



CROSBY HOPS™

← **RECIPE BOOK** →

Recipes provided by the breweries with permission.

Twin Cities

IPA

ABV: 6.8%



El Dorado® CGX™
Nugget CGX™

Azacca®
Cashmere

Grain Bill:

- 20% Maine Grown 2-Row
- 30% 2-Row Pale
- 30% 2-Row Pilsner
- 5% Carapils®
- 7% Flaked Oats
- 8% Raw White Wheat

Mash Temp:

150°F (65.5°C)

Yeast:

Allagash House
Yeast

Hop Schedule:

- 60 min: Azacca® @ 0.05 lbs/bbl
- Whirlpool: El Dorado® CGX™ @ 0.4 lbs/bbl,
Azacca® @ 0.55 lbs/bbl
- Dry Hop 1: Nugget CGX™ @ 0.4 lbs/bbl
- Dry Hop 2:
 - Cashmere @ 0.55 lbs/bbl
 - El Dorado® CGX™ @ 0.28 lbs/bbl
 - Azacca® @ 0.28 lbs/bbl



CROSBY HOPS

Real Estate

Single Hop IPA

ABV: 7%



Estate Grown Comet

Grain Bill:

- 97% Pilsner
- 3% Carapils®

Hop Schedule:

- 75 min: Comet @ 0.4 lbs/bbl
- Whirlpool: Comet @ 0.75 lbs/bbl
- Dry Hop: Comet @ 2.2 lbs/bbl

Additional Notes:

Fermented at 68°F. For dry hop, 0.5P from terminal gravity.

Mash Temp:

148°F (64.4°C)

Yeast:

Chico Ale



Echo Chamber

West Coast IPA

ABV: 7%



El Dorado® CGX™
Centennial
Strata®

Waimea™
Amarillo®
Talus®

Grain Bill:

- 100% 2-Row

Mash Temp:

150°F (65.5°C)

Hop Schedule:

- 60 min: Talus®
- 5 min: Amarillo® @ 0.67 lbs/bbl
- Whirlpool: Centennial @ 0.5 lbs/bbl
- Dry Hop:
 - El Dorado® CGX™ @ 2 lbs/bbl
 - Centennial @ 1 lb/bbl
 - Strata® @ 1 lb/bbl
 - Waimea™ @ 0.3 lbs/bbl

Yeast:

California Ale

Additional Notes:

Gravity Specs – OG: 14.3°P / FG: 2.3°P
48 IBU's +/-



Launch Party

Hazy IPA

ABV: 7%



Estate Grown Comet
Strata® Hash

Strata®
Cashmere

Grain Bill:

- 70% Pilsner
- 15% Malted Wheat
- 15% Flaked Oats

Mash Temp:

150°F (65.5°C)

Yeast:

Juice Ale

Hop Schedule:

- 60 min: Comet @ 0.1 lbs/bbl
- Whirlpool: Strata® Hash @ 0.2 lbs/bbl
- Dry Hop (3 lbs/bbl):
 - Comet @ 2 lbs/bbl
 - Strata® @ 0.5 lbs/bbl
 - Cashmere @ 0.5 lbs/bbl



B Good!

Cold IPA

ABV: 7%



El Dorado® CGX™ Strata®
Strata® CGX Simcoe®
El Dorado®

Cereal Mash:

- Mash in rice and 20% of total pilsner malt @ 144°F (62.2°C) – 15 min
- Heat to boiling and maintain for 30 min with agitation
- Mash in remainder of barley and use cold liquor to reach 152°F (66.7°C) for 60 min
- Mash out

Yeast:

German Lager

Additional Notes:

Gravity Specs – OG: 15.5°P / FG: 2.7°P.
Carb to 2.7 vols.

