



**Brewers Anonymous**  
Our Favorite Recipes of 2020



Brewers Anonymous  
"Strength Through Unity, Unity Through Zymurgy"

# All My Friends

Brewer: Eric Gomez Style: Specialty IPA 21B

Est Abv: 9.6% Est IBU: 66 Est SRM: 4.8

## Fermentables

---

12lbs – 2 Row Pale Malt  
1lb – White Wheat Malt  
1lb – Vienna Malt  
1lb – CaraPils/Dextrin  
1.5lbs - Dextrose

## Hops

---

0.5oz Warrior - 60 minutes  
1oz Vic Secret – 10 minutes  
4oz Vic Secret – 25 minute whirlpool @ 170f  
2oz Amarillo – 25 minute whirlpool @ 170f  
2oz Rakau – 25 minute whirlpool @ 170f  
2oz Amarillo – Dry Hop  
2oz Rakau – Dry Hop  
4oz Vic Secret – Dry Hop

## Yeast

---

Imperial POG

## Water/Adjuncts

---

11.00 gal Home tap - Ocoee, FL Water  
3.5ml Lactic Acid  
4g Gypsum  
5g Epsom Salt  
7g Calcium Chloride  
4g Yeast Nutrient  
0.5g Potassium Metabisulfite

## Notes

---

Mash Ph - 5.2

Single infusion Mash @ 156 - 60 minutes

Mash out @ 168 - 10 minutes

90 minute boil

Follow hop schedule starting with 60 minute addition

After boil . Chill wort down to 170 , then add whirlpool hops and start 25 minute whirlpool .

Let rest for 15-30 minutes after whirlpool

Cool wort to 99 degrees , transfer to FV

Oxygenate if able for 2 minutes

Pitch yeast

If NOT using Kveik strain of yeast . Make sure to cool wort to recommend yeast pitching temp , and then proceed.

Dry hop day # 3 ( if using a Kveik strain )

Day 5 - cold crash 24 hours @ 35 degrees

Bottle and package ( or keg @ 2.4 vols. ). Serve cold . Enjoy



Brewers Anonymous  
"Strength Through Unity, Unity Through Zymurgy"

# Angry Monk

Brewer: Ross Williams Style: Red IPA 21B  
Est Abv: 5.6% Est IBU: 81 Est SRM: 16.9

## Fermentables

---

10lbs – Crisp Marris Otter  
1lb – Weyermann Munich 1  
0.5lb – Briess Caramel 40L  
0.5lb – Briess Caramel 120L  
0.25lb – Weyermann Carafo 1

## Hops

---

1oz Simcoe - 45 minutes  
1oz Simcoe – 20 minutes  
1oz Simcoe – 5 minutes  
1oz Centennial – 5 minutes

## Yeast

---

Wyeast 1762 – Belgian Abbey II

## Water/Adjuncts

---

2.4g Gypsum  
3.2g Epsom Salt  
3.2g Calcium Chloride  
1.6g Baking Soda

## Notes

---

4th Place Anomalous Category 2020 Hot and Humid

This is a Belgian Red Smoked IPA - It combines things I like from different styles into one beer

Two pounds of the grain was smoked at 165f for 1 hour on super smoke setting on traegar spread on a stainless steel cookie sheet - Big game pellets (blended oak). Mash at 152f, oxygenate for 1 min, pitch at 68f. ferment two weeks at 68f.



Brewers Anonymous  
"Strength Through Unity, Unity Through Zymurgy"

## Black DIPA

Brewer: Max Furth Style: Black IPA 21B

Est Abv: 9.1% Est IBU: 60.2 Est SRM: 40

9.5 Gallons

### Fermentables

---

10lbs – German Pilsner Malt

10lbs – Golden Promise

6.4lbs – Flaked Oats

3lbs – White Wheat Malt

1.5lbs – Carafa III

1lb – Roasted Barley

### Hops

---

0.5oz Chinook - 60 minutes

1oz Cascade – 20 minutes

1oz Chinook – 20 minutes

2oz Cascade – 10 minutes

2oz Chinook – 10 minutes

2oz Cascade – 5 minutes

2oz Chinook – 5 minutes

1.5oz Chinook – 0 minutes

2oz Cascade – 0 minutes

2oz Cascade – Whirlpool 20 minutes @ 145f

2oz Chinook – Whirlpool 20 minutes @145f

### Yeast

---

Bootleg Biology NEEPAH Blend

### Water/Adjuncts

---

2:1 Cl:SO4 ratio and pickling salt instead of CaCl

### Notes

---

I use Bootleg NEEPAH Blend, but 1318 can be used as well.



