



SoC Homebrew Beer Recipe List

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Ales

Ales are faster and easier to make than lagers. Ales can be fermented at or near room temperature and should be done fermenting after 2 weeks of fermenting.

1. Lawnmower Beers

Our lawnmower beer recipes include cream ale, blonde ale, golden ale, kolsch, and Kentucky common. These beers are all designed to be refreshing and easy to drink. These beers are low in hop bitterness and under 5.5% alcohol by volume (ABV). Lawnmower beers can range in color from light straw to amber.

1A. Golden Ale

3.0 SRM

SoCo British Golden Ale

[All Grain Link](#)

[Partial Mash Link](#)

Our British style golden ale features light malt flavors and a focus on English style Challenger and East Kent Golding Hops. A British Golden ale is like a lighter ABV version of an American Pale Ale.

4.5% ABV

29.4 IBU

4.9 SRM

Turtle Pile Golden Ale

[All Grain Link](#)

[Partial Mash Link](#)

The Turtle Pile Golden Ale is a very easy drinking light colored beer with hints of apricot and peach. This recipe also includes Vienna malt which adds some light bready flavors.

4.8% ABV

16.8 IBU

3.2 SRM

British Sunset Golden Ale

[All Grain Link](#)

[Partial Mash Link](#)

Our British Sunset is a British style golden ale featuring light malt flavors and a focus on Willamette and Cascade hops. Willamette hops provide spice & floral flavors and aromas while Cascade hops added towards the end of the boil add citrus and grapefruit flavors and aromas. A British Golden ale is like a lighter ABV version of an American Pale Ale.

4.8% ABV

32.2 IBU

3.7 SRM

SoCo Texas Golden Ale

[All Grain Link](#)

[Partial Mash Link](#)

This 5.5% ABV Blonde Ale features San Jacinto Heritage 2 Row Malt that is malted in Fort Worth, Texas. This blonde ale also has light citrus and grapefruit flavors and aromas coming from the addition of Amarillo hops.

5.5% ABV

20.8 IBU

4.1 SRM

1B. Blonde Ale

SoCo - Blonde

[All Grain Link](#)

[Partial Mash Link](#)

An easy and clean and American blonde ale. The style has a light straw color with a balanced malt and bitterness profile. Great for first time brewers and is a great way to transition friends to craft beer. Enjoy on a summer evening!

5.1 ABV

20 IBU

Cackling Tabby Golden Ale

[All Grain Link](#)

[Partial Mash Link](#)

The Cackling Tabby Golden Ale is a very easy drinking light colored beer with hints of lemon, lime, and melon. This recipe also includes some flaked rice which gives this beer a crisp finish.

4.8% ABV

17.5 IBU

SRM: 4

Honey Pi Honey Blonde Ale

[All Grain Link](#)

[Partial Mash Link](#)

This Honey Blonde Ale is named after our store mascot Honey Pi and is packed with honey flavors. We included a pound of wildflower honey and a half pound of honey malt on top of a light blonde ale recipe. This is a great summer beer.

ABV: 5.0

IBU: 20.6

SRM: 4.3

SoCo - Honey Blonde

[All Grain Link](#)

[Partial Mash Link](#)

A great summer beer. The SoCo Honey Blonde Ale is a light and refreshing beer. The beer features honey malt for subtle honey flavors and Cluster hops for very light hop bitterness. This recipe also includes a pound of wildflower honey.

ABV: 5.1

IBU: 18.9

SRM: 5.2

Honey Citrus Blonde Ale

[All Grain Link](#)

[Partial Mash Link](#)

An American style blonde ale with sweet orange peel, wildflower honey, and honey malt. Sweet orange peel provides plenty of orange flavors and aromas. Honey malt and wildflower honey give this beer sweet honey flavor. A perfect beer to drink while sitting by the pool on a hot summer day.

ABV: 4.9

IBU: 21.5

SRM: 5.0

SoCo - MultiStar Blonde Ale

[All Grain Link](#)

[Partial Mash Link](#)

If you like American style lagers but don't want to go through the lagering process, then this is the right beer for you. This very light color and lightly hopped beer is very thirst quenching and a perfect beer for a hot summer day.

ABV: 4.58%

IBU: 10.5

SRM: 3.0

SoCo - Evergreen Blonde

[All Grain Link](#)

[Partial Mash Link](#)

A very light and refreshing blonde ale with Evergreen hops. Evergreen hops are described as having strong suggestions of fresh peach and apricot, bright citrus (lemon candy, orange zest, tangerine), and watermelon candy. Green notes of fresh hay and pine needles round out a classic American craft beer hop profile. This blonde beer kit is perfect for the warm spring and summer months.

ABV: 5.1

IBU: 21.1

SRM: 3.8

SoCo Botts Dots Blonde Ale

[All Grain Link](#)

[Partial Mash Link](#)

The SoCo Botts Dots Blonde Ale is full of flavor. We included a good amount of Ariana and Huell Melon hops in this recipe which give this blonde ale melon, berry, and citrus flavors and aromas.

5.3% ABV

24.3 IBU

4.9 SRM

SoCo Citra Blonde Ale

[All Grain Link](#)

[Partial Mash Link](#)

An easy drinking blonde ale with moderate citrus flavors coming from the addition of Citra hops. Citra hops have aromas and flavors that include citrus, grapefruit, lime and tropical fruits. This beer is a perfect beer to drink on a warm summer day.

5.2% ABV

23.7 IBU

3.9 SRM

SoCo Light Blonde Ale

[All Grain Link](#)

[Partial Mash Link](#)

Do you want a light beer that tastes good? Try our SoCo Light Blonde Ale. This beer features Sterling

Hops which provide a light citrus and spice aroma and flavor.

3.8% ABV
17.3 IBU
3.3 SRM

SoCo Texas Blonde Ale

[All Grain Link](#)
[Partial Mash Link](#)

This 5.5% ABV Blonde Ale features San Jacinto Heritage 2 Row Malt that is malted in Fort Worth, Texas. This blonde ale also has light citrus and grapefruit flavors and aromas coming from the addition of Amarillo hops.

5.5% ABV
20.8 IBU
4.1 SRM

Summer Waves Blonde Ale

[All Grain Link](#)
[Partial Mash Link](#)

An easy drinking refreshing blonde ale with enhanced grain flavors coming from a pound of Vienna malt added to the recipe. This beer also has light citrus and pine flavors coming from Cascade and Simcoe hops.

ABV: 4.97
IBU: 20.8
SRM: 3.9

White Chocolate Blonde Ale

[All Grain Link](#)
[Partial Mash Link](#)

This 4.9% Blonde Ale is full of white chocolate flavors with hints of honey. Honey malt gives this beer light honey flavors while natural white chocolate flavoring added before bottling contributes white chocolate flavors.

4.9% ABV
15.2 IBU
5.1 SRM

SoCo Imperial Blonde Ale

[All Grain Link](#)
[Partial Mash Link](#)

Our 7% ABV Blonde Ale is much higher in ABV than a typical blonde ale and features citrus and

grapefruit hop flavors. This blonde ale is dangerously refreshing.

7.0% ABV
24.8 IBU
5.0 SRM

SoCo Habanero BBQ Blonde Ale

[All Grain Link](#)
[Partial Mash Link](#)

This is a unique blonde ale with a hint of oak smoke and slight spicy note from habanero flavoring. A great clean, flavorful beer for summer and BBQ!

ABV: 5.9
SRM: 4.9
IBU: 21.5

1C. Blonde Ale with Fruit Flavoring

A solid Blonde Ale recipe with Mt Hood hops and golden hues. Natural fruit flavors are added before bottling while Mt Hood hops provide light spice flavors and aromas. A light and refreshing blackberry flavored blonde ale is great for relaxing outdoors in the spring and summer months.

Each recipe comes with a 4 ounce bottle of natural fruit flavoring. Add 2 ounces before bottling for light fruit flavors, 3 ounces for moderate fruit flavors and 4 ounces for heavy fruit flavors.

Recipe Characteristics:

ABV: 4.84
IBU: 17.7
SRM: 3.8

Fruit Blonde Ale Recipe List

[Blackberry Blonde Ale All Grain Link](#)
[Blackberry Blonde Ale Partial Mash Link](#)

[Blueberry Blonde Ale All Grain Link](#)
[Blueberry Blonde Ale Partial Mash Link](#)

[Mango Blonde Ale All Grain Link](#)
[Mango Blonde Ale Partial Mash Link](#)

[Peach Blonde All Grain Link](#)
[Peach Blonde Partial Mash Link](#)

[Raspberry Blonde All Grain Link](#)
[Raspberry Blonde Partial Mash Link](#)

5.2% ABV
15.5 IBU
3.9 SRM

[Strawberry Blonde All Grain Link](#)
[Strawberry Blonde Partial Mash Link](#)

[Strawberry Honey Blonde Ale All Grain Link](#)
[Strawberry Honey Blonde Ale Partial Mash Link](#)

SoCo Texas Cream Ale
[All Grain Link](#)
[Partial Mash Link](#)

A creamy light colored ale featuring flaked corn for added creaminess and San Jacinto Heritage 2 Row Malt that is malted in Fort Worth, Texas. This cream ale also has light spice and citrus flavors and aromas from the addition of Sterling Hops.

5.5% ABV
13.1 IBU
3.3 SRM

1D. Cream Ale

SoCo - Cream Ale

[All Grain Link](#)
[Partial Mash Link](#)

A traditional cream ale with Corn, American 6 Row, and American 2 Row. The 6 row and 2 row provide a clean and crisp malt base while the addition of flaked corn contributes creamy flavors and body. Saaz and Hallertau hops provide subtle hints of spice and floral aromas and flavors. This is a very easy drinking beer and perfect for hot summer months.

ABV: 4.84
SRM: 1.0
IBU: 16

SoCo - Tangerine Dream

[All Grain Link](#)
[Partial Mash Link](#)

A clean, easy drinking cream ale with hints of tangerine. Pale straw color with a subtly sweet aroma, a perfect American "lawnmower" beer. Tangerine Peel contributes tangerine flavors and aromas. Flaked corn provides added body and creaminess. and lactose provides residual sweetness.

ABV: 5.3%
SRM: 3
IBU: 14

SoCo Lemongrass Cream Ale

[All Grain Link](#)
[Partial Mash Link](#)

A creamy light colored beer packed with lemon and citrus flavors from the addition of lemongrass, Lemondrop hops, and Huell Melon hops. The Huell Melon hops also contribute honeydew melon and strawberry flavors.

Coconut Cream Ale

[All Grain Link](#)
[Partial Mash Link](#)

A creamy 4.8% ABV cream ale with coconut flavors that come from adding natural coconut flavoring before bottling or kegging. Willamette hops provide very light bitterness. Flaked maize (corn) contributes a creamy mouthfeel and hints of corn flavors.

4.8% ABV
15.8 IBU
4.4 SRM

1E. Kentucky Common

SoCo Kentucky Common

[All Grain Link](#)
[Partial Mash Link](#)

A darker version of an American cream ale. This Kentucky Common features creaminess provided by flaked corn and caramel and hints of roasted malts provided by Black Malt and Crystal 40L. This beer is complimented with American Cluster and German Hallertau hops.

5.2% ABV
22.6 IBU
16.1 SRM

1F. Kolsch

SoCo - Kolsch
[All Grain Link](#)

[Partial Mash Link](#)

A traditional German style ale that resembles a lager. Great to ferment at ale temperatures, but still provides a crisp, clean finish associated with German lagers. Pale straw color with low bitterness. Tettnang hops provide subtle spice and floral flavors and aromas.

ABV: 5.1

IBU: 25

SRM: 4

[Sometimes Island Kolsch](#)

[All Grain Link](#)

[Partial Mash Link](#)

A light and refreshing German style ale with light hop bitterness. Vienna and Munich malts provide bread and toast malt flavors while Perle and Saaz hops contribute subtle floral, tea and spice flavors and aromas.

ABV: 4.97

IBU: 24.6

SRM: 3.9

[SoCo Texas Kolsch](#)

[All Grain Link](#)

[Partial Mash Link](#)

A lightly hopped Kolsch featuring light floral and spicy Crystal hops and San Jacinto Heritage 2 Row Malt that is malted by TexMalt in Fort Worth, Texas. This 5.1% ABV straw colored Kolsch also has wheat malt for added body and flavor.

5.1% ABV

23.9 IBU

3.5 SRM

[SoCo Honey Kolsch](#)

[All Grain Link](#)

[Partial Mash Link](#)

A lightly hopped Kolsch with honey malt and wildflower honey which provide pleasant sweet honey flavors. German Tradition hops provide low hop flavors and bitterness.

5.1% ABV

21.5 IBU

4.7 SRM

[SoCo Black Kolsch](#)

[All Grain Link](#)

[Partial Mash Link](#)

A dark version of a traditional German style Kolsch. This refreshing beer features traditional German malts and hops along with 12 ounces of debittered black malt which gives this beer a black hue and light roast flavors. Debittered black malt is made from grains with no husks which provides light roasty malt flavors without the added bitter or astringent flavors you get with black malt or roasted barley.

4.7% ABV

24.3 IBU

26.4 SRM

2: American & German Wheat Beers & Rye Ales

This category includes American wheat ales, american wheat ales with fruit flavoring, hefeweizen, dunkelweizen, weizenbock, roggenbier, and American rye ale. These ales place an emphasis on wheat malt or rye malt. The American style wheat ales use clean American yeasts which don't produce any pronounced flavors or aromas. German style hefeweizen, weizenbock, and dunkelweizen beers all use German style hefeweizen yeast that produces banana and clove flavors and aromas.

2A. American Wheat Ale

SoCo - Ahoy Wheaty Wheat Ale

[All Grain Link](#)

[Partial Mash Link](#)

A fruity American style wheat ale with loads of tropical fruit and lime flavors and aromas. This easy drinking beer does not have the banana and clove flavors that are found in a Hefeweizen.

Instead, this beer uses clean ale yeasts.

ABV: 4.97%

OG: 1.049

FG: 1.011

SoCo - American Wheat

[All Grain Link](#)

[Partial Mash Link](#)

An American version of a Bavarian-style wheat beer. Cleaner finish with less clove notes. A great beer for adding fresh, frozen, or fruit flavoring.

ABV: 4.71

IBU: 23

SRM: 3

SoCo - Honey Wheat

[All Grain Link](#)

[Partial Mash Link](#)

An American wheat with a honey malt twist. Flaked wheat creates a rich mouthfeel that plays with the vienna and honey malt sweetness. A subtle fruity American yeast rounds out the recipe.

ABV: 4.97

SRM: 8

IBU: 20.1

SoCo - Hoppy Wheat

[All Grain Link](#)

[Partial Mash Link](#)

This American style wheat ale pushes the limits on alcohol (5.5%) and bitterness (26.7 IBU) for this

style. Waimea hops are featured and provide flavors and aromas of tangerine, orange, and pine needles.

ABV: 5.5%

IBU: 26.7

SRM: 6.4

SoCo Sweet Orange American Wheat Ale

[All Grain Link](#)

[Partial Mash Link](#)

An American style wheat ale with sweet orange peel and honey malt. Sweet orange peel provides plenty of orange flavors and aromas. Honey malt gives this beer sweet honey flavor. A perfect beer to drink while sitting on the beach.

ABV: 4.7

IBU: 20.1

SRM: 5.7

SoCo - Orange Blossom Honey Wheat Ale

[All Grain Link](#)

[Partial Mash Link](#)

An american wheat ale packed with sweet and citrusy flavors and aromas that come from the addition of a pound of orange blossom honey.

ABV: 4.97%

IBU: 21.80

SRM: 4.3

SoCo - Summer Wheat

[All Grain Link](#)

[Partial Mash Link](#)

This American style wheat beer is clean and refreshing just in time for summer. Summer hops provide pleasant apricot and lemon flavors.

ABV: 5.0

SRM: 3.5

IBU: 22.4

2B. American Wheat Ales With Fruit Flavoring

These light and refreshing American Wheat Ales feature American 2 row and American wheat malts and Cluster hops contribute light floral and spice aromas and flavors.

Each recipe comes with a 4 ounce bottle of natural fruit flavoring. Add 2 ounces before bottling for light fruit flavors, 3 ounces for moderate fruit flavors and 4 ounces for heavy fruit flavors.