Grain Bill:

- 75% Carolina Malt 2-Row Pilsner
- 25% Epiphany Malting Tidewater Gold Rice

Hop Schedule:

- 60 min: Simcoe® CO2 Extract @ 9 g/bbl
- 10 min: Strata® @ 0.2 lbs/bbl
- Whirlpool: El Dorado® CGX™ @ 0.7 lbs/bbl, Strata® @ 0.3 lbs/bbl, Simcoe® CO2 Extract @ 9 g/bbl
- Dry Hop (@ 4P):
 - Strata® CGX™ @ 0.7 lbs/bbl
 - El Dorado® @ 0.7 lbs/bbl
 - Simcoe® @ 0.3 lbs/bbl



CROSBY HOPS

Drinking Sunshine

Hoppy Pale Ale

ABV: 5%

DESCHUTES



Amarillo®
Nugget

Grain Bill:

- 85% 2-Row Pale
- 5% C-15
- 10% Malted White Wheat

Mash Temp:

150°F (65.5°C)

Yeast:

Juice Ale

Hop Schedule:

- 5 min: Amarillo® @ 0.5 lbs/bbl
- Whirlpool: Amarillo® @ 2 lbs/bbl
- Hop Dip: Nugget @ 1.1 lbs/bbl
- Active Ferment Dry Hop: Amarillo® @ 1 lbs/bbl

Additional Notes:

Using a hop dip technique, FV was filled with 15 gallons of H2O at 170°F, then steeped for 90 minutes. Another note is that prior to the whirlpool addition, we cooled the wort to 170°F.



Join Us On The Vista

Dry Hopped Pseudo-Lagerbier

ABV: 5.5%



Hallertau Blanc Vista
Cluster Magnum

Grain Bill:

- 79% Pilsner
- 1.5% Munich
- 1.5% Acidulated
- 4.7% Spelt
- 7.9% Flaked Maize
- 4.7% Buckwheat

Mash Temp:

150°F (65.5°C)

Yeast:

Lutra Kveik

Hop Schedule (1.29 lbs/bbl):

- Boil: Magnum
- 15 min: Hallertau Blanc
- 10 min: Vista
- Whirlpool: Hallertau Blanc and Vista
- Dry Hopped:
 - Vista
 - Hallertau Blanc



Sauvin Sunrise

Hazy IPA

ABV: 6.8%

Fidens



Hop Revolution Nelson Sauvin™

Hop Revolution Pacific Sunrise™

Grain Bill:

- 80% 2-Row
- 10% Golden Promise
- 10% Flaked Oats

Hop Schedule:

- Whirlpool: Hop Revolution Nelson Sauvin™ @ 2 lbs/bbl
- Dry Hop (3 lbs/bbl):
 - Hop Revolution Nelson Sauvin™ @ 1.5 lbs/bbl
 - Hop Revolution Pacific Sunrise™ @ 1.5 lbs/bbl

Additional Notes:

Dry hop on day 10.

Mash Temp:

155°F (68°C)

Yeast:

Fidens House
Yeast



Focus

West Coast IPA

ABV: 6.5%



Hop Revolution Nelson CGX™

Strata® CGX™

Meridian® CGX™

Strata®

Meridian®

Grain Bill:

- 84% Pilsner
- 9% White Wheat
- 5% Carafoam
- 1.7% Acidulated

Mash Temp:

149°F (65°C)

Yeast:

American Ale

Hop Schedule:

- 80 min: Strata® @ 0.03 lbs/bbl
- 5 min: Meridian® @ 0.1 lbs/bbl,
Hop Revolution Nelson Sauvignon™ CGX™ @ 0.07 lbs/bbl
- Whirlpool: Hop Revolution Nelson Sauvignon™ CGX™ @ 0.4 lbs/bbl, Strata® CGX™ @ 0.4 lbs/bbl
- Dry Hop:
 - Hop Revolution Nelson Sauvignon™ CGX™ @ 0.6 lbs/bbl
 - Hop Revolution Nelson Sauvignon™ @ 0.4 lbs/bbl
 - Strata® CGX™ @ 0.4 lbs/bbl
 - Meridian® CGX™ @ 0.4 lbs/bbl
 - Strata® @ 0.4 lbs/bbl



Crosby Pro-Am

West Coast Pale Ale

ABV: 5.6%



Belma® CGX™ Centennial
Belma® CTZ
Strata®

Grain Bill:

- 90% 2-Row
- 5% Rye
- 5% Crystal Medium

Hop Schedule:

- 60 min: CTZ @ 0.2 lbs/bbl
- Whirlpool: Belma® CGX™ @ 0.4 lbs/bbl
- Dry Hop:
 - Belma® CGX™ @ 0.4 lbs/bbl
 - Strata® @ 1.1 lbs/bbl
 - Centennial @ 1.1 lbs/bbl
 - Belma® @ 0.4 lbs/bbl

Additional Notes:

Dry hop rate of 3 lbs/bbl.