Brewers Anonymous  
"Strength Through Unity, Unity Through Zymurgy"

# Celebration Ale

Brewer: Graciany Miranda Style: American IPA 21A

Est Abv: 6.4% Est IBU: 78 Est SRM: 9.9

10 Gallons

## Fermentables

---

21.4lbs – 2 Row Pale Malt

3.25lbs – Great Western Crystal 40L

1.2lbs – Acid Malt

## Hops

---

2.26oz Chinook - 50 minutes

3.38oz Cascade – 30 minutes

3.38oz Cascade – 20 minute whirlpool @ 180f

2.26oz Centennial – 20 minute whirlpool @ 180f

2.2oz Centennial – Dry Hop

3.3oz Cascade – Dry Hop

## Yeast

---

Omega OYL-052 DIPA Ale

## Water/Adjuncts

---

Distilled water

1tsp Citric Acid (Boil)

## Notes

---

Mash at 152 for 75 minutes

Used whole leaf cascade, centennial in kettle. Chinook pellets.

Using whole leaf hops, the loss will be over 1 gallon.



Brewers Anonymous  
"Strength Through Unity, Unity Through Zymurgy"

## Dr Rudi's Elixer

Brewer: Alex Domka Style: Belgian Tripel 26C  
Est Abv: 7% Est IBU: 72 Est SRM: 6.1

### Fermentables

---

10.5lbs – Belgian Pilsner  
1lb – Munich Malt 10L  
0.5lb – Biscuit Malt

### Hops

---

2oz Loral – 25 minutes  
1oz Dr. Rudi - 25 minutes  
1oz Dr. Rudi – 0 minutes  
1oz Dr. Rudi – Dry Hop

### Yeast

---

Wyeast 3787 – Trappist High Gravity

### Water/Adjuncts

---

6.59g Gypsum  
1.29g Epsom Salt  
2g Calcium Chloride  
0.69g Salt  
5ml Lactic Acid

### Notes

---

2nd Place Best of Show Hurricane Blowoff 2019



Brewers Anonymous  
"Strength Through Unity, Unity Through Zymurgy"

## JAFWB

Brewer: Todd Gullian Style: American Wheat 1D  
Est Abv: 5.7% Est IBU: 15.5 Est SRM: 4.8

### Fermentables

---

4.75lbs – White Wheat Malt  
4.5lbs – 2-Row Pale Malt  
0.5lb – Flaked Wheat  
0.4lb – Honey Malt

### Hops

---

0.85oz Willamette – 60 minutes  
0.3oz Hallertauer Mittelfrueh - 0 minutes

### Yeast

---

Wyeast 1010 – American Wheat Ale

### Water/Adjuncts

---

Half RO, half Montverde water

### Notes

---

60 minute mash and boil.  
Mash temp 152f  
Sparge temp 175f  
Ferment 12days 65F  
2days at 72f  
1 day at 32f



Brewers Anonymous  
"Strength Through Unity, Unity Through Zymurgy"

# Miami SMaSH

Brewer: Chris Garcia Style: American Pale Ale 18B  
Est Abv: 5.4% Est IBU: 39.4 Est SRM: 8.3

## Fermentables

---

10lbs – Mecca Grade Vanora

## Hops

---

0.75oz Idaho 7 – 45 minutes  
1oz Idaho 7 - 5 minutes

## Yeast

---

Safale US-05

## Water/Adjuncts

---

0.61g Salt  
1.04g Gypsum  
2.17g Calcium Chloride  
3.63g Epsom Salt  
0.5tsp Lactic Acid

## Notes

---

Clean easy drinking beer that highlighted some new grains and hops for us

Set Fermentation Range to 65\* +/- 1\*





Brewers Anonymous  
"Strength Through Unity, Unity Through Zymurgy"

# Porchbeeriest Kolsch

Brewer: Gary Franczyk Style: Kolsh 5B  
Est Abv: 5.5% Est IBU: 21.6 Est SRM: 3.6

## Fermentables

---

9.7lbs – Bohemian Pilsner  
0.55lb – White Wheat Malt

## Hops

---

3oz Hallertau Hersbrucker – 60 minutes

## Yeast

---

Wyeast 2565 - Kolsch

## Water/Adjuncts

---

West Orange tap water

## Notes

---

Won the 2018 Lizard Cup best of show

Light and sweet. Seems to have something that only the best Kolsches have. Ultra simple.

mash at 150. Dropped to 141 after 75 min

3.7 gallons mash

5.5 gallons sparge

6.9 gallons preboil

60F ferment at

2 weeks later, dropped 2 degrees a day

Move to secondary after 1 week

Drop to 34F for lagering for 1 month

bottled with 80g corn sugar



Brewers Anonymous  
"Strength Through Unity, Unity Through Zymurgy"

# Severe White Stout

Brewer: Mark Severe Style: American Stout 20B

Est Abv: 6.9% Est IBU: 39 Est SRM: 8.2

## Fermentables

---

7.5lbs – Marris Otter  
2lbs – Flaked Oats  
1.5lbs – Smoked Malt  
1lb – Caramel 20L  
1lb Flaked Barley

## Hops

---

1.5oz Columbia – 60 minutes  
0.5oz East Kent Goldings – 30 minutes  
0.5oz East Kent Goldings – 10 minutes

## Yeast

---

Wyeast 1187 – Ringwood Ale

## Water/Adjuncts

---

12oz Cocoa Nibs – 7 days in secondary  
4oz Coffee beans – 1 day in secondary

## Notes

---

Its my highest scoring beer. Most liked by everyone I've brewed it for.