Recipe Characteristics:

ABV: 4.97

IBU: 20.5

SRM: 3.4

[Apricot Wheat Ale All Grain Link](#)

[Apricot Wheat Ale Partial Mash Link](#)

[Blackberry Wheat Ale All Grain Link](#)

[Blackberry Wheat Ale Partial Mash Link](#)

[Blood Orange Wheat Ale All Grain Link](#)

[Blood Orange Wheat Ale Partial Mash Link](#)

[Blueberry Wheat Ale All Grain Link](#)

[Blueberry Wheat Ale Partial Mash Link](#)

[Mango Wheat Ale All Grain Link](#)

[Mango Wheat Ale Partial Mash Link](#)

[Peach Wheat Ale All Grain Link](#)

[Peach Wheat Ale Partial Mash Link](#)

[Raspberry Wheat Ale All Grain Link](#)

[Raspberry Wheat Ale Partial Mash Link](#)

[Strawberry Wheat Ale All Grain Link](#)

[Strawberry Wheat Ale Partial Mash Link](#)

[Coconut Wheat Ale All Grain Link](#)

[Coconut Wheat Ale Partial Mash Link](#)

2C. Hefeweizen

[Menchacaweizen Hefeweizen](#)

[All Grain Link](#)

[Partial Mash Link](#)

This 5.5% ABV Hefeweizen is packed with banana and clove flavors from German Hefeweizen yeast. The Menchacaweizen Hefeweizen is complemented with German Hersbrucker hops and has enhanced body from the high proportion of wheat malt utilized in this recipe.

5.5% ABV

14.8 IBU

3.6 SRM

[SoCo - Hefeweizen](#)

[All Grain Link](#)

[Partial Mash Link](#)

A traditional German style hefeweizen with a perfect balance of banana and clove notes. German wheat malt gives this beer a pale straw colored cloudiness. Lightly hopped for balance with very low bitterness.

ABV: 4.84

SRM: 3

IBU: 14

[SoCo Bavarian Hefeweizen](#)

[All Grain Link](#)

[Partial Mash Link](#)

This 5.0% ABV Hefeweizen is packed with banana and clove flavors from German Hefeweizen yeast. This hefeweizen features a traditional balance of German pilsen malt and German wheat malt. Hersbrucker hops provide a low hop bitterness and some low noble spicy, herbal, and floral hop flavors and aromas.

5.0% ABV

11.7 IBU

3.3 SRM

[SoCo - Dampfbier](#)

[All Grain Link](#)

[Partial Mash Link](#)

Similar to a traditional German style hefeweizen but without the wheat malt. This beer does not have wheat malt gives a traditional hefeweizen style beer body and cloudiness. Alternatively, this beer is has a 100% barley based malt bill which gives the beer a cleaner and crisp taste. Lightly hopped for balance with very low bitterness.

ABV: 6.02%

IBU: 9.6
SRM: 6.2

SoCo - American Hefeweizen

[All Grain Link](#)

[Partial Mash Link](#)

This wheat beer features American base grains, American Hops, and German Hefeweizen yeast. You get all of the banana and clove flavors of a German style Hefeweizen with the base ingredients for an American Wheat beer.

ABV: 5.5%

SRM: 3.7

IBU: 13.0

2D. Dunkelweizen

SoCo - Dunkelweizen

[All Grain Link](#)

[Partial Mash Link](#)

Strong banana and clove flavors from the German yeast shine through a dark wheat grain bill. Displaying the best of both worlds, the recipe combines the hefeweizen yeast character and the Munich dunkel malty richness.

ABV: 5.2

IBU: 13

2E. Weizenbock

SoCo - Weizenbock

[All Grain Link](#)

[Partial Mash Link](#)

Dark and rich, this weizenbock contains intense aromas of plums and vanilla. A Weizenbock is a stronger and darker version of a Hefeweizen and is usually fermented using Hefeweizen style yeast at cooler temperatures.

ABV: 7.3

IBU: 18

2F. Roggenbier & American Rye

SoCo - Red RYErson Roggenbier

[All Grain Link](#)

[Partial Mash Link](#)

Do you like Rye malt in your beer? Bing! This beer is for you. Featuring 53% rye malt, the rye flavors

are very prominent. This beer also has banana and clove flavors that come from the yeast and noble hop characteristics that come from the Hallertau and Saaz hops.

ABV: 5.6%

IBU: 15.0

SRM: 15

SoCo American Rye Ale

[All Grain Link](#)

[Partial Mash Link](#)

This American Rye Ale is packed with the spicy/herbal flavors of Rye Malt and darkened with Chocolate Rye Malt. This ale also features the citrus, pine, and grapefruit flavors of Cascade and Simcoe hops.

5.5% ABV

35.5 IBU

13.8 SRM

3: Amber and Red Ales

These ales are amber to red in color and malt forward in flavor. These beers are lighter in color than brown ales and can have a variety of hop flavors. This category includes American & Irish red ales, American amber ales, California common (AKA Steam Beer), Oktoberfest Ales, and German altbier. Oktoberfest beers are traditionally lagered and additional Oktoberfest recipes can be found in our lager section.

3A. American Amber Ale

Amberlievable Amber Ale

[All Grain Link](#)

[Partial Mash Link](#)

A 5.5% ABV Amber Ale featuring caramel and biscuit malt flavors along with the subtle melon, peach and apricot flavors from the addition of Australian Summer hops.

5.5% ABV

29.2 IBU

14.0 SRM

Amberserk Amber Ale

[All Grain Link](#)

[Partial Mash Link](#)

This 6.3% Amber Ale is strong in malty caramel flavors. This beer also features Northern Brewer and Saaz hops which provide some spicy and herbal flavors and aromas.

6.3% ABV

29.3 IBU

16.5 SRM

Pool Floatie Amber Ale

[All Grain Link](#)

[Partial Mash Link](#)

A 5.4% ABV Amber Ale featuring caramel and light chocolate flavors along with light spicy and floral flavors and aromas from the addition of Willamette hops.

ABV: 5.4%

IBU: 28.1

SRM: 14.9

SoCo - Amber Hue

[All Grain Link](#)

[Partial Mash Link](#)

A well balanced Amber ale. Not overly hoppy with a toasted malty finish. This beer features caramel and light chocolate malt flavors. Mt Hood and

Tettnang hops contribute light spice and herbal aromas and flavors.

ABV: 4.7%

IBU: 25.4

SRM: 13.8

Beach Lounger Amber Ale

[All Grain Link](#)

[Partial Mash Link](#)

An easy drinking low ABV amber ale that is a great choice for sipping on the beach. This light bodied beer has a light hop bitterness featuring American Golding and Crystal hops.

4.6% ABV

21.5 IBU

11.7 SRM

SoCo - American Amber Ale

[All Grain Link](#)

[Partial Mash Link](#)

This amber ale has caramel, chocolate, and bread malty flavors along with a balanced hop bitterness. This pleasing amber ale features Cluster hops which provide spicy and floral aromas and flavors.

5.3% ABV

30.9 IBU

14.3 SRM

SoCo - Strong Amber Ale

[All Grain Link](#)

[Partial Mash Link](#)

A stronger version of our American Amber Hue recipe. A more pronounced caramel malt body now surpasses the original spicy hop elements. Still very well balanced, but weighted toward a malty body and finish.

ABV: 6.4%

SRM: 13

IBU: 32

SoCo Texas Amber Ale

[All Grain Link](#)

[Partial Mash Link](#)

This Texas Amber Ale features Wildfire Pale Malt from TexMalt in Fort Worth Texas. The specialty malts add caramel, chocolate, and biscuit flavors. Cascade hops provide light citrus and grapefruit flavors and aromas.

5.6% ABV

30.4 IBU

13.8 SRM

Wandering Egret Amber Ale

[All Grain Link](#)

[Partial Mash Link](#)

A 5.6% Amber Ale with plenty of malty caramel flavors from Crystal 60L and Simpsons Extra Dark Crystal Malt. This beer also features Sabro hops which provide added tangerine, coconut, tropical fruit, and stone fruit flavors and aromas.

5.6% ABV

13.8 SRM

29.6 IBU

You Had Me At Amber Ale

[All Grain Link](#)

[Partial Mash Link](#)

A 5.3% ABV Amber Ale featuring a balanced between malt and bitterness. This beer features caramel and light chocolate flavors combined with the light citrus flavors from Cascade hops.

5.3% ABV

28.4 IBU

15.3 SRM

3B. American & Irish Red Ales

Jollyville Red Ale

[All Grain Link](#)

[Partial Mash Link](#)

A classic Irish style red ale with loads of caramel flavors and hints of chocolate and biscuit. This red ale features English style East Kent Golding and Challenger hops which provide some enhanced bitterness to compliment the malty flavors.

ABV: 5.24%

IBU: 25.6

SRM: 13.4

SoCo - American Red Ale

[All Grain Link](#)

[Partial Mash Link](#)

This American Red Ale is a very easy drinking beer and features light toasty toffee flavors. This beer features American and German hops and which give it a very light fruity grapefruit flavor.

ABV: 5.76%

OG: 1.057

FG: 1.013

Butler's Irish Red Ale

This Irish Red Ale recipe has caramel and toast malt flavors from Munich and Crystal 40L malts. East Kent Golding provides balanced bitterness and light herb and floral flavors and aromas.

ABV: 5.0%

SRM: 12.0

IBU: 23.4

[All Grain Recipe Link](#)

[Partial Mash Recipe Link](#)

SoCo - Irish Red Ale

[All Grain Link](#)

[Partial Mash Link](#)

This Irish Red Ale is an easy drinking pint, malt forward with a caramel sweetness. Aroma balanced to perfection with late addition floral hops. A great backdrop for a traditional Irish Ale Yeast.

ABV: 5.5%

IBU: 19

SRM: 17

SoCo - Pink Boots Society Red

[All Grain Link](#)

[Partial Mash Link](#)

Designed and brewed in conjunction with the Pink Boots Society, this is a well balanced, malty red ale. Floral English and American hops pairs with the breadly malt profile for an easy drinking, yet flavorful beer. Find more information at www.pinkbootssociety.org

ABV: 4.58

IBU: 22

SRM: 14

SoCo - Red Admiral Irish Red Ale

[All Grain Link](#)

[Partial Mash Link](#)

This American Red Ale is a very easy drinking beer and features light toasty toffee flavors. This beer features American and German hops and which give it a very light fruity grapefruit flavor.

ABV: 5.76%

OG: 1.057

FG: 1.013

SoCo - Red Hot Red Ale

[All Grain Link](#)

[Partial Mash Link](#)

Live on the wild side with the Red Hot Red Ale. A red hot red ale with bold flavors from cinnamon sticks. This red ale is balanced with malty flavors from Best Maltz Red X malt.

ABV: 5.9%

SRM: 13.7

IBU: 17.8

SoCo Mugwort Red Ale

[All Grain Link](#)

[Partial Mash Link](#)

An 5.1% ABV Irish Red Ale bittered with East Kent Golding Hops and flavored with Mugwort. Mugwort provides sage-like flavors and aromas and contributes some bitterness.

5.1% ABV

13.1 SRM

SoCo Texas Red Ale

[All Grain Link](#)

[Partial Mash Link](#)

The Texas Red Ale features Wildfire Pale Malt from TexMalt in Fort Worth Texas. This recipe also includes plenty of caramel flavors from crystal malts and hints of roast flavors from added Roasted Barley. Willamette hops contribute some spice and fruit flavors and aromas.

5.1% ABV

23.9 IBU

12.2 SRM

SoCo Imperial Irish Red Ale

[All Grain Link](#)

[Partial Mash Link](#)

A high gravity Irish style red ale that has plenty of caramel malt flavors. This beer is complimented with English style Challenger and Willamette hops.

7.5% ABV

25.5 IBU

14.4 SRM

3C. Oktoberfest Ales (Marzen Style Lager Brewed Like An Ale)

SoCo Quick Oktoberfest Ale

[All Grain Link](#)

[Partial Mash Link](#)

An amber Ale recipe balanced towards malty and caramel flavors that is complimented with light German Tradition and Hersbrucker hops. This Oktoberfest is designed as an Ale recipe which requires a shorter fermentation time and doesn't require the strict cooler temperature controls during the fermentation process that is required with traditional lagered Oktoberfest recipes

6.1% ABV

12.2 SRM

21.3 IBU

SoCo Quick Festbier Ale

[All Grain Link](#)

[Partial Mash Link](#)

A golden straw colored Märzen style ale with bread & toast malt flavors. This ale features German Tradition and Hallertau hops which provide herbal and spice flavors and aromas. This beer is lighter in color than a lot of Oktoberfest beers found in the US. However, this beer is lighter in body which makes this beer much more refreshing. Festbiers are traditionally lagered which requires lower fermentation temperatures and a longer fermentation period. This recipe uses German ale yeast which allows you to ferment at warmer temperatures and over a shorter period of time.

Note: The rest of our Marzen/Festbier/Oktoberfest recipes can be found with our Lager recipes.

3D. California Common (AKA Steam Beer)

SoCo - California Common Steam Beer

[All Grain Link](#)

[Partial Mash Link](#)

A California Common (AKA Steam Beer). This beer is brewed with lager yeast at warmer temperatures. This type of beer was made popular during the late 1800's and early 1900's on the West Coast when refrigeration was not available. A very refreshing and easy drinking beer that has a restrained hop bitterness and some caramel and spicy flavors coming from crystal and rye malts.

ABV: 4.97

SRM: 9

IBU: 36

3E. German Altbier

SoCo - Altbier

[All Grain Link](#)

[Partial Mash Link](#)

The SoCo Altbier is a light, hoppy, and refreshing ale German style ale. This beer is red in color because of light amounts of midnight wheat malt and caramunich. The midnight wheat malt adds color without adding harsher flavors that roasted and darker barley malts can bring.

ABV: 5.0

IBU: 35.1

SRM: 15.1

4: Brown Ales - American & British

These ales are malt forward and deep amber to deep brown in color. American brown ales can place a greater emphasis on hop flavors than the English style brown ales. This category also includes dark mild ales which are similar to British Brown ales but much lighter in alcohol.

4A. Dark Mild

SoCo - Dark Mild

[All Grain Link](#)

[Partial Mash Link](#)

A dark, lightly roasted British session ale readily suited to drink a couple. Low in hop bitterness and in alcohol, but rich in toasty and light chocolate malt flavor. English East Kent Golding hops provide light bitterness to this ale.

ABV: 3.66

IBU: 18.0

SRM: 18.3

4B. British Brown Ale

SoCo - Challenger Brown Ale

[All Grain Link](#)

[Partial Mash Link](#)

SoCo Challenger Brown Ale has a solid English Brown recipe grain bill and features the spicy, green tea, and cedar aromas and flavors of Challenger hops.

ABV: 5.1

IBU: 23.6

SRM: 19

SoCo - English Brown

[All Grain Link](#)

[Partial Mash Link](#)

A traditional English brown ale. Victory Malt, Brown Malt, Special Roast, and Chocolate Malt provide plenty of bread, toast, caramel, and chocolate flavors. East Kent Golding and Fuggle hops provide complimentary floral, earthy, and mint flavors and aromas.

ABV: 4.97

IBU: 22

SRM: 18

SoCo - Honey Badger Brown

[All Grain Link](#)

[Partial Mash Link](#)

A subtly sweet brown ale with notes of honey.

Copper in color and balanced with earthy and floral British hops.

ABV: 4.84

IBU: 19

SRM: 14

SoCo - Nut Brown Ale

[All Grain Link](#)

[Partial Mash Link](#)

This malt forward brown ale focuses on the nutty flavors of Biscuit and Special Roast malts. This beer also features English hops and English yeast.

ABV: 4.84

SRM: 15.5

IBU: 24.7

Imperial Nut Brown Ale

[All Grain Link](#)

[Partial Mash Link](#)

A high alcohol (8%) Imperial Nut Brown Ale with nut, toast, and chocolate malt flavors. Target and Fuggle hops provide a balanced bitterness that helps compliment the high malt flavors.

8% ABV

32.5 IBU

23.3 SRM

SoCo - London Brown Ale

[All Grain Link](#)

[Partial Mash Link](#)

A malty caramel British brown without any of the roasted notes of a porter. Relatively low in alcohol and a toffee dry finish, this recipe is the perfect London pub companion.

