

# Doc's Cellar Beer Recipe Sheet

(805) 781-9974

master copy  
12-18-11

add \$4.50 for liquid yeast

**Wheat Beer** \$28.95  
7 lb Wheat LME  
8oz Crystal 10L  
1 oz Willamette/Hallertau (60 min)  
1 oz Willamette/Hallertau (5 min)  
Best Yeast: Hefeweizen or California

**American Red** \$35.95  
8 lb Pale LME  
1 lb Crystal 60L  
1oz Roasted Barley  
1.5oz Centennial (60 min)  
1.5oz Centennial (5 min)  
Best Yeast: California or German Ale

**American Pale** \$30.95  
7 lb Pale LME  
12oz Crystal 40L  
4oz Cara-Pils  
0.5oz Columbus (60 min)  
1oz Ahtanum (20 min)  
.5oz Columbus (0 min)  
Best Yeast: California

**American IPA** \$35.95  
9 lb Pale LME  
12oz Crystal 60L  
.75oz Magnum (60 min)  
1oz Falcon Flight (20 min)  
1oz Falcon Flight (0 min) or dry hop  
Best Yeast: California or German Ale

**English IPA** \$35.95  
8 lb Pale LME  
8oz Biscuit  
8oz Crystal 40  
4oz Crystal 120  
.75oz Brewer's Gold (60 min)  
1oz Brewer's Gold (20 min)  
1oz Kent Golding (0 min) or dry hop  
Best Yeast: English or Burton Ale

**Pilsner** \$35.95  
7.5 lb Pale LME  
1.5oz Saaz (60 min)  
1.5oz Saaz (5 min)  
Best Yeast: Pilsner or German Lager

**Amber Ale** \$29.95  
6.5 lb Pale LME  
1 lb Munich LME  
8oz Crystal 40L  
4oz Special B  
0.5oz Nugget (60 min)  
0.5oz Willamette (1 min)  
0.5oz Cascade (1 min)  
Best Yeast: California or German Ale

**English Bitter** \$30.95  
7 lb Pale LME  
8 oz Special Roast  
8 oz Crystal 120L  
1oz Brewer's Gold (60 min)  
1oz Golding/Fuggles/Northdown (10 min)  
Best Yeast: English or Burton Ale

**Scottish Ale** \$31.95  
5 lb Pale LME  
2 lb Munich LME  
12oz Crystal 120L  
4oz Brown Malt  
2oz Smoked Malt  
1.5oz Golding/Fuggles/Northdown (60 min)  
0.5oz Golding/Fuggles/Northdown (20 min)  
Best Yeast: Edinburgh or English Ale

**Mexican Negra** \$31.95  
7 lb Pale LME  
8 oz Crystal 40L  
6 oz Flaked Maize  
3 oz White Wheat Malt  
3 oz Black Malt  
1.5oz Crystal/Willamette (60 min)  
.5oz Crystal/Willamette (20 min)  
Best Yeast: German Ale or California

**California Steam Beer** \$30.95  
7 lb Pale LME  
12oz Crystal 80L  
1oz Northern Brewer (60 min)  
1oz Northern Brewer (10 min)  
Best Yeast: SF Lager or California

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<b>Summer Ale</b>	<b>\$26.95</b>
3.75lb Pale LME	
2 lb Rice DME	
1 oz Saaz/Tettnang (60 min)	
1 oz Saaz/Tettnang (5 min)	
Best Yeast: California or German Ale	

<b>Brown Ale</b>	<b>\$30.95</b>
7 lb Pale LME	
10 oz Crystal 80L	
6 oz Brown Malt	
4 oz PaleChocolate malt	
1.5oz Golding/Fuggle/Northdown (60 min)	
0.5oz Golding/Fuggle/Northdown (20 min)	
Best Yeast: English or California	

<b>Porter</b>	<b>\$30.95</b>
8 lb Pale LME	
4oz Black malt	
12oz Chocolate Malt	
6oz Crystal 80L	
0.5oz Magnum (60)	
.5oz Willamette (30 min)	
.5oz Willamette (5 min)	
Best Yeast: California, Irish, English	

<b>Stout</b>	<b>\$32.95</b>
7 lb Pale LME	
12oz Roasted Barley	
8 oz Flaked Barley	
1.5oz Brewer's Gold (60 min)	
0.5oz Kent Golding (5 min)	
Best Yeast: Irish, English, California	

<b>Belgian Ale</b>	<b>\$41.95</b>
8 lb Pale LME	
1 lb Belgian Candy Sugar (2 min)	
8 oz CaraVienne	
8oz Flaked Wheat	
1.5oz Liberty/Styrian Goldings (60 min)	
0.5oz Liberty/Styrian Goldings (5 min)	
Best Yeast: Trappist Ale	

<b>Holiday Spiced Ale</b>	<b>\$33.95</b>
7 lb Pale LME	
1 lb Munich LME	
1 lb Crystal 60L	
4oz Chocolate Malt	
1.5oz Golding/Fuggle/Northdown (60 min)	
.5oz Golding/Fuggle/Northdown (20 min)	
1/5g Nutmeg (5min)	
3/4 Cinnamon Stick (5min)	
Best Yeast: Edinburgh or English Ale	

<b>Barley Wine</b>	<b>\$62.95</b>
15 lb Pale LME	
12oz Crystal 60L	
8oz Aromatic Malt	
3oz Chinook (60 min)	
1.5oz Hallertau (10 min)	
1.5oz Hallertau (0 min)	
Best Yeast: California or Super-High Grav	

<b>Procedure:</b>
(1) Steep grains in 150 degree water for 30 minutes. Remove and discard grains.
(2) Add malt extract to water. (to avoid scorching turn off flame until malt is mixed into the water.) Bring to boil <b>watching out for boil over.</b>
(3) Add bittering hops (the first addition of hops) and start your 60 minute boil.
(4) If there are flavoring hops add them according to times listed in recipe. (Times refer to total time in boil. For example 60 min. hops would remain in for entire boil. 30 min. hops would be added for the last 30 min. of the boil and 5 min. hops would be added 5 min. before the end of the boil.)
(5) Transfer to fermenter and pitch yeast once temperature of wort is 80 degrees or less.