Brewers Anonymous  
"Strength Through Unity, Unity Through Zymurgy"

# She Might

Brewer: Clint Shannon Style: Belgian Dubbel 26B

Est Abv: 7.3% Est IBU: 15 Est SRM: 15

## Fermentables

---

11lbs – Belgian Pilsner  
1lb – Caravienne Malt  
0.4lb – Special B Malt  
1lb D-45 Candi Syrup

## Hops

---

1oz East Kent Goldings – 60 minutes  
1oz East Kent Goldings – 05 minutes

## Yeast

---

Wyeast 1214 – Belgian Ale

## Water/Adjuncts

---

Distilled Water  
1g Gypsum  
4g Calcium Chloride  
3g Magnesium Sulfate  
2ml Lactic Acid

## Notes

---

Won silver at 2020 Hot n Humid, and gold in the hearts of millions

Goal is to be balanced between caramel maltiness, clove phenols, and fruity esters. It reminded me of Chimay Red, but with more malt flavors

Pitched 2 packs of fresh 1214 with no starter at 66f then let rise to 72f over 6 days.  
6 more days at 72f, then cold crash and keg



Brewers Anonymous  
"Strength Through Unity, Unity Through Zymurgy"

# Star Anise Red

Brewer: Chris Holloway Style: Irish Red Ale 15A  
Est Abv: 4.7% Est IBU: 26.7 Est SRM: 14.6

## Fermentables

---

6lbs – Marris Otter  
2lbs – Weyermann Munich 1  
1lb – Caramel 60L  
2oz- Black Pearl Malt

## Yeast

---

Wyeast 1084 – Irish Ale

## Hops

---

0.5oz Hallertau Magnum – 60 minutes

## Water/Adjuncts

---

2.5oz Star Anise – Boil 10 minutes  
1.91g Gypsum  
4g Calcium Chloride

## Notes

---



Brewers Anonymous  
"Strength Through Unity, Unity Through Zymurgy"

# Sugar and Spice 1.1

Brewer: Katie Foisy Style: Berliner Weisse 23A

Est Abv: 3.3% Est IBU: 6.8 Est SRM: 4.2

## Fermentables

---

3lbs – White Wheat Malt

3lbs – Briess Pilsen Malt

## Yeast

---

Goodbelly lactobacillus

Safale US-05

## Hops

---

0.25oz Hallertauer Mittelfrueh – 10 minutes

0.25oz Sorachi Ace – 10 minutes

## Water/Adjuncts

---

0.77g Gypsum

2.66 Calcium Chloride

3.94 Epsom Salt

0.5tsp Lactic Acid

1 Bushel Cilantro in secondary

3 Thai Hot Chilli Peppers in secondary

1lb Mango in secondary

1 Whirlfloc – boil 15 minutes

## Notes

---

Silver at SheBrew. I liked sending it to Oregon since it was quintessentially Florida.

In secondary:

5 mangos

1 bushel of cilantro

3 thai hot chilli peppers

pureed in the food processor

boiled to sanitize

frozen for 24 hours then thawed

put in 2 hop bags and set in the fermenter for 48 hours

(this process worked really well, the flavors remained true and it was easy to add- however we need to remember that the puree wont thaw in the fridge it has to be left out at room temp)

made a tincture with the thai chillis and cilantro, considering adding a drop of each to the keg

the beer has enough mango flavor, partly due to the mango in the goodbelly drink we used to sour. if we used traditional lacto on this recipe again, i would add more mango, double the amount of cilantro, and add at least one more pepper

Added 5 pipet drops of both Cilantro and Thai hot pepper Tincture directly to the Keg



Brewers Anonymous  
"Strength Through Unity, Unity Through Zymurgy"

# Vindermere Vienna

Brewer: George Black Style: Vienna Lager 7A  
Est Abv: 5.2% Est IBU: 26.3 Est SRM: 13.4

## Fermentables

---

5lbs -- Vienna Malt  
4lbs – German Pilsner Malt  
0.5lb – Caramunich Malt  
4oz – Chocolate Malt

## Hops

---

0.75oz Brewer's Gold – 60 minutes  
1oz Hallertauer Mittelfrueh – 15 minutes

## Yeast

---

Wyeast 2124 – Bohemian Lager

## Water/Adjuncts

---

0.25 tsp Irish Moss

## Notes

---

### Mash Profile

Mash Name: Single Infusion, Light Body, No Mash Out

Sparge Water: 4.90 gal

Sparge Temperature: 168.0 F

Adjust Temp for Equipment: TRUE

Est Mash PH: 5.60

Measured Mash PH: 5.20

Total Grain Weight: 9 lbs 12.0 oz

Grain Temperature: 72.0 F

Tun Temperature: 72.0 F

Target Mash PH: 5.20

### Mash In

Add 12.19 qt of water at 164.9 F

150.0 F

75 min

Sparge: Fly sparge with 4.90 gal water at 168.0 F

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).