ABV: 4.06

SRM: 22.3

IBU: 15.8

4C. American Brown Ale

Sasquatch Street Brown Ale

[All Grain Link](#)

[Partial Mash Link](#)

This 5.8% ABV American style brown ale is packed with malt and hop flavor. Chocolate, caramel, and biscuit flavors from specialty malts compliment the pine, spice, grapefruit, and citrus flavors added from Chinook and Cascade hops.

5.8% ABV

26.7 IBU

25.1 SRM

SoCo - American Brown Ale

[All Grain Link](#)

[Partial Mash Link](#)

This recipe has a toasty malt body balanced with American elderberry and pine aromatic hops. A great new world American version of a classic English brown ale.

ABV: 6.0

IBU: 32

SoCo Double Brown Ale

[All Grain Link](#)

[Partial Mash Link](#)

A malty and high ABV American style brown ale which features chocolate, toast, and caramel flavors of Crystal 80L, Black Malt, Brown Malt, and Special Roast malts. Cluster and Cascade hops provide complimentary citrus, grapefruit, spice, and floral aromas and flavors.

7.1% ABV

25.0 IBU

29.2 SRM

SoCo Smoky Brown Ale

[All Grain Link](#)

[Partial Mash Link](#)

A 5.5% ABV American Brown ale with a pound of oak smoked wheat malt which provides rich smoke aromas. This Brown ale features Chinook and Willamette hops which contribute pine, spice, and grapefruit flavors and aromas.

5.5% ABV

25.3 IBU

23.4 SRM

SoCo Texas Brown Ale

[All Grain Link](#)

[Partial Mash Link](#)

This robust 6.6% ABV Texas Brown ale features Fort Worth malted TexMalt Wildfire Pale Ale Malt.

This brown ale is hopped with Nugget hops and further flavored with chocolate malt, crystal 60L, crystal 120L, and munich malt.

6.6% ABV

26.3 IBU

23.2 SRM

5. Porters, Stouts & Black Ales

These ales are dark brown to black in color. Porters usually have less roast flavor than stouts. Milk stouts use lactose to add sweetness while oatmeal stouts use flaked oats to add body and oat flavor. The coffee stout recipes ask you to add coffee of your choice (not included). Black ales have less roast flavors and are designed to be black in color and easy to drink.

5A. American Porter

SoCo - Robust Porter

[All Grain Link](#)

[Partial Mash Link](#)

This robust porter is dominated by chocolate and caramel flavors with a hint of nut. American Willamette and Nugget hops are used along with American ale yeast.

ABV: 6.28

IBU: 36

SRM: 32.7

SoCo - Porter

[All Grain Link](#)

[Partial Mash Link](#)

An American style porter with American and German hops. Crystal 120L, Chocolate Malt, and Debittered Black Malt provide chocolate, caramel, and light roast flavors. Nugget and Hallertau hops contribute wood, herbal, and spice aromas and flavors.

SoCo Coconut Porter

[All Grain Link](#)

[Partial Mash Link](#)

An American style porter with caramel and roast flavors from the specialty malts and rich coconut flavor that comes from the addition of toasted coconut flakes. This beer also features Sabro hops for added coconut and fruit flavors.

6.1% ABV

29.8 SRM

34.5 IBU

SoCo Smoky Porter

[All Grain Link](#)

[Partial Mash Link](#)

A 5.6% ABV American Porter with a pound of oak smoked wheat malt which provides rich smoke aromas. This porter features Galena and Fuggle

hops which contribute floral, citrus, and mint flavors and aromas.

5.6% ABV

34.4 IBU

33.0 SRM

SoCo Texas Porter

[All Grain Link](#)

[Partial Mash Link](#)

A malty beer with plenty of caramel, toast and chocolate flavors. This porter also features Wildfire Pale Malt from TexMalt in Fort Worth Texas. Cluster and Willamette hops provide light floral and herbal flavors and aromas.

6.7% ABV

33.1 IBU

32.9 SRM

SoCo - Peanut Butter Chocolate Porter

[All Grain Link](#)

[Partial Mash Link](#)

A malty-strong chocolate peanut butter porter based on a recipe from a local brewery. Use of peanut butter powder and Cacao Nibs make a rich, truly unique beer that everyone can enjoy.

ABV: 5.5%

IBU: 34.3

SRM: 28.1

SoCo - Pecan Porter

[All Grain Link](#)

[Partial Mash Link](#)

This pecan porter has loads of caramel flavors with added roast and pecan flavors. The recipe calls for adding 12-16 ounces of lightly roasted pecans to the mash. We advise that you coarsely crush the pecans before putting them into the mash.

Alternatively, you can use our pecan flavoring before bottling if you don't want to add pecans to the mash.

ABV: 6.8%

IBU: 24.4
SRM: 38.2

SoCo - Bacon Maple Porter

[All Grain Link](#)

[Partial Mash Link](#)

A delightfully unique beer that balances all the best flavors this world has to offer. The roasty malt foundation provides a backdrop for satisfying bacon and maple flavors.

ABV: 6.0%

IBU: 35

Mesquite Smoked Porter

[All Grain Link](#)

[Partial Mash Link](#)

A 5.7% ABV American Porter with distinct smoky mesquite aromas that come from Mesquite Smoked Malt. Northern Brewer and Willamette hops provide a balanced bitterness.

ABV: 5.7%

IBU: 32.6

SRM: 30.2

SoCo Honey Porter

[All Grain Link](#)

[Partial Mash Link](#)

An American style porter with chocolate and caramel malt flavors that pair nicely with the addition of honey malt and wildflower honey. Amarillo hops and Cascade hops provide a complimentary bitterness and some fruit and floral flavors and aromas.

6.4% ABV

32.9 SRM

32.4 IBU

SoCo Strong American Porter

[All Grain Link](#)

[Partial Mash Link](#)

A high ABV dark color porter featuring American Chinook and Willamette Hops. A base of Pale Malt combined with black malt, chocolate malt, and crystal 80L malt give this porter rich chocolate and caramel flavors. The hops provide a complimentary bitterness and herbal and spicy flavors and aromas.

8.0% ABV

40.5 IBU
36.4 SRM

5B. English Porter

Maddie's English Porter

[All Grain Link](#)

[Partial Mash Link](#)

Maddie's English Porter is balanced towards the malty flavors of chocolate and caramel. This ale also features English style yeast and hops to give you a malt forward English style porter.

ABV: 5.1%

IBU: 26.5

SRM: 25.9

Plodding Bear Porter

[All Grain Link](#)

[Partial Mash Link](#)

An English Style porter which American Golding and Willamette Hops that compliment the rich chocolate, caramel, and nutty malt flavors. Golding and Willamette hops are both English style hops grown in America which provide some spice and floral flavors and aromas that compliment the rich malt flavors.

5.2% ABV

25.0 IBU

27.5 SRM

SoCo - Chocolate Porter

[All Grain Link](#)

[Partial Mash Link](#)

Rich dark chocolate flavors dominate in this chocolate porter recipe. This beer also contains pale chocolate malt, crystal 60L malt, and roasted barley which compliment the chocolate flavors produced after adding cacao nibs to the boil.

ABV: 5.89

SRM: 27.1

IBU: 30

SoCo - English Porter

[All Grain Link](#)

[Partial Mash Link](#)

This English Porter is a darker and maltier version of an English Brown. This beer is lower in ABV compared to American Porters, but still has the

dark chocolate and toasty flavors that you would expect with an English Porter. Challenger and Fuggle hops provide light earthy, spicy and woody flavors and aromas.

ABV: 5.0

IBU: 25.1

SoCo Brown Porter

[All Grain Link](#)

[Partial Mash Link](#)

SoCo Brown Porter is an English style brown porter with an easy drinking 5.3% ABV and low hop bitterness. Brown Malt, Crystal 60L and Chocolate malt provide chocolate, nutty, and caramel malt flavors. US Golding and Willamette hops provide a light complimentary bitterness.

ABV: 5.3%

IBU: 22.4

SRM: 24.7

SoCo - Vanilla Cream Porter

[All Grain Link](#)

[Partial Mash Link](#)

A smooth creamy American porter with hints of caramel and toffee as well as rich vanilla flavors. Lactose sugar adds body and sweetness when added during the boil.

ABV: 5.9%

SRM: 30.5

IBU: 36.9

SoCo Salted Caramel Porter

[All Grain Link](#)

[Partial Mash Link](#)

An American style porter with added sea salt and natural caramel flavoring giving this porter a rich caramel flavor. Crystal 60L enhances the caramel flavor while Cluster and Willamette hops provide light bitterness. Skip dessert and drink a salted caramel porter instead!

5.3% ABV

30.2 IBU

23.7 SRM

SoCo Black Licorice Porter

[All Grain Link](#)

[Partial Mash Link](#)

Liquid Black Licorice. This beer is packed with licorice flavor which comes with the addition of licorice root and star anise. This beer also features chocolate and caramel malt flavors and is hopped with Cluster hops and Willamette Hops.

6.4% ABV

30.2 IBU

32.8 SRM

5C. American Stout

SoCo - Double Chocolate Stout

[All Grain Link](#)

[Partial Mash Link](#)

This is a rich chocolate stout heavy with dark chocolate flavor. Cacao nibs are used toward the end of the boil to give this beer a dark chocolate flavor but none of the sweetness. Galena and Willamette hops provide a balanced bitterness.

ABV: 6.4%

IBU: 43.6

SRM: 36.4

SoCo - Rye Stout

[All Grain Link](#)

[Partial Mash Link](#)

A strong export style stout with 7.2% ABV. This stout features flaked rye and golden promise malt which gives this beer plenty of body. A healthy amount of Willamette hops provides plenty of bitterness to compliment the enhanced body.

ABV: 7.2%

IBU: 49.5

SRM: 36.4

SoCo Texas Stout

[All Grain Link](#)

[Partial Mash Link](#)

A smooth creamy English porter with hints of caramel and toffee as well as rich vanilla flavors. Lactose sugar adds body and sweetness when added during the boil.

ABV: 5.89%

IBU: 36

SRM: 30

Leaky Tent American Stout

[All Grain Link](#)

[Partial Mash Link](#)

An easy drinking American style stout perfect for moments like when you find out you have a leaky tent during a storm in the middle of the night. This 6.1% ABV stout is is balanced with Crystal 40L, Black Malt, and Coffee malt providing your dark roast, coffee, and caramel flavors while Chinook and Cascade hops provide complimentary hop bitterness.

6.1% ABV

34.1 SRM

45.1 IBU

SoCo Whiskey Barrel Stout

[All Grain Link](#)

[Partial Mash Link](#)

A 6.4% American style stout with strong whiskey flavors that come from the addition of whiskey barrel chips during secondary fermentation. This stout also has chocolate, roast, and caramel malt flavors. Nugget and Willamette hops provide a bitterness level that complements the strong malt and barrel chip flavors.

6.4% ABV

45.2 IBU

33.4 SRM

SoCo Almond Coconut Stout

[All Grain Link](#)

[Partial Mash Link](#)

A 6.3% ABV American style sweet stout with almond extract flavoring and toasted coconut chips. Chinook and Willamette hops provide balanced bitterness to this flavorful stout. Lactose provides pleasant sweetness.

6.3% ABV

42.5 IBU

32.6 SRM

5D. Irish Stout & Irish Extra Stout

SoCo - Irish Stout

[All Grain Link](#)

[Partial Mash Link](#)

This Irish Stout features the roasty and chocolate flavors that you would expect from an Irish Stout.

This beer highlights the traditional Irish Stout ingredients of Pale Malt and Roasted Barley to give you a very easy drinking dark beer.

ABV: 4.4%

IBU: 34.1

SoCo - Irish Extra Stout

[All Grain Link](#)

[Partial Mash Link](#)

This Irish Extra Stout features the roasty and chocolate flavors that you would expect from an Irish Stout. This beer highlights the traditional Irish Stout ingredients of Pale Malt and Roasted Barley. This beer is a little more malty and a little higher in alcohol than an Irish Stout.

ABV: 5.37%

IBU: 25.1

SRM: 26.8

5E. Milk Stout

SoCo Milk Stout

[All Grain Link](#)

[Partial Mash Link](#)

This 5.7% milk stout has creamy and sweet flavors that come lactose and flaked oats. Pale chocolate malt, roasted barley, and crystal 60L malt provide caramel, chocolate, and roast flavors and aromas. Cluster and Willamette hops provide a balanced bitterness.

ABV: 5.7%

IBU: 27.2

SRM: 36.4

Chocolate Milk Stout

This 5.7% milk stout has rich chocolate and creamy flavors that come cacao nibs, lactose, and flaked oats. Cluster and Willamette hops provide a balanced bitterness.

ABV: 5.7%

IBU: 27.2

SRM: 36.4

[All Grain Link](#)

[Partial Mash Link](#)

SoCo - Peanut Butter Milk Stout

[All Grain Link](#)

[Partial Mash Link](#)

This stout has a rich and sweet peanut butter taste with hints of milk chocolate and coffee. The roast level for this stout is lower than some robust American stouts which allows the peanut butter flavor to shine through.

ABV: 5.76%

IBU: 25

SRM: 36

SoCo Peppermint Chocolate Milk Stout

[All Grain Link](#)

[Partial Mash Link](#)

A whole lot of flavor. This Peppermint Chocolate Milk Stout recipe has rich chocolate flavors that come from the addition of cacao nibs and chocolate malt. Peppermint flavors are added at the end of the boil with 1 ounce of Peppermint leaves. If that wasn't enough, this recipe is sweetened with 1 pound of Lactose and the flavor is further enhanced with the addition of Belgian yeast.

7.5% ABV

28.5 IBU

37.9 SRM

5F. Oatmeal Stout

SoCo - Oat Stout

[All Grain Link](#)

[Partial Mash Link](#)

This is one of our most popular ales. A very dark, full-bodied, malty ale with complementary oatmeal flavor. Boasts a mild roasted coffee and cream aroma.

ABV: 5.63

IBU: 27

SRM: 33

Oat Dear I Created A Maltster Oat Stout

[All Grain Link](#)

[Partial Mash Link](#)

This 7.7% oat stout is packed full of malty flavors including flavors and aromas of chocolate, caramel, and biscuit. This beer features Pahto hops.

However, the beer is balanced towards maltiness over bitterness.

ABV: 7.7%

OG: 1.072

FG: 1.014

SoCo - Oat of Luck Oat Stout

[All Grain Link](#)

[Partial Mash Link](#)

A robust stout featuring enhanced body from the addition of flaked oats and rich roasty and caramel flavors from pale chocolate malt, roasted barley, and crystal malt.

ABV: 6.4%

SRM: 36.1

IBU: 33.8

5G. Imperial Stout

Glaring Grackle Imperial Stout

[All Grain Link](#)

[Partial Mash Link](#)

The 10% ABV Glaring Grackle Imperial Stout features American style hops and a robust malt bill. This beer has plenty of roast and caramel flavors and is balanced with Chinook and Nugget hops.

10% ABV

71.5 IBU

43.5 SRM

SoCo - Russian Imperial Stout

[All Grain Link](#)

[Partial Mash Link](#)

An intensely flavored big, dark ale with roasty burnt malt. Boasts subtle raisin and plum flavors with a warming bittersweet finish.

ABV: 10

IBU: 53

SRM: 34

5H. White Stout

SoCo - White Stout

[All Grain Link](#)

[Partial Mash Link](#)

This beer is golden in color but has a distinct chocolate flavor provided by 4 ounces of Cacao nibs in the mash.

ABV: 5.1

SRM: 9.1

IBU: 30.8

5I. Coffee Stout

SoCo - BuzzMill Breakfast Stout

[All Grain Link](#)

[Partial Mash Link](#)

A sturdy breakfast stout with hints of smoke and coffee. Specialty malts provide plenty of chocolate, roast and toast flavors. These malt flavors dominate, while Centennial, Chinook, and Cascade hops contribute complimentary citrus, grapefruit, and pine flavors and aromas. This recipe also calls for you to add your own coffee before bottling or kegging your beer.

SoCo Faux Coffee Stout

[All Grain Link](#)

[Partial Mash Link](#)

This American style stout has coffee and roast flavors coming from the dark specialty malts and from Chicory root. Chicory root is often used as a coffee substitute and provides plenty of coffee flavors for this beer.

