



**CHARLES  
FARAM**

1865

# BEST BITTER

|            |       |            |    |
|------------|-------|------------|----|
| <b>ABV</b> | 4.4%  | <b>IBU</b> | 26 |
| <b>OG</b>  | 1.043 | <b>EBC</b> | 12 |
| <b>PG</b>  | 1.009 |            |    |

## GRAIN

|                       |     |
|-----------------------|-----|
| Crisp Best Ale        | 80% |
| Weyermann® Carapils®  | 6%  |
| Crisp Crystal 150     | 4%  |
| Crisp Torrefied Wheat | 10% |

**YEAST** Fermentis S-04

**BREWHOUSE** Infusion mash at 65° C for 60 minutes  
Boil for 75 minutes

**FERMENTATION** Start at 18 to 20 °C  
Max fermenting temp 23°C

## HOPS

| Variety  | Alpha | Addition | g/hl |
|----------|-------|----------|------|
| Progress | 6%    | 0 min    | 20   |
| Progress | 6%    | 30 min   | 30   |
| Ernest   | 6%    | 70 min   | 50   |
| Godiva™  | 7%    | 70 min   | 20   |



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# DRY- HOPPED LAGER

|            |       |            |     |
|------------|-------|------------|-----|
| <b>ABV</b> | 5.0%  | <b>IBU</b> | 35  |
| <b>OG</b>  | 1.048 | <b>EBC</b> | 4.2 |
| <b>PG</b>  | 1.010 |            |     |

## GRAIN

|                            |     |
|----------------------------|-----|
| Weyermann® Premium Pilsner | 90% |
| Weyermann® Carapils®       | 10% |

**YEAST** Fermentis W-34/70

**BREWHOUSE** Infusion mash at 66° C for 60 minutes  
Boil for 60 minutes

**FERMENTATION** Start at 10 to 12 °C  
Max fermenting temp 15°C

## HOPS

| Variety | Alpha | Addition                  | g/hl |
|---------|-------|---------------------------|------|
| Pilgrim | 10%   | 0 min                     | 90   |
| Godiva™ | 7%    | 55 min                    | 140  |
| Admiral | 13%   | 55 min                    | 80   |
| Godiva™ | 7%    | Post fermentation dry hop | 500  |



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# SESSION IPA

|            |       |            |    |
|------------|-------|------------|----|
| <b>ABV</b> | 4.4%  | <b>IBU</b> | 35 |
| <b>OG</b>  | 1.039 | <b>EBC</b> | 10 |
| <b>PG</b>  | 1.008 |            |    |

## GRAIN

|                          |     |
|--------------------------|-----|
| Crisp Best Ale           | 90% |
| Crisp Crystal 150        | 5%  |
| Weyermann® Munich Type 1 | 5%  |

**YEAST** Fermentis US-05

**BREWHOUSE** Infusion mash at 65° C for 60 minutes  
Boil for 60 minutes

**FERMENTATION** Start at 18 to 20 °C  
Max fermenting temp 23°C

## HOPS

| Variety    | Alpha | Addition | g/hl |
|------------|-------|----------|------|
| Cascade    | 6%    | 0 min    | 150  |
| Jester®    | 8%    | 55 min   | 30   |
| Harlequin® | 10%   | 55 min   | 20   |
| Harlequin® | 10%   | Dry      | 30   |



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# UK NEIPA

**ABV** 6.8%      **IBU** 50  
**OG** 1.066      **EBC** 8  
**PG** 1.014

## GRAIN

Crisp Lager Malt 78%  
Crisp Dextrin 4%  
Castle Malting Château Wheat Blanc 6%  
Crisp Flaked Torrefied Oats 6%  
Crisp Flaked Torrefied Wheat 6%

**YEAST**      Lallemend New England

**BREWHOUSE**      Infusion mash at 67° C for  
60 minutes  
Boil for 60 minutes

**FERMENTATION**      Start at 18 °C  
Max fermenting temp 22°C

## HOPS HOT-SIDE

| Variety    | Alpha | Addition | g/hl |
|------------|-------|----------|------|
| Olicana®   | 7%    | 60 min   | 400  |
| Harlequin® | 12%   | 60 min   | 200  |
| Mystic™    | 4.5%  | 60 min   | 200  |

## HOPS COLD-SIDE

| Variety    | Alpha | Addition                         | g/hl |
|------------|-------|----------------------------------|------|
| Olicana®   | 7%    | 48 hrs into fermentation dry hop | 150  |
| Mystic™    | 4.5%  | 48 hrs into fermentation dry hop | 150  |
| Olicana®   | 7%    | Post fermentation dry hop        | 450  |
| Mystic™    | 4.5%  | Post fermentation dry hop        | 450  |
| Harlequin® | 12%   | Post fermentation dry hop        | 600  |



