



**CHARLES
FARAM**

1865

BEST BITTER

ABV	4.4%	IBU	26
OG	1.043	EBC	12
PG	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



CHARLES FARAM INC
10170 Mieras Rd, Yakima, WA, 98901
509-214-1010
orders@charlesfaram.com

CHARLES FARAM & CO LTD
Monksfield Lane, Newland, Worcestershire, WR13 5BB
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+44 (0) 1905 830734 or sales@charlesfaram.co.uk

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DRY- HOPPED LAGER

ABV	5.0%	IBU	35
OG	1.048	EBC	4.2
PG	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

ABV	4.4%	IBU	35
OG	1.039	EBC	10
PG	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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1865

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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**CHARLES
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1865

ESB

ABV	5.5%	IBU	30
OG	1.052	EBC	25
PG	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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CHARLES
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1865

FULL ENGLISH IPA

ABV	5.56%	IBU	45
OG	1.054	EBC	10.2
PG	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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**CHARLES
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1865

KOLSCH

ABV	4.8%	IBU	25
OG	1.046	EBC	8
PG	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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CHARLES
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PALE ALE

ABV	1.3%	IBU	30
OG	1.043	EBC	8
PG	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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**CHARLES
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1865

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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CHARLES
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1865

RUBY MILD

ABV	3.7%	IBU	22
OG	1.039	EBC	46
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	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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1865

SESSION IPA

ABV	4.0%	IBU	35
OG	1.039	EBC	10
PG	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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1865

STOUT

ABV	4.5%	IBU	26
OG	1.045	EBC	74
PG	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 Lallemand 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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