6.2% ABV

48.9 IBU

35.5 SRM

5J. Black Ale

Breezy Nights Black Ale

[All Grain Link](#)

[Partial Mash Link](#)

This hoppy black ale features soft debittered black malts and caramel flavors from Crystal 60L malt. The beer also features American Galena hops which provide a pleasant spicy and fruity punch.

ABV: 5.6%

IBU: 33.9

SRM: 21.8

Moonlight Cruise Black Ale

[All Grain Link](#)

[Partial Mash Link](#)

A moderately hopped black ale that focuses on the malty and light roasty flavors. This is a great choice if you want a Schwarzbier (Black Lager) and don't want to go through the lagering process.

ABV: 5.2%

IBU: 25.5

SRM: 25.7

SoCo - Black Ale

[All Grain Link](#)

[Partial Mash Link](#)

A moderately hopped black ale that with caramel flavors. This is a great choice if you want a Schwarzbier (Black Lager) and don't want to go through the lagering process. Midnight wheat is used to darken this black ale which results in smoother flavors than beers that utilize other dark malts. This beer also features Mt. Hood hops which provide pleasant hop aroma and flavor.

ABV: 5.4%

IBU: 29.5

SRM: 25.7

5K. Tropical Stout

SoCo Tropical Stout

[All Grain Link](#)

[Partial Mash Link](#)

This 6.7% ABV tropical stout is a fruity, smooth, and easy drinking malt-forward stout. Special B malt, crystal 80L malt, and Pacific Jade hops provide some raisin, caramel, and fruit flavors.

6.7% ABV

35.0 SRM

36.9 IBU

6: Pale Ale & IPA

These pales and IPAs have a wide range of flavors and color. However, all of these beers place an emphasis on hop bitterness and hop flavor. Hop flavors can vary widely and can include citrus, tropical, spicy, herbal, fruity, floral and more. This category includes Pale Ale, Australian Sparkling Ale, American IPA, English IPA, Double & Imperial IPAs, and other IPA styles.

6A. Pale Ale

Dillo Trolley Pale Ale

[All Grain Link](#)

[Partial Mash Link](#)

Our Dillo Trolley Pale Ale features the berry, citrus, and woody/tobacco flavors and aromas of Ariana hops along with the raisin and fruity flavors and aromas of Green Bullet hops. The recipe also includes a solid pale ale grain bill with a light red hue from Crystal 40L malt and a small amount of Honey malt for added flavor.

5.4% ABV

44.7 IBU

6.8 SRM

Gypsy Chicken Pale Ale

[All Grain Link](#)

[Partial Mash Link](#)

Our Gypsy Chicken Pale Ale has plenty of tropical and citrus flavors. This beer features New Zealand Rakau & Kohatu hops which have flavors and aromas that include tropical fruit, apricot, candy, stone fruit, and pine needles.

5.0% ABV

37.4 IBU

4.8 SRM

Mars the Duck Oat Pale Ale

[All Grain Link](#)

[Partial Mash Link](#)

A 6% ABV Pale Ale loaded with oats. We included 1.5 pounds of flaked oats and 2 ounces of pale chocolate malt for a hint of chocolate flavor in this delicious pale ale.

ABV: 6%

IBU: 39.5

SRM: 7.2

SoCo - Cascading Comal Pale Ale

[All Grain Link](#)

[Partial Mash Link](#)

The perfect river beer! Take it out on the Comal and make the most of this recipe's floral aroma. Light golden color and low bitterness make a great easy drinking summer pale ale.

ABV: 4.5%

SRM: 2

IBU: 32

SoCo - CitSim Pale Ale

[All Grain Link](#)

[Partial Mash Link](#)

A refreshing, hoppy American style pale ale. Citra and Simcoe hops bring a balance of citrus, passion fruit, and pine. Light base and crystal grains add a subtle sweet finish.

ABV: 5.24

IBU: 37

SRM: 6

SoCo - Flying Kiwi Pale Ale

[All Grain Link](#)

[Partial Mash Link](#)

A New Zealand inspired pale ale showcasing notes of citrusy orange and subtle cedar. Light and refreshing notes of honey from the malt balance the island hop nose.

ABV: 5.63

SRM: 5.1

IBU: 35.8

SoCo - Pacific Gem Pale SMaSH

[All Grain Link](#)

[Partial Mash Link](#)

A Single Malt Single Hop (SMaSH) Pale Ale Kit beer featuring nutty and crisp flavors from maris otter malt and spicy and blackberry flavors from New Zealand Pacific Gem hops. Bitterness is low and spicy/fruity flavors are high.

ABV: 5.51

SRM: 4.5

IBU: 36.7

SoCo - Red American Pale Ale (APA)

[All Grain Link](#)

[Partial Mash Link](#)

This red pale ale features malty flavors that you find in an Irish Red Ale coupled with the citrus and flowery flavors and aromas of an American pale ale.

ABV: 5.9%

IBU: 46.2

SRM: 12.9

SoCo - Rye Pale Ale

[All Grain Link](#)

[Partial Mash Link](#)

A refreshing beer, this pale ale combines the crisp and spicy flavors of rye with the floral and citrus aromas and flavors of centennial hops.

ABV: 5.1%

IBU: 41.5

SRM: 5.2

SoCo - West Coast Pale

[All Grain Link](#)

[Partial Mash Link](#)

Our version of the standard west coast pale ale. Light bodied, but hop forward with a strong aroma of citrus, floral and grapefruit. Perfect for beginners and veterans alike, fun and easy.

ABV: 5.2

SRM: 7.1

IBU: 24.9

SoCo - Xtra Pale Ale

[All Grain Link](#)

[Partial Mash Link](#)

A light bodied, refreshing 4.84 % ABV pale ale with a very clean finish. Cascade and Tettnang hops provide light citrus, spice, and grapefruit flavors and aromas. Pilsen malt, crystal 20L, and Vienna malt contribute toast, bread, and light caramel flavors. This beer was designed to be an easy drinking everyday beer.

ABV: 4.84

SRM: 6

IBU: 24

SoCo - Zilker Park Smoked Pale Ale

[All Grain Link](#)

[Partial Mash Link](#)

A golden pale ale with a hint of smokiness. A perfect BBQ companion! Oak smoked wheat provide light smoky flavors and aromas while Cascade hops contribute citrus and grapefruit flavors and aromas. American Nugget hops are used for bittering.

ABV: 5.0

SRM: 7.3

IBU: 39.3

SoCo McKinney Falls Pale Ale

[All Grain Link](#)

[Partial Mash Link](#)

A delicious 5.5% pale ale featuring the citrus and pine flavors and aromas that come from Cascade and Simcoe hops. This beer has a slight reddish tint and light caramel flavors that come from adding Crystal 40L malt to the grain bill.

5.5% ABV

39.1 IBU

7.2 SRM

SoCo Motueka Moutere Pale Ale

[All Grain Link](#)

[Partial Mash Link](#)

A tropical pale ale featuring Motueka and Moutere hops. There is no shortage of fruity flavors in this pale ale. Motueka and Moutere hops feature citrus, lime, orchard fruit, passionfruit, pine, and grapefruit flavors and aromas.

5.2% ABV

40.5 IBU

6.0 SRM

SoCo Honey Pale Ale

[All Grain Link](#)

[Partial Mash Link](#)

A 5.4% pale ale with wildflower honey and honey malt to give this pale ale added honey flavors and honey sweet flavor. Citra and Cascade hops provide citrus and grapefruit flavors. Crystal 10L and Honey Malt contribute a golden hue.

ABV: 5.4%

IBU: 38.3

SRM: 5.5

SoCo Falconer's Flight Pale Ale

[All Grain Link](#)

[Partial Mash Link](#)

A 5.1% pale ale featuring Falconer's Flight 7 C's hops. Falconer's Flight 7 C's is a blend of Cascade, Centennial, Chinook, Citra®, Cluster, Columbus and Crystal hops which contribute tropical, floral, lemon, and grapefruit flavors and aromas.

ABV: 5.1%

IBU: 36.4

SRM: 7.1

SoCo Simcoe Pale Ale

[All Grain Link](#)

[Partial Mash Link](#)

A 5.5% American style pale ale featuring the passionfruit, pine, and apricot flavors of Simcoe hops. American 2 row malt, crystal 40L and Victory malt contribute complimentary malty flavors.

ABV: 5.5%

IBU: 341.0

SRM: 7.7

SoCo Texas Pale Ale

[All Grain Link](#)

[Partial Mash Link](#)

A 6.4% ABV Pale Ale featuring Wildfire Pale Malt from TexMalt in Fort Worth Texas. This Pale Ale also features Amarillo & Simcoe hops which provide plenty of citrus and pine flavors and aromas.

6.4% ABV

37.4 IBU

7.0 SRM

SoCo Vic Secret Pale Ale

[All Grain Link](#)

[Partial Mash Link](#)

A 5.3% ABV Pale Ale that features Vic Secret Hops. Australian Vic Secret hops have pineapple, pine, and passion fruit flavors and aromas.

5.3% ABV

7.3 SRM

40.7 IBU

Tops For The Win Pale Ale

[All Grain Link](#)

[Partial Mash Link](#)

This 40 IBU pale ale features caramel and toasty malt flavors along with the ripe stone fruit and pine flavors and aromas that come with the addition of New Zealand Rakau Hops.

5.4% ABV

40 IBU

6.4 SRM

SoCo Pale Ale with Spelt Malt

[All Grain Link](#)

[Partial Mash Link](#)

A 5.5% American style pale ale with 2 Row and Spelt base malts. Spelt malt is similar to wheat malt but has hints of hazelnut aromas and biscuit flavors. Citra and Ekuanot hops give this beer flavors and aromas that include grapefruit, lime, citrus, and tropical fruit.

ABV: 5.5%

IBU: 38.2

SRM: 6.5

6B. Australian Sparkling Ale

SoCo - Australian Sparkling Ale

[All Grain Link](#)

[Partial Mash Link](#)

A perfect ensemble of Australian ingredients. Soft clean aroma and malty sweet flavor showcases the Australian earthy hops. Serve cold and sparklingly well carbonated!

ABV: 4.97

IBU: 31.1

SRM: 4.8

6C. American IPA

A to CTZ IPA

[All Grain Link](#)

[Partial Mash Link](#)

A West Coast style IPA packed with Apollo and CTZ (Columbus) hops which give the beer plenty of citrus and grapefruit aromas and flavors.

ABV: 6.9%

IBU: 58.5

SRM: 6.5

Appalled Apollo IPA

[All Grain Link](#)

[Partial Mash Link](#)

An intense IPA with 7.2% ABV and 60.6 IBUs. This IPA combines Apollo hops with Amarillo hops to provide plenty of citrus and grapefruit flavors. The high bitterness is balanced with high malt flavors that include caramel, biscuit, and bready flavors.

ABV: 7.2

IBU: 60.6

SRM: 9.7

Bitter Texan IPA

[All Grain Link](#)

[Partial Mash Link](#)

Texas meets the west coast. This IPA features Fort Worth Texas malted TexMalt Wildfire pale malt and a bitter hop profile which includes west coast style Simcoe, Centennial, and Warrior hops. This 7.46% ABV IPA packs an impressive 64.1 IBU's.

ABV: 7.46

SRM: 9.40

IBU: 64.1

Chillin Flamingo IPA

[All Grain Link](#)

[Partial Mash Link](#)

The Chillin Flamingo IPA has a solid base IPA grain bill combined with an explosion of tropical and citrus flavors from the addition of Hull Melon, El Dorado, and Mosaic hops.

ABV: 6.3%

IBU: 49.9

SRM: 5.7

Cruisin Canoe IPA

[All Grain Link](#)

[Partial Mash Link](#)

This 6.3% ABV IPA combines citrus, grapefruit, and pine hop flavors with the enhanced malty flavors added with the addition of brown malt, crystal 40l, and Munich malt.

ABV: 6.3%

IBU: 55

SRM: 8.3

SoCo Texas IPA

[All Grain Link](#)

Partial Mash Link

An IPA featuring San Jacinto 2 Row Malt and Denton County Wheat Malt from TexMalt in Fort Worth, Texas. Chinook, Cascade, and Amarillo Hops provide plenty of citrus, grapefruit, and orange flavors and aromas.

ABV: 7.3%

IBU: 53.8

SRM: 7.7

Frayed Aglet IPA

[All Grain Link](#)

[Partial Mash Link](#)

A west coast style IPA which pairs Amarillo hops with Citra hops and Citra Cryo Hops. This 7.2% ABV IPA has plenty of citrus and grapefruit flavors.

ABV: 7.2

SRM: 7.7

IBU: 53.4

SoCo - Citra IPA

[All Grain Link](#)

[Partial Mash Link](#)

This Citra IPA showcases the citrus notes that you get with US Citra hops. Citra hops have aromas and flavors of grapefruit, melon, lime, gooseberry, and passionfruit. This recipe uses American 2 row malt for mild maltiness and Caramel Crystal Malt 20L which provides a mild caramel flavor.

ABV: 6.15%

IBU: 57.8

SRM: 5.9

SoCo - Citra SMaSH IPA

[All Grain Link](#)

[Partial Mash Link](#)

This Citra SMaSH (Single Malt, Single Hop) IPA showcases the citrus notes that you get with US Citra hops. Citra hops have aromas and flavors of grapefruit, melon, lime, gooseberry, and passionfruit. This recipe uses American 2 row malt which gives this beer a mild maltiness and contributes light straw color to wort.

ABV: 6.15%

IBU: 57.7

SRM: 4.1

SoCo - El Dorado Simcoe IPA

[All Grain Link](#)

[Partial Mash Link](#)

The SoCo El Dorado Simcoe IPA features Pine and Fruit flavors of Simcoe hops and Tropical Fruit flavors of El Dorado hops. This recipe also has enhanced maltiness and moderate caramel flavors due to the inclusion of Pale Ale, Vienna, and Caramel Crystal 40L malts.

ABV: 6.15%

IBU: 45.5

SRM: 7.8

SoCo Simcoe IPA

[All Grain Link](#)

[Partial Mash Link](#)

A 6.6% ABV American style IPA featuring the passionfruit, pine, and apricot flavors of Simcoe hops. American 2 row malt, crystal 40L and Victory malt contribute complimentary malty flavors.

ABV: 6.6%

IBU: 54.6

SRM: 8.1

SoCo - Fastest IPA in the Galaxy

[All Grain Link](#)

[Partial Mash Link](#)

A tropical American IPA with the use of Millenium, Falconer's Flight, and Galaxy hops which provide floral, lemon and grapefruit, herb, passion fruit, tropical fruit, and peach aromas and flavors. Smuggle your way through the empire with the fastest IPA in the galaxy.

ABV: 6.55

SRM: 6.8

IBU: 41.6

SoCo - Grapefruit IPA

[All Grain Link](#)

[Partial Mash Link](#)

A grapefruit and citrus flavor explosion. This IPA is high on bitterness and flavor. Grapefruit peel provides a powerful grapefruit flavor and is complimented by west coast style Centennial, Simcoe, and Chinook hops.

ABV: 7%

IBU: 64.2

SRM: 5.5

SoCo - Idaho 7 IPA

[All Grain Link](#)

[Partial Mash Link](#)

This IPA features Idaho 7 hops which have Tropical/Fruit, Piney/Resinous, and Stone Fruit characteristics. The addition of Vienna malt adds light bread/toast flavors. This golden colored IPA will not disappoint.

ABV: 6.55%

IBU: 54.2

SRM: 6.1

SoCo - Mosaic SMaSH IPA

[All Grain Link](#)

[Partial Mash Link](#)

This Mosaic SMaSH (Single Malt, Single Hop) IPA showcases the fruit notes that you get with US Mosaic hops. Mosaic hops have aromas and flavors of blueberry, tangerine, papaya, blossoms, rose, and bubble gum. This recipe uses American 2 row malt which gives this beer a mild maltiness and contributes light straw color to wort.

ABV: 6.28%

IBU: 61

SRM: 4.1

SoCo - Mountain West Coast IPA

[All Grain Link](#)

[Partial Mash Link](#)

This IPA joins traditional west coast Simcoe hops with Idaho 7 hops. Simcoe hops bring citrus, grapefruit, pine, & herbal flavors & aromas while Idaho 7 hops provide tropical & stone fruit flavors & aromas.