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**ESB**

|            |       |            |    |
|------------|-------|------------|----|
| <b>ABV</b> | 5.5%  | <b>IBU</b> | 30 |
| <b>OG</b>  | 1.052 | <b>EBC</b> | 25 |
| <b>PG</b>  | 1.009 |            |    |

#### HOPS

| Variety  | Alpha | Addition | g/hl  |
|----------|-------|----------|-------|
| Progress | 6%    | 0 min    | 300   |
| Progress | 6%    | 30 min   | 400   |
| Jester®  | 8%    | 70 min   | 1,000 |

#### GRAIN

|                      |     |
|----------------------|-----|
| Crisp Best Ale       | 83% |
| Weyermann® CaraPils® | 8%  |
| Crisp Caramalt       | 3%  |
| Crisp Caramalt       | 4%  |
| Crisp Chocolate Malt | 2%  |

**YEAST**      Lallemend London Style Yeast

**BREWHOUSE**      Infusion mash at 67° C for  
60 minutes  
Boil for 75 minutes

**FERMENTATION**      Start at 18 to 20 °C  
Max fermenting temp 22°C



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# FULL ENGLISH IPA

|            |       |            |      |
|------------|-------|------------|------|
| <b>ABV</b> | 5.56% | <b>IBU</b> | 45   |
| <b>OG</b>  | 1.054 | <b>EBC</b> | 10.2 |
| <b>PG</b>  | 1.011 |            |      |

## GRAIN

|                |     |
|----------------|-----|
| Crisp Best Ale | 90% |
| Crisp Caramalt | 10% |

**YEAST** Fermentis US-05

**BREWHOUSE** Infusion mash at 65° C for 60 minutes

Boil for 75 minutes

**FERMENTATION** Start at 18 to 20 °C

Max fermenting temp 23°C

## HOPS

| Variety     | Alpha | Addition | g/hl |
|-------------|-------|----------|------|
| Admiral     | 13%   | 0 min    | 110  |
| Olicana®    | 8%    | 70 min   | 130  |
| Harlequin®  | 12%   | 70 min   | 80   |
| Harlequin®  | 12%   | Dry hop  | 800  |
| Jester® T45 | 15%   | Dry hop  | 400  |



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# KOLSCH

|            |       |            |    |
|------------|-------|------------|----|
| <b>ABV</b> | 4.8%  | <b>IBU</b> | 25 |
| <b>OG</b>  | 1.046 | <b>EBC</b> | 8  |
| <b>PG</b>  | 1.009 |            |    |

## HOPS

| Variety    | Alpha | Addition | g/hl |
|------------|-------|----------|------|
| Mittelfruh | 4%    | 0 min    | 200  |
| Godiva™    | 8%    | 30 min   | 50   |

## GRAIN

|                            |     |
|----------------------------|-----|
| Weyermann® Premium Pilsner | 95% |
| Weyermann® Vienna          | 5%  |

**YEAST** Fermentis K-97

**BREWHOUSE** Infusion mash at 65° C for 60 minutes

**FERMENTATION** Boil for 60 minutes  
Start at 18 to 20 °C  
Max fermenting temp 22°C



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# PALE ALE

|            |       |            |    |
|------------|-------|------------|----|
| <b>ABV</b> | 1.3%  | <b>IBU</b> | 30 |
| <b>OG</b>  | 1.043 | <b>EBC</b> | 8  |
| <b>PG</b>  | 1.010 |            |    |

## GRAIN

|                          |     |
|--------------------------|-----|
| Crisp Best Ale Malt      | 78% |
| Weyermann® Munich Type 1 | 13% |
| Crisp Torrefied Wheat    | 5%  |
| Weyermann® Carapils®     | 4%  |

**YEAST** Fermentis US-05

**BREWHOUSE** Infusion mash at 65° C for 60 minutes  
Sparge at 65° C

Boil for 60 minutes

**FERMENTATION** Start at 18 to 20 °C  
Max fermenting temp 21°C

## HOPS

| Variety     | Alpha | Addition | g/hl |
|-------------|-------|----------|------|
| Olicana®    | 8%    | 0 min    | 40   |
| Cascade     | 6%    | 50 min   | 120  |
| Jester® T45 | 15%   | 60 min   | 40   |
| Jester® T45 | 15%   | Dry hop  | 400  |



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# DARK MILD

**ABV** 3.7%      **IBU** 22  
**OG** 1.039      **EBC** 52  
**PG** 1.010

## HOPS

| Variety | Alpha | Addition | g/hl |
|---------|-------|----------|------|
| Fuggie  | 4%    | 0 min    | 100  |
| Fuggie  | 4%    | 50 min   | 60   |
| Golding | 4%    | 60 min   | 60   |

