



**CHARLES
FARAM**

1865

BEST BITTER

ABV 4.4% **IBU** 26
OG 1.043 **EBC** 12
PG 1.009

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

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



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
Company Reg. No. 686409
+44 (0) 1905 830734 or sales@charlesfaram.co.uk

CHARLES FARAM BREWING SUPPLIES INC
685 Ecclestone Dr, Bracebridge, ON. P1L 1X1
+ 1 416-907-9343
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**CHARLES
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1865

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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**CHARLES
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1865

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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**CHARLES
FARAM**

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 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

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
FARAM**

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 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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**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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1865

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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**CHARLES
FARAM**

1865

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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**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
Fuggles	4%	0 min	100
Fuggles	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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