ABV: 6.28%

IBU: 52.2

SRM: 5.9

SoCo - SimCit IPA

[All Grain Link](#)

[Partial Mash Link](#)

A light golden colored IPA with Simcoe and Citra hops which provide an explosion of Citrus and Pine flavors and aromas.

ABV: 6.55

IBU: 47.1

SRM: 4.9

SoCo - Simcoe SMaSH IPA

[All Grain Link](#)

[Partial Mash Link](#)

This Simcoe SMaSH (Single Malt, Single Hop) IPA showcases the fruit and pine notes that you get with US Simcoe hops. Simcoe hops have aromas and flavors of passion fruit, berry, pine, earth, and citrus. This recipe uses American 2 row malt which gives this beer a mild maltiness and contributes light straw color to wort.

ABV: 6.4%

IBU: 51.8

SRM: 3.9

SoCo - South Lamar IPA

[All Grain Link](#)

[Partial Mash Link](#)

An old school style west coast IPA from a time when bitter was better. Centennial and Cascade hops provide citrus and grapefruit flavors and aromas while CTZ (Columbus) hops contribute earthy and spicy flavors and aromas. Crystal 60L and Crystal 40L malts give this beer an Amber color and some light caramel flavors.

ABV: 6.81

SRM: 9.2

IBU: 65.5

SoCo - African Queen IPA (w/South African Hops)

[All Grain Link](#)

[Partial Mash Link](#)

This light colored IPA features the intense dank, blueberry, stone fruit, black currant, gooseberry, bubble gum, lemongrass, watermelon, and chili aromas and flavors of the African Queen hops from South Africa. Vienna and Crystal 20L malts provide light toast and caramel flavors while giving this beer a deep golden hue.

ABV: 6.28%

SRM: 5.8

IBU: 50.8

SoCo - Southern Passion IPA (w/South African Hops)

[All Grain Link](#)

[Partial Mash Link](#)

This light colored IPA features the intense passion fruit, guava, red berries, melon, black current, coconut, tangerine, grapefruit, and calendula aromas and flavors of the Southern Passion hops from South Africa. Vienna and Crystal 20L malts provide light toast and caramel flavors while giving this beer a deep golden hue.

ABV: 6.28%

SRM: 5.8

IBU: 52.6

SoCo - Town Lake IPA

[All Grain Link](#)

[Partial Mash Link](#)

A hoppy strong American Pale Ale. The balance is hop forward, with a clean finish to let the hop character shine through. Citra hops provide peach, apricot, passion fruit, lemon, melon, and other tropical fruit flavors and aromas while Simcoe hops added at the end of the boil contribute complimentary grapefruit, pine and herb aromas. Crystal 60L gives this beer an light Amber color and some caramel flavors while Victory malt contributes light biscuit and toast flavors. This IPA is simple to make and decidedly our most popular recipe. If you want a stronger ABV and IBU IPA, then consider our Lake Travis Double IPA (7.9% ABV) or our Lake Buchanan Imperial IPA (9.6% ABV).

Characteristics:

ABV: 5.63

SRM: 9

IBU: 57

SoCo Sabro IPA

[All Grain Link](#)

[Partial Mash Link](#)

A 6.5% ABV IPA packed with Sabro hops which contribute tangerine, coconut, tropical fruit, and stone fruit flavors and aromas, with hints of cedar, mint, and cream. This beer is deep gold in color and the Vienna and Aromatic malts provide light toasty and sweet malty flavors.

6.5% ABV

51.1 IBU

6.3 SRM

SoCo Spiced IPA

[All Grain Link](#)

[Partial Mash Link](#)

The SoCo Spiced IPA features an amber hue and contains Citra, Centennial and Chinook hops which contribute citrus, grapefruit, and pine flavors and aromas. This recipe also calls for 2 to 3 Star Anise pods to the boil which provide licorice flavors.

6.7% ABV

12.1 SRM

51.8 IBU

Squawking Parrot IPA

[All Grain Link](#)

[Partial Mash Link](#)

A tropical IPA with loads of melon, tropical fruit, stone fruit, and lime flavors & aromas from the addition of Rakau, Azacca and Motueka hops. Crystal 10L and Victory malts give this beer a golden color and contribute mild caramel and biscuit flavors. This 6% ABV IPA will make you wish you were sipping this beer on a tropical beach.

ABV: 6%

IBU: 56.7

SRM: 5.5

SoCo Sequoia™ IPA

[All Grain Link](#)

[Partial Mash Link](#)

The SoCo Sequoia IPA features HS-Sequoia™ (Formerly HS-1228) hops which provide an explosion of tropical fruit (mango, pineapple) with citrus and pine flavors and aromas. 2 Row Malt, Crystal 20L, and Vienna malts provide light malt flavors and a golden color.

ABV: 5.9%

IBU: 51.1

SRM: 5.3

SoCo Zamba™ IPA

[All Grain Link](#)

[Partial Mash Link](#)

The SoCo Zamba IPA features HS-Zamba™ (Formerly HS-1214) hops which provide an explosion of juicy tropical fruits (pineapple, mango), stone fruits, candy, and orange tangerine flavors and aromas. 2 Row Malt, Crystal 20L, and Vienna malts provide light malt flavors and a golden color.

ABV: 5.9%

IBU: 51.0

SRM: 5.6

6D. New England IPA (AKA NEIPA and Juicy IPA)

SoCo - New England (NEIPA) Juicy IPA

[All Grain Link](#)

[Partial Mash Link](#)

Sometimes called the Vermont IPA, this recipe boasts strong tropical fruit aromas and flavors. Flaked oats and wheat create a smooth, rich mouthfeel to balance the intense orange, lemon, and pear notes on the nose. Flaked oats and flaked wheat provide enhanced body while Crystal 10L and Honey malts contribute mild caramel and honey sweet flavors.

ABV: 6.7

SRM: 5.70

IBU: 34.8

Austin Sunrise Juicy IPA (NEIPA)

[All Grain Link](#)

[Partial Mash Link](#)

This hazy IPA has a generous amount of Citra, Simcoe, and Ekuanot hops. These hops provide plenty of fruity flavors and aromas which include citrus, grapefruit, lime, pine, apricot, apple, papaya, berry & melon. This beer is loaded with flaked oats and flaked wheat which provide enhanced body and creaminess while Crystal 20L malt contributes mild caramel flavors.

ABV: 6.4%

IBU: 29.7

SRM: 5.3

SoCo Columbus IPA

[All Grain Link](#)

[Partial Mash Link](#)

Our Columbus IPA features Columbus (CTZ) hops which provide plenty of citrus and floral flavors and aromas. 2 Row Malt and Crystal 60L provide a complimentary malt base that allows the hops to shine.

6.7% ABV

52.4 IBU

6.8 SRM

SoCo Centennial IPA

[All Grain Link](#)

[Partial Mash Link](#)

Our Centennial IPA features Centennial hops which provide plenty of citrus and grapefruit flavors and aromas. 2 Row Malt and Crystal 40L provide a complimentary malt base that allows the hops to shine.

6.7% ABV

52.4 IBU

5.9 SRM

Amarillo Single Hop IPA

[All Grain Link](#)

[Partial Mash Link](#)

A single hop IPA featuring Amarillo® hops which provide plenty of citrus flavors and aromas backed by some light floral notes as well as melon and peaches. This recipe is complimented by light malt flavors of 2 row malt, munich malt, and Crystal 40L.

6.2% ABV

7.2 SRM

46.2 IBU

Citra & Amarillo Juicy IPA (NEIPA)

[All Grain Link](#)

[Partial Mash Link](#)

This hazy IPA features a generous amount of Amarillo and Citra hops. These hops provide plenty of fruity flavors and aromas which include citrus, grapefruit, lime, tropical fruits, & orange citrus. This beer is loaded with flaked oats and flaked wheat which provide enhanced body and creaminess while Crystal 10L and Honey malts contribute mild caramel and honey sweet flavors.

ABV: 6.7%

OG: 1.066

FG: 1.015

IBU: 30.9

SRM: 5.4

Citra Juicy IPA (NEIPA)

[All Grain Link](#)

[Partial Mash Link](#)

This single hop hazy IPA is packed full of mango, citrus, & lemon fruit flavors and aromas that come from a generous amount of Citra hops. Two pounds of flaked oats provide enhanced body and

oat flavor while Crystal 10L and Honey malts contribute mild caramel and honey sweet flavors.

ABV: 6.5%

IBU: 30.6

SRM: 5.6

EI Dorado Juicy IPA (NEIPA)

[All Grain Link](#)

[Partial Mash Link](#)

This hazy IPA is packed full of pear, watermelon, and stone fruit flavors and aromas that come from a generous amount of EI Dorado hops. Flaked oats and flaked wheat provide enhanced body and creaminess, Vienna malt adds light toast flavors, and Crystal 10L malt contributes mild sweet caramel flavors.

ABV: 6.3%

IBU: 32.2

SRM: 6.6

Idaho 7 & Citra Juicy IPA (NEIPA)

[All Grain Link](#)

[Partial Mash Link](#)

This hazy IPA is packed full of Idaho 7 and Citra hops. These hops provide plenty of fruity flavors and aromas which include citrus, grapefruit, lime, tropical fruits, pungently dank balsam fir, & juicy fruit gum. Flaked oats and flaked wheat provide enhanced body and creaminess while Crystal 20L and Honey malts contribute mild caramel and honey sweet flavors.

ABV: 6.1%

IBU: 38.2

SRM: 5.2

Mosaic Juicy IPA (NEIPA)

[All Grain Link](#)

[Partial Mash Link](#)

This single hops hazy IPA is packed full of citrus, pine, blueberry, peach and tropical fruit flavors and aromas that come from a generous amount of Mosaic hops. Two pounds of flaked wheat provided added body and crystal 10L malts contribute mild caramel sweetness.

ABV: 6.5%

IBU: 30.6

SRM: 5.6

Rooftop Sunbathing Juicy IPA (NEIPA)

[All Grain Link](#)

[Partial Mash Link](#)

This hazy IPA has a generous amount of Sabro, Citra, and Azacca hops. These hops provide plenty of fruity flavors and aromas which include citrus, grapefruit, lime, mango, stone fruit, tangerine, and coconut. Two pounds of flaked oats provide enhanced body and oat flavor while Crystal 10L and Honey malts contribute mild caramel and honey sweet flavors.

ABV: 6.4%

IBU: 29.7

SRM: 5.3

SoCo - Fruity McCutie Juicy IPA (NEIPA)

[All Grain Link](#)

[Partial Mash Link](#)

The Fruity McCutie Juicy NEIPA packs a fruit punch because of the healthy additions of Azacca, Citra, Simcoe, and Galaxy hops. Two pounds of flaked barley provides added body while Crystal 20L malt contributes mild caramel sweetness. You won't be disappointed.

ABV: 6.68%

IBU: 46.8

SRM: 5.9

SoCo - Haze Austin! Juicy IPA

[All Grain Link](#)

[Partial Mash Link](#)

This explosion of citrus is perfect for the hot summer months. This hazy IPA is loaded with Mosaic, Citra, and Simcoe hops which give this beer loads of citrus, orange, mango, grapefruit, stonefruit, and piney aromas and flavors. Honey malt gives this beer added honey sweetness, golden naked oats contribute light nutty flavors, and flaked oats provide enhanced body and oat flavors.

ABV: 6.81

IBU: 44.20

SRM: 5.60

SoCo - Hazer Face Juicy IPA (NEIPA)

[All Grain Link](#)

[Partial Mash Link](#)

This hazy IPA is packed full of citrus, tropical, fruity, and piney flavors and aromas. There is also a

slight honey flavor that comes from 8 ounces of honey malt being added to the mash. Flaked oats and flaked wheat provide enhanced body while Crystal 10L and Honey malts contribute mild caramel and honey sweet flavors.

ABV: 6%

IBU: 33.6

SRM: 6.1

SoCo - Juice Because Juicy IPA (NEIPA)

[All Grain Link](#)

[Partial Mash Link](#)

This hazy IPA is loaded with citrus, mango, pear, stone fruit, and piney flavors and aromas. This hazy IPA is light in color but does have a slightly heavier body and light toast and caramel flavors with the addition of aromatic and crystal wheat malts.

ABV: 6.2%

IBU: 29.2

SRM: 6.2

SoCo - Milkshake IPA

[All Grain Link](#)

[Partial Mash Link](#)

A hazy ipa with loads of citrus sweet flavors. Lactose sugar and a generous amount of honey malt give this IPA a sweeter than normal flavor for an IPA. Mosaic, Ekuanot, and Citra hops provide plenty of citrus and fruity flavors. Flaked wheat and flaked oats contribute enhanced body and light oat flavors.

ABV: 6.55

IBU: 39.8

SRM: 6.2

SoCo - Whole Lotta Citrus Juicy IPA (NEIPA)

[All Grain Link](#)

[Partial Mash Link](#)

Experience an explosion of citrus flavors with the Whole Lotta Citrus New England IPA (NEIPA). This NEIPA features Galaxy, Citra, and Mosaic hops. Most of the hops are added after the boil or during fermentation. Therefore, the hop bitterness is very low and the hop flavor is very high. Flaked wheat provides added body and creaminess.

ABV: 6.6%

IBU: 35.7

SRM: 4.4

SoCo Yellow Bells Juicy IPA (NEIPA)

[All Grain Link](#)

[Partial Mash Link](#)

A generous amount of Citra and CTZ hops dominate the flavor profile of this juicy IPA. These hops provide plenty of Citrus, grapefruit, lime, and tropical fruit flavors and aromas. Aromatic malt provides light malty sweetness and 2 pounds of flaked barley adds body to this beer. This Juicy IPA is a bit more bitter than most of our Juicy IPA's. So, if you like bitterness and you like Juicy IPAs, then this beer is perfect for you.

ABV: 6.4%

IBU: 59.5

SRM: 5.4

6E. English IPA

SoCo - English IPA

[All Grain Link](#)

[Partial Mash Link](#)

This English IPA is flavorful and refreshing. It features earthy and pleasant Fuggle hop flavor and aroma combined with light biscuit and caramel malt flavors. This amber colored IPA has a good balance of maltiness and English hop flavors.

ABV: 6.94%

IBU: 49.60

SRM: 8.70

6F. Black IPA

SoCo - Bat Bridge Black IPA

[All Grain Link](#)

[Partial Mash Link](#)

A complex black IPA with hints of rye. This beer features Cascade, Centennial, and Summit hops which contribute citrus, grapefruit, tangerine, and orange flavors and aromas. Rye malt provides added spice flavor. Crystal 60L gives this beer some caramel flavors and debittered black malt provides dark colors and mild roast flavors.

ABV: 6.4%

IBU: 59.8

SRM: 29.2

SoCo Black IPA

[All Grain Link](#)

[Partial Mash Link](#)

This Black IPA features American style Simcoe, Centennial, and Cascade hops which provide this IPA with plenty of pine and citrus flavors and aromas. This beer is black in color but lacks the roasted flavors that come with roasted barley and black malt. Alternatively, we used Midnight Wheat which gives this beer a smoother malt profile.

7.7% ABV

69.5 SRM

37.0 SRM

6G. Brown IPA

SoCo - Brown IPA

[All Grain Link](#)

[Partial Mash Link](#)

This IPA features citrusy style American west coast style hops along with the malty profile you could expect from an American brown ale. Falconer's Flight hops give this Brown IPA tropical, floral, lemon, and grapefruit flavors and aromas while Nugget hops add light wood and resin flavors. Special Roast, Coffee Malt, and Crystal 80L contribute biscuit, caramel, and light coffee flavors.

ABV: 6.4

OG: 1.065

FG: 1.017

IBU: 50.5

SRM: 16.0

6H. Red IPA

SoCo - Red IPA

[All Grain Link](#)

[Partial Mash Link](#)

A powerful malt-forward IPA. Grapefruit and oranges on the nose, with balanced bitterness creates an intensely hoppy and drinkable beer. Caramel malts provide a reddish copper color and a strong American yeast produces a clean finish.

ABV: 7.33

IBU: 70.37

SRM: 13.5

SoCo Imperial Red IPA

[All Grain Link](#)

[Partial Mash Link](#)

Our 8.9% ABV Imperial Red IPA features Cascade and Evergreen Hops. Cascade hops give this IPA grapefruit and floral flavors and aromas while Evergreen hops contribute peach, apricot, watermelon candy, pine needles, and bright citrus flavors and aromas.

