldings	16.9g • 8.7%

MASHING

STRIKE VOLUME
13,3 L

TEMPERATURE
68°C

STAND
90 min

RUNOFF VOLUME
30 L

MALT

PALE ALE 3,62 kg • 73%
WHEAT 0,14 kg • 3%
MEDIUM CRYSTAL 0,21 kg • 4%
BROWN MALT 0,41 kg • 7%
CHOCOLATE MALT 0,17kg • 3%
LIGHT CRYSTAL 0,46kg • 8%
OAT FLAKES 0,10kg • 2%
LOW FAT COCOA POWDER 0,033g • 11%

YEAST

TYPE OF YEAST
NOTTINGHAM

FERMENT AT
21°C

GRAVITIES

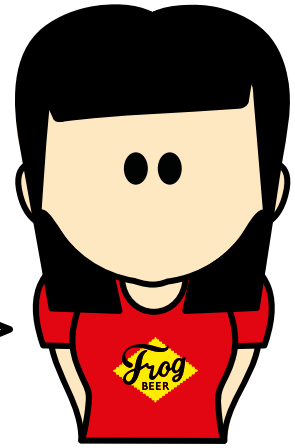
	SPECIFIC	PLATO
O.G.	1050	12
T.G.	1012	2,8

CONDITIONING

PRIMING SUGAR 4,5 g/L

Eugénie's tip

Sterilise a few coca beans by steeping in a jar of vodka for a few days, taste your beer after primary fermentation and if you want to bump the chocolate flavour up a notch add beans to taste.



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BEWITCHED
PUMPKIN ALE

- A deep, hearty, hoppy ale infused
- with pumkin, cinnamon and nutmeg
- to compliment the sweet caramel
- notes of a rich combination of luscious
- cara malts.

ABV 5%
EBC 35
IBU 14

LIQUOR TARGETS

ALKALINITY
50 ppm
CALCIUM
200 ppm
CHLORIDE
184 ppm
SULPHATE
310 ppm

HOPS

TIME (min)	HOPS	ADDITION (g)
+O	Challenger	22 • 54,7%
+45	Cinnamon	11 • 27,4%
	Nutmeg	2 • 5%
	Cloves	1,8 • 4,4%
	Dried ginger	3,4 • 8,6%

MASHING

STRIKE VOLUME
14,7 L
TEMPERATURE
68°C
STAND
90 min
RUNOFF VOLUME
30 L

MALT

LAGER MALT
4,35 kg • 78,6%
CRYSTAL 150 EBC
0,26 kg • 4,6%
CARA BLONDE 20 EBC
0,27 kg • 4,9%
CHOCOLATE MALT 900 EBC
0,06 kg • 1%
ROASTED PUMPKIN
0,5 kg • 9%
RICE HUSKS
0,1 kg • 1,8%

YEAST

TYPE OF YEAST
Nottingham
FERMENT AT
22°C

GRAVITIES

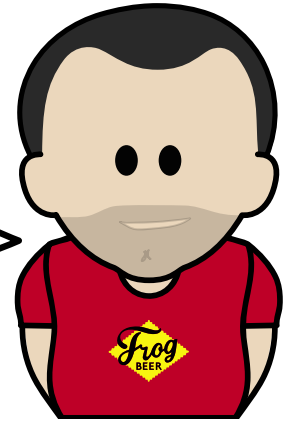
	SPECIFIC	PLATO
O.G.	1048	12
T.G.	1009	2,5

CONDITIONING

PRIMING SUGAR 5,5 g/L

Szabi's tip

Roast your own pumpkin! We drizzle ours in maple syrup before putting it in the oven for a little extra sweetness. Once it's done, pulp the pumpkin and add it to your mash.



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POLAR BEER
WINTER ALE

A classic Winter Ale rich in body, full in flavor and a deep amber red in colour, Chinook hops bring seasonal citrus and fresh pine to the nose and first sip. Polar Beer is fruity with a lingering and mouthful taste.

ABV 5,2%
EBC 50
IBU 29

LIQUOR TARGETS

ALKALINITY
130 ppm

CALCIUM
200 ppm

CHLORIDE
250 ppm

SULPHATE
80 ppm

HOPS

TIME (min)	HOPS	ADDITION (g)
+O	Challenger Bobek	9 • 11,6% 10 • 12,9%
+30	Challenger Bobek	9 • 11,6% 10 • 12,9%
+45	Chinook	10 • 12,6% 10 • 12,9%
+55	Chinook Cluster	10 • 12,6% 10 • 12,9%

MASHING

STRIKE VOLUME
14,2 L

TEMPERATURE
67°C

STAND
90 min

RUNOFF VOLUME
30 L

MALT

MARIS OTTER
4,42 kg • 82,5%

CARA BLONDE 20 EBC
0,4 kg • 7,4%

CHOCOLATE MALT 900 EBC
0,08 kg • 1,5%

CRYSTAL 150 EBC
0,32 kg • 6%

WHEAT
0,14 kg • 2,6%

YEAST

TYPE OF YEAST
Nottingham

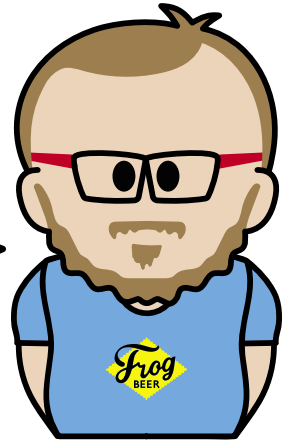
FERMENT AT
23°C

GRAVITIES

	SPECIFIC	PLATO
O.G.	1052	12,5
T.G.	1012	3

CONDITIONING

PRIMING SUGAR 5,5 g/L

Bruno's tip

Ferment this beer at a higher temperature – we recommend 23°C – to produce fruity ester flavours from the yeast.