

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