8.9% ABV

58.6 IBU

15.0 SRM

6I. Rye IPA

SoCo - Rye IPA

[All Grain Link](#)

[Partial Mash Link](#)

A juice IPA which combines the crisp and spicy flavors of rye with the strong citrus flavors of Mosaic and Centennial hops. Mosaic hops provide mango, pine, citrus and herbal flavors and aromas. Centennial hops contribute citrus and grapefruit flavors and aromas.

OG: 1.064

FG: 1.010

IBU: 53.4

SRM: 5.9

ABV: 7.1%

6J. White IPA

SoCo - White IPA

[All Grain Link](#)

[Partial Mash Link](#)

Can't decide between brewing a Belgian Wit or an American IPA? Choose the best of both with this White IPA. This recipe features all of the hop citrus flavors that you taste with American IPAs along with the mouth feel and wheat flavors that are common with Belgian Wit beers.

ABV: 6.81

IBU: 49.8

SRM: 4.1

6K. Session IPA

SoCo - Amarillo Armadillo Session IPA

All Grain Link

[Partial Mash Link](#)

A low alcohol, easy drinking session IPA with mild bitterness and a ton of flavor. Simcoe and Amarillo hops provide ample citrus, pine and grapefruit flavors. A light amount of Crystal 20L provides a touch of caramel sweetness while keeping the color of this beer a pale straw color.

ABV: 4.45

IBU: 34

SRM: 2

SoCo - Melon Madness Session IPA

[All Grain Link](#)

[Partial Mash Link](#)

This Session IPA is lower in alcohol than a traditional IPA and is meant to be easy drinking and refreshing. The beer emphasizes the intense flavors of the Huell Melon hops which give this beer a distinct honeydew melon and strawberry flavor. El Dorado hops added at the end of the boil contribute light pineapple and mango flavors and aromas.

ABV: 4.84%

IBU: 34

SRM: 3

SoCo - Serendipitous Citrus Session IPA

[All Grain Link](#)

[Partial Mash Link](#)

A low alcohol, easy drinking session IPA with mild bitterness and a ton of flavor. Mandarina Bavaria and Summer hops give this beer flavors and aromas that include mandarin orange, gooseberry, strawberry, blackcurrant, tangerine, passion fruit, peach and lime.

ABV: 4.58

IBU: 46.2

SRM: 4.0

6L. Belgian IPA

SoCo - Belgian IPA

[All Grain Link](#)

[Partial Mash Link](#)

This IPA features citrusy style European hops along with a distinct yeast profile you would expect with a Belgian ale. Hallertau Blanc, Mandarina Bavaria, and Huell Melon hops contribute mango,

grapefruit, mandarin orange, tangerine, melon and strawberry flavors and aromas.

ABV: 7.2

IBU: 61.7

SRM: 10.3

6M. German IPA

SoCo - German IPA

[All Grain Link](#)

[Partial Mash Link](#)

You may ask, what exactly is a German IPA? It's an IPA with German ingredients. Hallertau Blanc, Mandarina Bavaria, and Huell Melon hops contribute mango, grapefruit, mandarin orange, tangerine, melon and strawberry flavors and aromas. Munich malt adds enhanced malty flavors while a touch of Carafo II malt helps give this beer a medium amber color.

ABV: 6.28%

IBU: 52.3

SRM: 12.2

6N. Brut IPA

SoCo - Brut IPA

[All Grain Link](#)

[Partial Mash Link](#)

A very dry IPA with loads of citrus, peach, passionfruit, and white wine flavors and aromas due to the Galaxy and Nelson Sauvignon hops added after the boil and during dry hopping. This recipe includes Glucoamylase powder which should allow you to bring the FG down below 1.011 and really dry out this beer.

ABV: 6.3%

SRM: 3.9

IBU: 40

6O. Double & Imperial IPA

IPA IPA Double IPA

[All Grain Link](#)

[Partial Mash Link](#)

An intense double IPA with 8.0% ABV and 92.1 IBUs. This IPA is packed full of west coast style CTZ, Simcoe, Centennial, Citra, Amarillo hops which give this beer flavors and aromas that

include peach, apricot, passion fruit, lemon, lime, grapefruit, and pine. This beer is a true bitter juice bomb.

ABV: 8.0%

IBU: 92.1

SRM: 7.8

Lake Travis Double IPA

[All Grain Link](#)

[Partial Mash Link](#)

This IPA is a higher ABV and higher IBU version of our Town Lake IPA. This 7.9% ABV Double IPA features Simcoe and Citra hops which provide plenty of citrus, pine, and grapefruit flavors and aromas. If you want a lighter ABV version of this beer, then consider our Town Lake IPA. If you want an even stronger beer, then consider our Lake Buchanan Imperial IPA.

7.9% ABV

70.5 IBU

10.4 SRM

Lake Buchanan Imperial IPA

[All Grain Link](#)

[Partial Mash Link](#)

A much bigger version of our Town Lake IPA with much higher alcohol content and . This 9.6% ABV Imperial IPA features Simcoe and Citra hops which provide plenty of citrus, pine, and grapefruit flavors and aromas. If you would like a lighter alcohol version of this recipe kit, then consider the Town Lake IPA (5.7% ABV) or the Lake Travis Double IPA (7.9% ABV).

9.6% ABV

92.9 IBU

11.0 SRM

SoCo - Alpha Bravo Victory Imperial IPA

[All Grain Link](#)

[Partial Mash Link](#)

This recipe combines a citrus bomb of Calypso, Bravo, Dr. Rudi Super Alpha, and Mosaic hops with the malty grain bill enhanced by Munich, Victory, and Crystal 60L malts. The hops provide flavors and aromas of apple, lime, pine, mango, and stone fruit. The specialty malts give this beer a deep amber color.

ABV: 8.77%

IBU: 66.8
SRM: 15.1

SoCo - Pennybacker Double IPA

[All Grain Link](#)

[Partial Mash Link](#)

A big, rich double IPA with a hint of spice from the inclusion of rye malt. If you are looking for the big dog of IPAs this is your beer. Falconer's Flight, Centennial, Simcoe, and Citra contribute intense grapefruit, pine, peach, apricot, and lemon flavors and aromas. The specialty malts give this beer an amber color.

ABV: 7.33
IBU: 79
SRM: 10

SoCo Imperial Red IPA

[All Grain Link](#)

[Partial Mash Link](#)

Our 8.9% ABV Imperial Red IPA features Cascade and Evergreen Hops. Cascade hops give this IPA grapefruit and floral flavors and aromas while Evergreen hops contribute peach, apricot, watermelon candy, pine needles, and bright citrus flavors and aromas.

8.9% ABV
58.6 IBU
15.0 SRM

6P. Single Hop CRYO Hop IPA

The recipes in this category were created to highlight each individual CRYO hop variety. CRYO HOPS is the concentrated lupulin of whole-leaf hops containing resins and aromatic oils. It is designed to provide intense hop flavor and aroma, enabling brewers to efficiently dose large quantities of alpha acids and oils without introducing astringent flavors or vegetative material. Each of these recipes includes the same malts and similar bitterness levels. However, each recipe uses a different hop variety. Each recipe has an estimated ABV of 6.1% and an SRM of 5.4.

SoCo Cryo Pop™ IPA

[All Grain Link](#)

[Partial Mash Link](#)

Cryo Pop™ Cryo Hops deliver massive tropical, stone fruit, and citrus aromas.

6.1% ABV
45.6 IBU
5.4 SRM

SoCo Palisade® Cryo Hop® IPA

[All Grain Link](#)

[Partial Mash Link](#)

Palisade Cryo Hops provide plenty of apricot, floral, and green grass flavors and aromas

6.1% ABV
48.4 IBU
5.4 SRM

SoCo Citra® Cryo Hop® IPA

[All Grain Link](#)

[Partial Mash Link](#)

Citra Cryo Hops have intense citrus and fruity flavors and aromas.

6.1% ABV
47.2 IBU
5.4 SRM

SoCo Cascade Cryo Hop® IPA

[All Grain Link](#)

[Partial Mash Link](#)

Cascade Cryo Hops are described as having citrus, grapefruit, and floral flavors and aromas.

6.1% ABV
49.4 IBU
5.4 SRM

SoCo Sabro® Cryo Hop® IPA

[All Grain Link](#)

[Partial Mash Link](#)

Sabro® hops impart distinct tangerine, coconut, tropical fruit, and stone fruit aromas, with hints of cedar, mint, and cream.

6.1% ABV
47.2 IBU
5.4 SRM

SoCo Amarillo® Cryo Hop® IPA

[All Grain Link](#)

[Partial Mash Link](#)

Amarillo hops impart very sweet citrus flavor and aroma that is closer to oranges than grapefruit.

6.1% ABV
50.3 IBU
5.4 SRM

SoCo Centennial Cryo Hop® IPA

[All Grain Link](#)

[Partial Mash Link](#)

Centennial has developed the nickname Super Cascade for its vibrant citrus and soft pine characteristics. The citrus character is backed by some light floral notes as well as melon and peaches.

6.1% ABV
51.2 IBU
5.4 SRM

SoCo Mosaic® Cryo Hop® IPA

[All Grain Link](#)

[Partial Mash Link](#)

Mosaic hops offer a unique and complex blend of floral, tropical, fruity, and earthy characteristics that translate very favorably into several styles of beer.

6.1% ABV
45.2 IBU
5.4 SRM

SoCo Simcoe® Cryo Hop® IPA

[All Grain Link](#)

[Partial Mash Link](#)

Simcoe has great bittering qualities, but also packs a complex aroma of stone fruit, pine, and citrus zest.

6.1% ABV
47.2 IBU
5.4 SRM

7. British Bitters

British Bitters are amber to brown in color and typically use English style hops which give these beers floral, herbal, and citrus hop flavors and aromas. Ordinary and best bitters are easy drinking every day beers that you could expect to enjoy in an English pub. Strong Bitters (AKA ESB) are stronger in alcohol and bitterness than ordinary and best bitters.

7A. Ordinary Bitter

SoCo Ordinary Bitter

[All Grain Link](#)

[Partial Mash Link](#)

A low alcohol 3.6% ABV English style beer with moderate caramel flavors and a hint of chocolate. This beer also features English Challenger and East Kent Golding hops which provide floral, spice and light citrus flavors and aromas.

3.6% ABV

10.7 SRM

30.4 IBU

7B. Best Bitter

SoCo - Best Bitter

[All Grain Link](#)

[Partial Mash Link](#)

This English best bitter recipe features earthy and pleasant hop aromatics combined with biscuit and caramel malt flavors. Amber in color, but has a soft and toasty finish. An award winning recipe!

ABV: 4.45

SRM: 11.2

IBU: 33.2

SoCo - Honey Best Bitter

[All Grain Link](#)

[Partial Mash Link](#)

A mildly sweeter version of our SoCo Best Bitter with added honey malt which gives this beer a light honey flavor. English style Fuggle and East Kent Golding hops provide earthy and pleasant hop aromatics while the specialty malts contribute biscuit and caramel malt flavors. Amber in color, but has a soft and toasty finish.

ABV: 4.45

SRM: 10

IBU: 28

SoCo - Honey English Bitter

[All Grain Link](#)

[Partial Mash Link](#)

This English style Best Bitter is a light amber colored ale with floral hop flavors and aromas. This ale has a slightly sweet honey taste from the addition of honey malt and Wildflower honey which adds a twist to this traditional English style beer.

ABV: 4.84

SRM: 7.7

IBU: 28

OG: 1.047

FG: 1.010

South Austin's Best Bitter

[All Grain Link](#)

[Partial Mash Link](#)

An amber colored English style ale. This 4.45% ABV beer is a great every day beer with balanced bitterness coming from English style Challenger and East Kent Golding hops. East Kent Golding hops added at with 15 minutes and 5 minutes left in the boil give this beer flavors and aromas that include lavender, spice, and earthy. Maris Otter and Crystal 80L contribute rich malt and moderate caramel flavors.

ABV: 4.45

IBU: 32

SRM: 11.8

OG: 1.045

FG: 1.011

7C. Strong Bitter (AKA ESB)

SoCo - ESB

[All Grain Link](#)

[Partial Mash Link](#)

A traditional British ESB. A nice mild finish with a proper bitter taste. East Kent Golding hops added at with 15 minutes and 5 minutes left in the boil give this beer flavors and aromas that include lavender,

spice, and earthy. Crystal 60L and Special B provide caramel and raisin malt flavors.

ABV: 5.5

IBU: 37

SRM: 16

SoCo - Long-Tail ESB

[All Grain Link](#)

[Partial Mash Link](#)

A British style ESB made to resemble an original real ale with oak. Dry hopped to give it that cask aged finish. A pound of Biscuit malt provides strong biscuit and toast flavors. Crystal 80L and Special B contribute caramel and raisin flavors. English style Fuggle and East Kent Golding hops provide earthy and pleasant hop aromatics while the specialty malts contribute biscuit and caramel malt flavors.

ABV: 5.3

IBU: 42.1

SRM: 14.6

Stalwart Bulldog ESB

[All Grain Link](#)

[Partial Mash Link](#)

A 6.2% ABV English Style Extra Special Bitter (ESB) with a deep amber hue. This ESB has caramel and malty flavors that are balanced with spice, floral, and fruit flavors from Willamette hops.

6.2% ABV

40 IBU

14.1 SRM

Biscuits & Jam ESB

[All Grain Link](#)

[Partial Mash Link](#)

A 5.7% ABV Extra Special Bitter with strong biscuit flavors from biscuit malt and strong raspberry flavors from natural raspberry flavoring. The addition of Crystal 80L and Special B malts contribute caramel and raisin flavors. East Kent Golding hops provide light lavender, spice and earthy flavors and aromas.

5.7% ABV

36.1 IBU

15.3 SRM

8: Strong British & American Ales

These sipping beers are high in alcohol and malt flavors. The American style strong ales and barleywine ales typically have higher bitterness and hop flavors than the English style barleywine ales and strong ales.

8A. American Strong Ale

SoCo American Strong Ale

[All Grain Link](#)

[Partial Mash Link](#)

This 8.5% American style Strong Ale is high in malt and hop flavors. This beer features Chinook, Centennial, and Simcoe hops which provide plenty of citrus, pine, and grapefruit flavors and aromas. This beer is perfect if you are wanting a strong beer but don't want a beer as strong as an American Barleywine.

8.5% ABV

76.2 IBU

12.9 SRM

SoCo Texas Strong Ale

[All Grain Link](#)

[Partial Mash Link](#)

An 8.6% ABV American style Strong Ale that features Wildfire Pale Malt from TexMalt in Fort Worth, Texas. Amarillo hops and Centennial hops provide strong citrus, pine, and grapefruit flavors. Crystal malts and pale chocolate malt give this ale a deep amber hue.

8.6% ABV

76.9 IBU

15.9 SRM

8B. British Strong Ale

SoCo British Strong Ale

[All Grain Link](#)

[Partial Mash Link](#)

A strong English style ale with a dark hue, hints of chocolate and caramel, and earthy and woody hop flavors and aromas. This 7.0% ABV ale is great if you want a beer stronger than an English bitter but not as strong as a barleywine.

7.0% ABV

42.7 IBU

17.1 SRM

8C. Old Ale

SoCo - Old Ale

[All Grain Link](#)

[Partial Mash Link](#)

An old ale is lower in alcohol than an English Barleywine, but it still has a high amount of alcohol. Our Old Ale recipe has an ABV of 7.46% and focuses on the malty flavors of the maris otter and crystal 80L.

ABV: 7.46

IBU: 35.5

SRM: 16.9

8D. American Barleywine

SoCo - American Barleywine

[All Grain Link](#)

[Partial Mash Link](#)

This high alcohol ale is packed with American hops and rich maltiness. This beer features chinook and centennial hops that balance the IBU's with the high levels of sweet maltiness.

ABV: 10.48

IBU: 69.2

SRM: 16.2

8E. English Barleywine

SoCo - English Barleywine

[All Grain Link](#)

[Partial Mash Link](#)

This high alcohol ale is packed with English hops and rich maltiness. This beer features Challenger and East Kent Golding hops that balance the IBU's with the high levels of sweet maltiness from the Maris Otter and specialty malts.

