



**CHARLES  
FARAM**

1865

# DRY- HOPPED LAGER

**ABV** 5.0%      **IBU** 35  
**OG** 1.048      **EBC** 4.2  
**PG** 1.010

## 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

## 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



CHARLES FARAM INC  
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# SESSION IPA

**ABV** 4.4%      **IBU** 35  
**OG** 1.039      **EBC** 10  
**PG** 1.008

## 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

## 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



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# UK NEIPA

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

## HOPS HOT-SIDE

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

## GRAIN

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

## 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

**YEAST** Lallemand 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



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**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** Lallemand 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

**ABV** 5.56%      **IBU** 45  
**OG** 1.054      **EBC** 10.2  
**PG** 1.011

## 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

## 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



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# KOLSCH

**ABV** 4.8%      **IBU** 25  
**OG** 1.046      **EBC** 8  
**PG** 1.009

## HOPS

Variety		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

**ABV** 4.3%      **IBU** 30  
**OG** 1.043      **EBC** 8  
**PG** 1.010

## 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

## 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



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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
Fuggles	4%	0 min	100
Fuggles	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

**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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# SESSION IPA

**ABV** 4.0%      **IBU** 35  
**OG** 1.039      **EBC** 10  
**PG** 1.008

## 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

## 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



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# STOUT

<b>ABV</b>	4.5%	<b>IBU</b>	26	<b>HOPS</b>			
<b>OG</b>	1.045	<b>EBC</b>	74	Variety	Alpha	Addition	g/hl
<b>PG</b>	1.010			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%

**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

**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



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