## GRAIN

|                                  |     |
|----------------------------------|-----|
| Crisp Best Ale Malt              | 80% |
| Weyermann® Carafa Special Type 3 | 4%  |
| Crisp Chocolate Malt Low Colour  | 2%  |
| Crisp Torrefied Wheat            | 2%  |
| Crisp Amber Malt                 | 1%  |

**YEAST** Fermentis S-04

**BREWHOUSE** Infusion mash at 66° C for 60 minutes  
Boil for 60 minutes

**FERMENTATION** Start at 18 to 20 °C  
Max fermenting temp 21°C



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# RUBY MILD

|            |       |            |    |
|------------|-------|------------|----|
| <b>ABV</b> | 3.7%  | <b>IBU</b> | 22 |
| <b>OG</b>  | 1.039 | <b>EBC</b> | 46 |
| <b>PG</b>  | 1.010 |            |    |

## HOPS

| Variety | Alpha | Addition | g/hl |
|---------|-------|----------|------|
| Fuggie  | 4%    | 0 min    | 100  |
| Fuggie  | 4%    | 50 min   | 60   |
| Golding | 4%    | 60 min   | 60   |

## GRAIN

|                     |     |
|---------------------|-----|
| Crisp Best Ale Malt | 86% |
| Crisp Crystal 150   | 7%  |
| Crisp Black Malt    | 5%  |
| Crisp Amber Malt    | 2%  |

**YEAST** Fermentis S-04

**BREWHOUSE** Infusion mash at 66° C for 60 minutes  
Sparge at 76° C  
Boil for 60 minutes

**FERMENTATION** Start at 18 to 20 °C  
Max fermenting temp 21°C



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# SESSION IPA

|            |       |            |    |
|------------|-------|------------|----|
| <b>ABV</b> | 4.0%  | <b>IBU</b> | 35 |
| <b>OG</b>  | 1.039 | <b>EBC</b> | 10 |
| <b>PG</b>  | 1.008 |            |    |

## GRAIN

|                          |     |
|--------------------------|-----|
| Crisp Best Ale Malt      | 90% |
| Crisp Crystal 150        | 5%  |
| Weyermann® Munich Type 1 | 5%  |

**YEAST** Fermentis US-05

**BREWHOUSE** Infusion mash at 65° C for 60 minutes  
Boil for 60 minutes

**FERMENTATION** Start at 18 to 20 °C  
Max fermenting temp 23°C

## HOPS

| Variety    | Alpha | Addition | g/hl |
|------------|-------|----------|------|
| Cascade    | 6%    | 0 min    | 150  |
| Jester®    | 8%    | 55 min   | 30   |
| Harlequin® | 10%   | 55 min   | 20   |
| Harlequin® | 10%   | Dry hop  | 30   |



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# STOUT

|            |       |            |    |
|------------|-------|------------|----|
| <b>ABV</b> | 4.5%  | <b>IBU</b> | 26 |
| <b>OG</b>  | 1.045 | <b>EBC</b> | 74 |
| <b>PG</b>  | 1.010 |            |    |

## HOPS

|          |       |          |      |
|----------|-------|----------|------|
| Variety  | Alpha | Addition | g/hl |
| Olicana® | 8%    | 0 min    | 100  |

## GRAIN

|                      |     |
|----------------------|-----|
| Crisp Best Ale Malt  | 78% |
| Crisp Wheat Malt     | 9%  |
| Crisp Roast Barley   | 8%  |
| Crisp Chocolate Malt | 5%  |

**YEAST** Fermentis S-04

**BREWHOUSE** Infusion mash at 65° C for 60 minutes  
Sparge at 76° C  
Boil for 60 minutes

**FERMENTATION** Start at 18 to 20 °C  
Max fermenting temp 21°C



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# UK WEST COAST IPA

**ABV** 6.4%      **IBU** 65  
**OG** 1.061      **EBC** 12  
**PG** 1.012

## GRAIN

Crisp Maris Otter Extra Pale 92%  
Crisp Crystal 150 4%  
Crisp Dextrin 4%

**YEAST**      Lallemend BRY-97

**BREWHOUSE**      Infusion mash at 65° C for  
60 minutes  
Boil for 90 minutes

**FERMENTATION**      Start at 19 to 22 °C  
Max fermenting temp 22°C

## HOPS

| Variety     | Alpha | Addition  | g/hl |
|-------------|-------|-----------|------|
| Admiral     | 12%   | 30 min    | 175  |
| Emperor®    | 7%    | 75 min    | 175  |
| Admiral     | 12%   | Whirlpool | 225  |
| Emperor®    | 7%    | Whirlpool | 175  |
| Opus®       | 6%    | Whirlpool | 250  |
| Jester® T45 | 15%   | Dry hop   | 300  |
| Opus®       | 6%    | Dry hop   | 250  |
| Emperor®    | 7%    | Dry hop   | 150  |
| Admiral     | 12%   | Dry hop   | 100  |



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