ABV: 9.43

IBU: 44.5

SRM: 14.6

8F. Wheatwine

9.7 SRM

SoCo Wheatwine Ale

[All Grain Link](#)

[Partial Mash Link](#)

A high alcohol beer similar to an American Barleywine but lighter in color, less of an emphasis on hops, and includes a high percentage of wheat malt. This 10% ABV beer is a true sipping beer.

10% ABV

46.2 IBU

Category 9: Belgian Ales

Belgian Ales have unique Belgian yeast flavors that give these beers distinct fruity and/or spicy yeast flavors. Belgian ales are usually malt forward and use European hops which provide herbal, floral, earthy, or spicy flavors and aromas.

9A. Witbier

SoCo - Moontower White

[All Grain Link](#)

[Partial Mash Link](#)

A traditional style Belgian witbier. High ratio of wheat gives it a fluffy cloudy appearance. Spiced to perfection with coriander and bitter orange peel.

ABV: 4.97%

IBU: 18

SRM: 3

SoCo Witbier (Belgian Wit)

[All Grain Link](#)

[Partial Mash Link](#)

A easy drinking beer with refreshing barley and wheat flavors and features pepper and orange flavors from the addition of coriander seeds and bitter orange peel. This Belgian Wit is a little stronger than the Moontower White.

5.3% ABV

3.3 SRM

13.6 IBU

SoCo Texas Wit

[All Grain Link](#)

[Partial Mash Link](#)

A Texas sized Witbier. This 5.8% ABV Belgian Style Witbier features San Jacinto Heritage 2 Row Malt and Denton County Wheat Malt from TexMalt located in Fort Worth Texas. Cluster hops provide complimentary bitterness and some floral and spicy notes. Sweet orange peel added during the boil provides plenty of orange flavors that make this a great summer beer.

5.8% ABV

3.6 SRM

15.1 IBU

SoCo Double Wit

[All Grain Link](#)

[Partial Mash Link](#)

A high ABV version of a Belgian Wit (Witbier). This malty beer has a wheat and barley base with a pound of oats for added flavor. Hallertau and Saaz hops provide light bitterness. Coriander and Bitter Orange Peel contribute orange and pepper flavors that are typical with this style.

7.6% ABV

4.4 SRM

14.9 IBU

9B. Belgian Pale Ale

SoCo - Belgian Pale Ale

[All Grain Link](#)

[Partial Mash Link](#)

A malty easy drinking Belgian Beer. Soft and smooth like most Belgian beers, but relatively light and approachable. This recipe combines the fruity Belgian yeast character with a light biscuity grain bill.

ABV: 5.4%

IBU: 24.2

SRM: 8.6

SoCo - Goud Belgian Pale Ale

[All Grain Link](#)

[Partial Mash Link](#)

The Goud Belgian Pale Ale is a refreshing Belgian ale that provides a good deviation from the higher alcohol Belgian style ales. This ale is pale amber in color and features the spicy flavors of Northern Brewer and Styrian Golding hops.

ABV: 5.2%

IBU: 26.9

SRM: 9.4

9C. Belgian Blonde Ale

SoCo - Belgian Blonde

[All Grain Link](#)

[Partial Mash Link](#)

This is a moderate strength golden ale with a dry finish and smooth malty flavor. The beer is lightly hopped.

ABV: 6.81%
IBU: 20.0
SRM: 6.1

9D. Belgian Saison

SoCo Belgian Saison

[All Grain Link](#)

[Partial Mash Link](#)

This light colored Belgian Saison is full of spice. It features traditional Styrian Golding hops which provide flavors and aromas that include resinous, earthy and hints of white pepper as well as a newer hop, Loral, which provides floral, herbal, and citrus flavors and aromas. This recipe also includes cracked coriander which adds additional spice flavors and aromas.

6.4% ABV
28.9 IBU
5.7 SRM

SoCo - Saison de Printemps de Barton

[All Grain Link](#)

[Partial Mash Link](#)

A refreshing pale Belgian saison acts as a foundation for fruity, hoppy, and spicy aromatics. Lemon and orange peel in conjunction with grains of paradise provide a subtle citrusy spicy finish. Belgian yeast works great fermenting at higher temperatures.

ABV: 5.37%
SRM: 8
IBU: 25

Belgian Saison with Spelt Malt

[All Grain Link](#)

[Partial Mash Link](#)

A 5.1% Belgian style saison featuring Belgian Pilsen Malt and Spelt Malt. Spelt malt is similar to wheat malt but has hints of hazelnut aromas and biscuit flavors. East Kent Golding and Saaz hops provide spice and herbal characteristics. Your choice of saison yeasts will provide the traditional saison yeast flavors.

5.1% ABV

25.6 IBU
7.1 SRM

SoCo Apricot Saison

[All Grain Link](#)

[Partial Mash Link](#)

The Apricot Saison is full of Apricot and spice flavors. The natural apricot flavoring provides plenty of Apricot flavors while the coriander seed and saaz hops contribute the spice flavors that Saisons are famous for.

6.6% ABV
24.9 IBU
5.9 SRM

SoCo - Rye Saison

[All Grain Link](#)

[Partial Mash Link](#)

This 5.7% ABV Rye Saison recipe combines the spicy and fruity flavors of the flaked rye, Belgian saison yeast, and hops to make a well balanced and dry Belgian style saison.

ABV: 5.7%
IBU: 27.1
SRM: 11.9

SoCo Lemongrass Ginger Saison

[All Grain Link](#)

[Partial Mash Link](#)

This Belgian style Saison is packed with ginger and lemon flavors. This beer is hopped with Challenger and Hallertau hops and flavored with ginger root and lemongrass.

6.5% ABV
6.7 SRM
26.5 IBU

SoCo Passion Fruit Saison

[All Grain Link](#)

[Partial Mash Link](#)

A saison flavored with natural passion fruit flavoring and featuring Ariana hops which provide some fruit, berry and citrus flavors and aromas. This recipe also includes coriander seeds for added spice that Saisons are known for.

6.6% ABV
24.0 IBU
7.9 SRM

9E. Belgian Golden Strong Ale

SoCo - Belgian Golden Strong Ale

[All Grain Link](#)

[Partial Mash Link](#)

This sipping beer packs a punch with 10% ABV. This beer is malt forward with a focus on malty sweet Pilsen malt. Target and East Kent Golding hops provide mild floral and herbal flavors and aromas.

ABV: 10%

IBU: 30.6

SRM: 4.6

SoCo - Goldy McGoldface

[All Grain Link](#)

[Partial Mash Link](#)

Pale gold in color with fruity, spicy, and alcohol flavors. This Belgian ale has an 9.2% ABV and packs a punch. This beer is malt forward with an emphasis on the malty sweet flavors of Belgian Pilsen malt. Sterling hops are used for bittering while Styrian Golding hops provide some floral and spice flavors and aromas.

ABV: 9.2%

IBU: 26.6

SRM: 5.2

9F. Trappist Single

SoCo Trappist Single

[All Grain Link](#)

[Partial Mash Link](#)

A lower alcohol Belgian style ale. This light colored ale has light malt flavor and is complimented with German Perle and Saphir hops which contribute light spicy and fruity flavors.

5.5% ABV

32.5 IBU

4.4 SRM

9G. Belgian Dubbel

SoCo - Belgian Dubbel

[All Grain Link](#)

[Partial Mash Link](#)

A malty complex Trappist ale. Dark fruit flavors and rich malt sweetness start with the aroma and continue all the way through the dry finish.

ABV: 7.07

SRM: 11.9

IBU: 17.6

9H. Belgian Tripel

SoCo - Belgian Tripel

[All Grain Link](#)

[Partial Mash Link](#)

A deep gold Trappist Ale with a pleasant rounded malt flavor. Extremely drinkable pint considering the high alcohol level. A perfect marriage of spicy, fruity and rich alcohol flavors. Tettnang and Saaz hops provide floral and spicy flavors and aromas that compliment the Belgian yeast flavors.

ABV: 8.77%

IBU: 30.30

SRM: 5.7

SoCo - Orange Tripel

[All Grain Link](#)

[Partial Mash Link](#)

This Belgian Tripel style beer is a high gravity golden ale with fruity yeast characteristics. This recipe is high in alcohol but still very drinkable, has soft spice aromatics from the sweet orange peel and coriander added during the boil.

ABV: 8.64%

IBU: 25

SRM: 5

SoCo Texas Tripel

[All Grain Link](#)

[Partial Mash Link](#)

This Texas Tripel features Wildfire Pale Malt from TexMalt in Fort Worth Texas. The recipe has enhanced malt flavor from Caramel Vienna Malt and Flaked Oats. This Tripel also features Willamette and Challenger hops.

9.7% ABV

26.9 IBU

6.8 SRM

Blood Orange Belgian Tripel

[All Grain Link](#)

[Partial Mash Link](#)

This Belgian style tripel has strong blood orange flavors that pair well with the malty flavors of

Belgian Pilsen, Caramel Vienna, and Aromatic malts. Challenger and Styrian Golding hops provide light bitterness.

8.4% ABV
24.6 IBU
6.1 SRM

9I. Belgian Dark Strong

SoCo - Belgian Dark Strong Ale

[All Grain Link](#)

[Partial Mash Link](#)

This 10.3% ABV Belgian Dark Strong is a sipping beer. The ale has distinct spicy characteristics that complement the malty sweetness. Munich malt and a light amount of Carafa III provide body and color. D-45 Candi Syrup helps bring the color up to a good brown color.

ABV: 10.3%
SRM: 18.9
IBU: 29.3

SoCo - Quady McQuadface

[All Grain Link](#)

[Partial Mash Link](#)

A rich, strong, malt forward Belgian Dark Strong Ale. Complex stone fruit characteristics complement the smooth, yet spicy yeast profile. Munich, Caramunich, Special B, and Dark Candi Sugar provide caramel and raisin malt flavors.

ABV: 10.74%
IBU: 23
SRM: 19

SoCo Cherry Quad (Belgian Dark Strong)

[All Grain Link](#)

[Partial Mash Link](#)

A high gravity, dark, and malty Belgian style ale with cherry, caramel, and chocolate flavors. This sipping beer is perfect for cold winter nights. Chocolate malt and Special B provide flavors of chocolate and raisin while natural cherry flavoring gives this beer a very distinct cherry flavor.

9.7% ABV
20.0 SRM
26.3 IBU

9J. Belgian Stout

SoCo - Belgian Stout

[All Grain Link](#)

[Partial Mash Link](#)

A great roasty and chocolaty grain bill of a stout combined with German hops and Belgian yeast. If you like Stouts and Belgian ales, then you will love this Belgian Stout recipe.

ABV: 6.68
SRM: 35.8
IBU: 37.2

10. Scottish Beers

Scottish style ales are malt forward and have light hop bitterness and flavors. Wee Heavy ales are much higher in alcohol content than the other styles in this category.

10A. Scottish Light

SoCo - Scottish Light

[All Grain Link](#)

[Partial Mash Link](#)

This easy drinking Scottish beer is light in alcohol but full of flavor. The beer features crystal and chocolate malts and the floral and citrus flavors and aromas of Challenger hops.

ABV: 3.14%

OG: 1.032

FG: 1.008

IBU: 15.8

SRM: 13.3

SoCo 60 Shilling Scottish Light Ale

[All Grain Link](#)

[Partial Mash Link](#)

A low ABV easy drinking malt forward beer with caramel and light chocolate flavors. East Kent Golding hops provide a low hop bitterness. Scottish ales are sometimes referred to in shillings which references how much a barrel of beer cost during the mid and late 1800's. The lower the shilling means lower ABV.

ABV: 3.2

IBU: 13.0

SRM: 18.3

10B. Scottish Heavy

SoCo - Scottish Heavy

[All Grain Link](#)

[Partial Mash Link](#)

This easy drinking Scottish beer is light in alcohol but full of flavor. The beer features crystal and chocolate malts and the floral and citrus flavors and aromas of Challenger hops. The Scottish Heavy is a little higher on the alcohol than our Scottish Light recipe which also increases that malt presence. Scottish Heavy beers are similar to Wee Heavy beers but with a much smaller alcohol content.

ABV: 3.66%

IBU: 18.7

SRM: 13.5

SoCo 70 Shilling Scottish Heavy Ale

[All Grain Link](#)

[Partial Mash Link](#)

A low ABV easy drinking malt forward beer with caramel and light chocolate flavors. This Scottish ale is a little higher in ABV and body than the 60 Shilling Scottish Light Ale. East Kent Golding hops provide a low hop bitterness. Scottish ales are sometimes referred to in shillings which references how much a barrel of beer cost during the mid and late 1800's. The lower the shilling means lower ABV.

ABV: 3.7

IBU: 15.4

SRM: 18.4

10C. Scottish Export

SoCo - Scottish Export

[All Grain Link](#)

[Partial Mash Link](#)

This easy drinking Scottish beer is light in alcohol but full of flavor. The beer features crystal and chocolate malts and the floral and citrus flavors and aromas of Challenger hops. The Scottish Export is similar to our Scottish Light and Scottish Heavy recipes but bigger. This style is also lighter than a Wee Heavy.

ABV: 4.58%

IBU: 22.9

SRM: 14.4

SoCo 80 Shilling Scottish Export Ale

[All Grain Link](#)

[Partial Mash Link](#)

A 5.0% ABV malt forward beer with caramel and light chocolate flavors. This Scottish ale is higher in ABV and body than the 60 Shilling and 70 Shilling Scottish Ales. East Kent Golding hops provide a low hop bitterness. Scottish ales are sometimes

referred to in shillings which references how much a barrel of beer cost during the mid and late 1800's. The lower the shilling means lower ABV.

ABV: 5.0

IBU: 24.8

SRM: 18.6

IBU: 25.4

SRM: 20.3

10D. Wee Heavy

SoCo - Strong Scotch Ale (Wee Heavy)

[All Grain Link](#)

[Partial Mash Link](#)

Rich and malty with a subtle peated smoke character, this recipe is the strongest of the Scottish style beers. Hop bitterness is low. Crystal 40L and Roasted Barley provide caramel and light roast flavors. Skip dessert and enjoy this wee heavy instead!

SoCo 90 Shilling Wee Heavy Ale

[All Grain Link](#)

[Partial Mash Link](#)

A 6.9% ABV malt forward beer with caramel and light chocolate flavors. This Scottish ale is higher in ABV and body than the 60 Shilling, 70 Shilling, and 80 Shilling Scottish Ales. East Kent Golding hops provide a low hop bitterness. Scottish ales are sometimes referred to in shillings which references how much a barrel of beer cost during the mid and late 1800's. The lower the shilling means lower ABV.

ABV: 6.9

IBU: 23.9

SRM: 20.9

SoCo 120 Shilling Wee Heavy Ale

[All Grain Link](#)

[Partial Mash Link](#)

A 9.5% ABV malt forward beer with caramel and light chocolate flavors. This Scottish ale is higher in ABV and body than the 60 Shilling, 70 Shilling, 80 Shilling and 90 Shilling Scottish Ales. East Kent Golding hops provide a low hop bitterness.

Scottish ales are sometimes referred to in shillings which references how much a barrel of beer cost during the mid and late 1800's. The lower the shilling means lower ABV.

ABV: 9.5%

11. Spiced Beer, Gruits & Autumn & Winter Seasonal Beers

Autumn and Winter seasonal beers are malt forward beers with added spices to give you a full range of seasonal flavors such as pumpkin, cinnamon, licorice, and ginger. Gruits do not use hops. Instead, gruits use herbs and roots such as mugwort to provide bitterness.

11A. Autumn Seasonal Beers

SoCo - Pump Up The Pumpkin Ale

[All Grain Link](#)

[Partial Mash Link](#)

A deep amber colored ale infused with pumpkin spice flavoring. Golden promise malt provides a slightly sweet and clean base for pumpkin spice. Golden naked oats and Biscuit malt provide a rich nutty flavor and Crystal 120L and Caravienne contribute caramel and dark fruit flavors.

ABV: 5.89%

IBU: 16.9

SRM: 15.7

SoCo - Pumpkin Latte Cream Ale

[All Grain Link](#)

[Partial Mash Link](#)

An early fall cream ale with hints of pumpkin spice and coffee. Slightly malty sweet, with no lingering bitterness. Flaked corn gives this beer added creaminess and lactose increases the level of sweetness. You don't have to be a beer lover to enjoy!