Mash Temp:

150°F (65.5°C)

Yeast:

Flagship Ale



Lone Peak Lager

Pale Lager

ABV: 4.5%



Saaz

Grain Bill:

- 67% Pilsner
- 20% Spelt
- 3% Acidulated
- 10% Vienna

Hop Schedule:

- 75 min: Saaz – Target 17 IBUs
- 15 min: Saaz – Target 10 IBUs
- 10 min: Saaz – Target 5 IBUs
- Whirlpool: Saaz – Target 3 IBUs

Additional Notes:

Saaz @ 0.7lbs/bbl for the entire brew.

Gravity Specs – OG: 10°P (1.040) / FG: 2°P IBU: 35

Mash Temp:

149°F (65°C)

Yeast:

Augustiner
Lager



Crosbo Pils

West Coast Style Pilsner

ABV: 5.8%



Idaho 7®
Estate Grown Comet

Cascade
Sterling

Grain Bill:

- 51% Bo Pils
- 41% 2-Row
- 8% Carafoam

Mash Temp:

153°F (67.2°C)

Yeast:

SafLager™

Hop Schedule (Aim for 40-45 IBUs):

- 60 min - Sterling @ 0.27 lbs/bbl
- 30 min - Sterling @ 0.08 lbs/bbl
- Whirlpool: Sterling @ 0.32 lbs/bbl
- Dry Hop (3 lb/bbl):
 - Idaho 7® @ 1 lb/bbl
 - Comet @ 1 lb/bbl
 - Cascade @ 1 lb/bbl

Additional Notes:

For water, the main thing we usually look at is the chloride/sulfate ratio. We typically lean chloride heavy – a 2:1 ratio. Our more exact water profile (after calcium chloride adjust) is: Ca-68, Mg-3, Na-45, Cl-105, SO-42.

Full production specs you should start with aiming at 0.7 mil/ml/per °P, then knockout around 53°F. From there you will ferment around 55°F and diacetyl rest up to 65°F at around 70% attenuation.

Gravity specs – OG: 13.5°P / FG: 2.7°P.



CROSBY HOPS

Duality: Strata® & Riwaka

NE DIPA

ABV: 8.3%



Strata® CGX™
Hop Revolution Riwaka™
Strata®

Grain Bill:

- 2-Row
- Oat Malt
- Carapils®
- Flaked Wheat
- Flaked Oats
- Dextrose

Mash Temp:

151°F (66°C)

Yeast:

London III

Hop Schedule:

- 10 min: Strata® @ 0.55 lbs/bbl
- Whirlpool: Hop Revolution Riwaka @ 1.1 lbs/bbl, Strata® @ 0.55 lbs/bbl, Strata® CGX™ @ 0.55 lbs/bbl
- Dry Hop 1 (at 7°P):
 - Strata® @ 0.55 lbs/bbl
 - Hop Revolution Riwaka @ 0.55 lbs/bbl
 - Strata® CGX™ @ 0.55 lbs/bbl
- Dry Hop 2 (at Terminal):
 - Strata® CGX™ @ 0.55 lbs/bbl
 - Hop Revolution Riwaka @ 0.55 lbs/bbl



DDH Revolution-Hero

DDH Hazy IPA

ABV: 7.7%



Cascade

NZ Revolution Blend™

(Hop Revolution Nelson Sauvignon™, Hop Revolution Motueka™,
Hop Revolution Pacific Sunrise™, Hop Revolution Riwaka™)

Grain Bill:

- 47% Pilsner Malt
- 26% Oat Malt
- 12% Flaked Oats
- 6% Carapils® Malt
- 5% Flaked White Wheat
- 3% Unmalted Wheat
- 1% Acidulated Malt

Mash Temp:

Single Infusion
Mash @ 160°F
(71°C)

Yeast:

Cosmic Punch Ale

Hop Schedule:

- Mash Hops: Cascade @ 0.4 lbs/bbl
- Hop Dip: Cascade @ 0.4 lbs/bbl
- Dry Hop: Revolution Hop Blend™ @ 4 lbs/bbl



Additional Notes:

Cascade pellets are added in the mash mixer during mash in (Note: No other hops were used in the brewhouse).