ABV: 5.24%

IBU: 15

SRM: 3

SoCo Pumpkin Ale

[All Grain Link](#)

[Partial Mash Link](#)

A pumpkin ale packed with pumpkin spice flavoring and complemented with caramel, toast, and chocolate malt flavors. US Mt. Hood and Crystal hops provide a balanced bitterness level. This 6.0% ABV pumpkin ale is perfect for cool fall nights.

6.0% ABV

22.7 IBU

14.2 SRM

SoCo Pumpkin Belgian Blonde Ale

[All Grain Link](#)

[Partial Mash Link](#)

A Belgian Blonde ale with spice and pepper characteristics from Belgian yeast and pumpkin spice flavors added during the boil. The addition of Perle and Hallertau hops add additional spice and fruit characteristics.

6.8% ABV

22.5 IBU

5.8 SRM

SoCo Pumpkin Porter

[All Grain Link](#)

[Partial Mash Link](#)

This Pumpkin Porter is loaded with pumpkin spice flavor, chocolate and caramel malt flavors, and light biscuit flavors. Sterling and Crystal hops provide balanced bitterness.

6.0% ABV

32.5 SRM

38.6 IBU

SoCo Pumpkin Spice Blonde Ale

[All Grain Link](#)

[Partial Mash Link](#)

An American style blonde ale dominated by pumpkin spice flavors with hints of bread and caramel malt flavors. This beer also features Loral hops which contribute light floral, herbal, and citrus flavors and aromas.

5.0% ABV

22.1 IBU

4.7 SRM

11B. Winter Seasonal Beers

Beans The Elf Christmas Ale

[All Grain Link](#)

[Partial Mash Link](#)

A holiday ale full of cinnamon and ginger root. This reddish-brown colored ale also features a rich malty flavor with Crystal 80L, Special Roast, and Pale

Chocolate provide plenty of caramel, biscuit, and chocolate flavors.

6.1% ABV
16.0 SRM
20.2 IBU
1.059 OG
1.013 FG

Cherry Holiday Ale

[All Grain Link](#)

[Partial Mash Link](#)

Our Cherry Holiday Ale is packed with cherry, caramel, and chocolate flavors. This delicious 6.4% ale is balanced towards maltiness and complemented with English Sovereign hops. We also added a pound of wildflower honey.

6.4% ABV
22.3 IBU
14.6 SRM

SoCo - Warm Winter

[All Grain Link](#)

[Partial Mash Link](#)

This winter warmer ale is loaded with flavor. Cinnamon sticks, Juniper berries, and ginger root provide a festive flavor combination perfect for the holiday season. Crystal 80L, Crystal Wheat Malt, Biscuit Malt, and Chocolate malt provide strong caramel and biscuit flavors with hints of chocolate.

ABV: 6.7
SRM: 19.9
IBU: 31.6

Strong Winter Ale

[All Grain Link](#)

[Partial Mash Link](#)

An 8.5% strong winter ale with rich malt, vanilla, and cinnamon flavors and aromas. Cinnamon sticks and natural vanilla flavoring give this beer strong vanilla and cinnamon flavors. This beer is a perfect choice on cold winter nights.

8.5% ABV
32.8 IBU
20.4 SRM

SoCo Holiday Stout

[All Grain Link](#)

[Partial Mash Link](#)

This holiday stout is full of cinnamon, chocolate, caramel, plum, and citrus flavors with hints of biscuit. Cinnamon sticks are added to the boil and this beer is hopped with Galena and Loral hops which contribute dark fruit, citrus, and earthy flavors and aromas.

6.5% ABV
50.1 IBU
34.0 SRM

SoCo Spiced Porter

[All Grain Link](#)

[Partial Mash Link](#)

A 6.1% American style porter featuring caramel and chocolate malt flavors and strong licorice and cinnamon flavors from the addition of Star Anise and Cinnamon Sticks. This beer also features American Cluster hops.

6.1% ABV
35.2 SRM
37.7 IBU

SoCo Spiced Stout

[All Grain Link](#)

[Partial Mash Link](#)

A 6.7% American style stout featuring chocolate & roast malt flavors and strong licorice and cinnamon flavors from the addition of Star Anise and Cinnamon Sticks. This beer also features American Galena and Willamette hops.

6.7% ABV
37.7 SRM
45.4 IBU

11C. Other Spiced Beers & Gruits

SoCo Heather Ale

[All Grain Link](#)

[Partial Mash Link](#)

A 5.5% Scottish style ale featuring heather tips which provide chamomile & mint flavors with a hint of lavender. This recipe also has bready, caramel, and light chocolate flavors from Golden Promise malt, Crystal 80L, and Pale Chocolate Malt. East Kent Golding hops added at the beginning of the boil add light bitterness to this ale.

5.5% ABV
17.1 IBU

14.3 SRM

SoCo Mugwort Lemon Gruit

[All Grain Link](#)

[Partial Mash Link](#)

A beer without hops. Mugwort is used to provide bitterness to this beer and also provides sage-like flavors and aromas. Lemon peel is added to the boil to provide lemon flavors. The base grain recipe is similar to an Irish Red Ale.

5.1% ABV

13.1 SRM

12. Smoked Ales

Smoked ales use smoked grains to provide rich smoke flavors and aromas. Grodsiskie is a German style ale that uses oak smoked wheat malt to provide rich oak flavors and aromas.

SoCo - Grodsiskie

[All Grain Link](#)

[Partial Mash Link](#)

A light and lower alcohol beer brewed with a healthy amount of oak smoked wheat malt. This beer is smoke in a bottle.

ABV: 3%

IBU: 27.4

SRM: 2.6

Mesquite Smoked Porter

[All Grain Link](#)

[Partial Mash Link](#)

A 5.7% ABV American Porter with distinct smoky mesquite aromas that come from Mesquite Smoked Malt. Northern Brewer and Willamette hops provide a balanced bitterness.

ABV: 5.7%

IBU: 32.6

SRM: 30.2

SoCo - Zilker Park Smoked Pale Ale

[All Grain Link](#)

[Partial Mash Link](#)

A golden pale ale with a hint of smokiness. A perfect BBQ companion! Oak smoked wheat provide light smoky flavors and aromas while Cascade hops contribute citrus and grapefruit flavors and aromas. American Nugget hops are used for bittering.

ABV: 5.0

SRM: 7.3

IBU: 39.3

13. Sour Ales

Our Easy Brewing recipes use acidulated malt to give these ales a sharp sour flavor. The Advanced Brewing recipes use bacteria culture to naturally sour these beers. Using bacteria cultures can bring out more complex sour flavors than using acidulated malt.

13A. Berliner Weisse

SoCo - Berliner Weisse (Easy Brewing)

[All Grain Link](#)

[Partial Mash Link](#)

Our berliner weisse is a pale and low alcoholic German wheat beer with a clean lactic sourness derived from the addition of acidulated malt to the mash. This is an easy way to make a berliner weisse beer that does not require the addition of lactobacillus. If you would like to brew using advanced homebrew techniques, then consider our Berliner Weisse Advanced Brewing Partial Mash Recipe Kit.

ABV: 3.5%

IBU: 5.4

SRM: 2.9

SoCo - Berliner Weisse (Advanced Brewing)

[All Grain Link](#)

[Partial Mash Link](#)

Our berliner weisse is a pale and low alcoholic German wheat beer with a clean lactic sourness derived from the addition of lactobacillus during fermentation. This recipe goes beyond basic brewing techniques and requires a longer fermentation period. Be cautious when using lactobacillus with the same equipment that is used to make other styles of beer. You may inadvertently sour the other beers. If you would like to brew using easier methods, then consider our Berliner Weisse Easy Brewing Partial Mash Recipe.

ABV: 3.6%

IBU: 5.4

SRM: 2.5

13B. Gose

SoCo - Gose (Easy Brewing)

[All Grain Link](#)

[Partial Mash Link](#)

A Golden German ale that's both pleasantly sour and slightly salty. A hint of coriander on the nose, this recipe beer is light, cloudy, and refreshingly crisp. This recipe uses Acidulated Malt to give this beer sour flavor.

ABV: 4.58

SRM: 3.0

IBU: 7.0

SoCo - Gose (Kettle Sour)

[All Grain Link](#)

[Partial Mash Link](#)

Our Gose is a pale and low alcoholic German wheat beer with a clean lactic sourness derived from the addition of lactobacillus during the kettle sour process. This recipe goes beyond basic brewing techniques and requires a longer brew period. You will be adding lactobacillus to the kettle after the mash and letting the beer sit in the kettle for 24-72 hours before you begin the boil. Be cautious when using lactobacillus with the same equipment that is used to make other styles of beer. You may inadvertently sour the other beers. If you would like to brew using easier methods, then consider our Gose Easy Brewing All Grain Recipe.

ABV: 4.6%

IBU: 7.8

SRM: 3.0

Lagers

Lagers involve more advanced brewing techniques. Lager yeasts require low temperatures for fermentation and much colder temperatures after primary fermentation is complete. Fermentation time is also longer for lagers.

1. American Lager

SoCo - The Hard Way Lager

[All Grain Link](#)

[Partial Mash Link](#)

If you prefer the non-"craft" macrobrews, this is the recipe for you! A little more labor intensive than running to the supermarket, but so much more fun. Light bodied and lightly hopped, this beer is easy drinking and truly for everyone!

ABV: 3.53

IBU: 10

SRM: 1

2. German Pilsner

SoCo - German Pilsner

[All Grain Link](#)

[Partial Mash Link](#)

A light bodied, crisp German lager. Elegant floral noble hops add a pleasant bitterness that balances the pilsner malty sweetness. Historically adapted from the Czech Pilsner, the German Pilsner has a lighter body, and crisp lingering bitterness.

ABV: 4.84

SRM: 3.2

IBU: 31.9

3. Helles

SoCo - Helles

[All Grain Link](#)

[Partial Mash Link](#)

This beer is dominated by the clean and crisp taste of German Pilsen malt and the spiciness of German noble hops. This beer is similar to a German Pils but has less hop bitterness.

ABV: 4.71%

IBU: 17.7

SRM: 2.9

4. Helles Bock (Maibock)

SoCo - Helles Bock (Maibock)

[All Grain Link](#)

[Partial Mash Link](#)

A great maibock (or helles bock) with plenty of body and alcohol. The ABV is 7% and the beer is complemented with German tradition hops.

ABV: 7.0

IBU: 28.3

SRM: 7.1

SoCo - Maui Bock

[All Grain Link](#)

[Partial Mash Link](#)

A non-traditional Maibock with hints of beech smoke for an amazing flavor. For crisp and clean results, craft as a standard lager.

ABV: 6.41

IBU: 28

SRM: 6

5. Mexican Lager

SoCo - Baja Bliss Mexican Lager

[All Grain Link](#)

[Partial Mash Link](#)

This Mexican style lager is modeled after the light, clean, and crisp Mexican lagers. There's also an added creaminess that comes from the small amount of flaked maize in the steeping grains. A perfect beer for the hot summer months.

ABV: 4.6%

IBU: 13

SRM: 12

6. Vienna Lager

SoCo Vienna Lager

[All Grain Link](#)

[Partial Mash Link](#)

This Vienna Lager features the bready and toasty flavors of Vienna malt with hints of caramel and

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chocolate from the Carafa II and Caramunich malts. Saaz hops provide hints of herb and spice.
5.2% ABV
24.1 IBU
12.9 SRM

7. Czech Amber Lager

SoCo - Czech Amber Lager

[All Grain Link](#)

[Partial Mash Link](#)

A malty amber colored lager balanced with spicy and herbal aromas and flavors of Czech Saaz hops.

ABV: 5.24%
SRM: 13.4
IBU: 23.7

8. Czech Pilsner

SoCo - Czech Pilsner

[All Grain Link](#)

[Partial Mash Link](#)

Visit Prague with a traditional Czech Pilsner! Light bodied, but rich and refreshing. Saaz hops provide light herbal flavors and pleasant bitterness.

ABV: 4.84%
SRM: 3.2
IBU: 31.9

9. Czech Premium Pale Lager

SoCo - Czech Premium Pale Lager

[All Grain Link](#)

[Partial Mash Link](#)

This classic light bodied Czech lager combines the bready flavors of Pilsen & Vienna malts with spicy and herbal flavors of Czech Saaz hops.

ABV: 5.1%
IBU: 33.8
SRM: 5.1

10. Dark Czech Lager

SoCo - Dark Czech Lager

[All Grain Link](#)

[Partial Mash Link](#)

This dark Czech lager combines the malty rich flavors of darker crystal malts and debittered black malt with the spicy and herbal flavors and aromas of Czech Saaz hops.

ABV: 5.37%
SRM: 24.7
IBU: 23.2

11. Baltic Porter

SoCo - Baltic Porter (Lager)

[All Grain Link](#)

[Partial Mash Link](#)

This cold fermented porter has all the caramel toffee malt flavors of a traditional English porter, but a very smooth, clean finish from the bottom-fermenting yeast. Very little roasty notes, this recipe focuses on it's rich, malty sweetness and dark fruit flavors.

ABV: 8.12
IBU: 30
SRM: 26

12. Marzen (Festbier & Oktoberfest)

SoCo - Oktoberfest

[All Grain Link](#)

[Partial Mash Link](#)

A malt forward Oktoberfest dominated by the malty flavors of Munich and the caramel flavors of Caramunich. This beer also has the traditional German Hallertau and Tettnang hops.

ABV: 4.84%
IBU: 25
SRM: 9

Stein Half Full Oktoberfest

[All Grain Link](#)

[Partial Mash Link](#)

Our Stein Half Full Oktoberfest has plenty of malty flavors and complimented by German Tradition and Hersbrucker hops. This 6% Marzen style lager is malt-forward and full of caramel and toasty flavors.
6.0% ABV
20.2 IBU
10.7 SRM

Yodeling Coyote Oktoberfest

[All Grain Link](#)

[Partial Mash Link](#)

A malt forward amber lager dominated by the malty caramel and toasty flavors. This Marzen lager also has German Perle and Hersbrucker hops which provide hints of spice and fruit. A perfect fall Oktoberfest beer.

ABV: 6.1%

IBU: 20.9

SRM: 1.060

SoCo Festbier - All Grain

[All Grain Link](#)

[Partial Mash Link](#)

A golden straw colored Märzen style lager with bread & toast malt flavors. This lager features German Tradition and Hallertau hops which provide herbal and spice flavors and aromas. This lager is lighter in color than a lot of Oktoberfest beers found in the US. However, this beer is lighter in body which makes this beer much more refreshing.

5.9% ABV

22.3 IBU

4.6 SRM

13. Munich Dunkel

SoCo - Munich Dunkel

[All Grain Link](#)

[Partial Mash Link](#)

A deep and complex German lager with rich bread and toast flavors with hints of caramel and chocolate. Hersbrucker hops provide light spice, fruit, and floral flavors and aromas.

ABV: 5.5

IBU: 21

SRM: 15

14. Doppelbock

SoCo - Doppelbock

[All Grain Link](#)

[Partial Mash Link](#)

A strong, rich, and very malty German lager.

Toasty aroma combines with very subtle noble

hops to make a clean rich pint. Very strong and full bodied!

ABV: 9.17

SRM: 19.3

IBU: 19.4

15. Rauchbier

SoCo - Rauchbier

[All Grain Link](#)

[Partial Mash Link](#)

Do you like BBQ? Then you might like this Rauchbier. This Rauchbier uses 3 pounds of Beech Smoked Rauch Malt to give this beer very distinct smoke aromas and flavors.

ABV: 5.5%

IBU: 24.7

SRM: 15.9

16. Rye Lager

SoCo Rye Lager

[All Grain Link](#)

[Partial Mash Link](#)

The SoCo Rye Lager is an amber colored lager with the spicy flavors of rye malt, crystal rye malt, and chocolate rye malt. Triumph and Sterling hops provide a complimentary hop bitterness.

5.0% ABV

25.2 IBU

13.0 SRM

17. Schwarzbier

SoCo Schwarzbier

[All Grain Link](#)

[Partial Mash Link](#)

A German style black lager with Carafa III and Caramunich malts providing light caramel, chocolate, and roast flavors while Hersbrucker and Northern Brewer hops provide a balanced bitterness.

4.8% ABV

24.7 IBU

22.8 SRM