We then pushed Crosby Cascade pellets into the fermentation tank with Cosmic Punch (Thiolized British Ale 5) Yeast from Omega Yeast Labs. The goal with this was to get the hops mixed in with the yeast so they could interact and bio-transform conjugated thiols into free thiols as well as extract additional thiols from the lightly kilned and under-modified grains we are using.

We then cooled down the wort and transferred into a fermentation tank with the yeast prop and Crosby Cascade. With wort temp at 68°F, we transferred into the fermentation tank at 15L / min. We ramped the temperature up to 72°F on day 2 of fermentation.

On day 4, we dumped all thick yeast and dry hopped the tank with 440 lbs. of Revolution Blend™ pellets at a rate of 4lbs/bbl. We are also counting on getting biotransformation aromatics and flavor by adding the hops while there is still fermentation activity.

On day 7, we dumped more thick yeast and hops that have settled to the bottom of the tank.

On day 11, secondary fermentation from Hop Creep is over and it passes VDK via GC testing and a sensory test. We then crash the tank to 32°F and will let this tank sit at 32°F while still dumping yeast/hops that settle until we are ready to centrifuge the beer. We aren't centrifuging to clarify but to separate any yeast or hop matter from the beer before going into package.



RnD – Crosby Hops

Double IPA

ABV: 8%



Amarillo®

Estate Grown Comet

Grain Bill:

- 76% Pilsner
- 11% Wheat
- 3% Munich
- 5% Oats
- 5% Dextrose

Mash Temp:

151°F (66°C)

Yeast:

California Ale

Hop Schedule:

- 75 min: Comet @ .15 lb/bbl
- 15 min: Comet & Amarillo® .57 lb/bbl
- Whirlpool: Comet & Amarillo® 2 lb/bbl
- Dry Hop 1: Comet @ .50 lb/bbl
- Dry Hop 2: Comet & Amarillo® @ 1.30 lbs/bbl
- Dry Hop 3: Comet & Amarillo® @ 1.60 lbs/bbl



Casablanca Dreamin'

West Coast IPA

ABV: 7.5%



Centennial Meridian®
Idaho 7® Estate Grown Comet

Grain Bill:

- 54.5% Golden Promise
- 27.3% 2-Row
- 9.9% Red Wheat
- 6.8% Carapils®
- 1.5% Sauermalz

Hop Schedule:

- 75 min: Centennial @ 0.05 lbs/bbl
- 30 min: Centennial @ 0.09 lbs/bbl
- 15 min: Centennial @ 0.09 lbs/bbl, Comet @ 0.09 lbs/bbl
- Whirlpool: Centennial @ 0.2 lbs/bbl, Comet @ 0.2 lbs/bbl, Idaho 7® @ 0.2 lbs/bbl, Meridian® @ 0.2 lbs/bbl
- Dry Hop 1:
 - Centennial @ 0.3 lbs/bbl
 - Comet @ 0.5 lbs/bbl
 - Idaho 7® @ 0.6 lbs/bbl
 - Meridian® @ 0.45 lbs/bbl
- Dry Hop 2:
 - Centennial @ 0.5 lbs/bbl
 - Comet @ 0.55 lbs/bbl
 - Idaho 7® @ 0.5 lbs/bbl
 - Meridian® @ 0.45 lbs/bbl

Mash Temp:

Single Infusion
Mash @ 154°F
(67.8°C)

Yeast:

Chico Ale





Additional Notes:

Brewed with Golden Promise and old school kettle hopping additions we followed that up with two rounds of dry hopping with the same cast of hops with a 15-minute whirlpool rest at 180°F. On day 6, we chilled the fermenter down to 56°F to remove yeast before dry hopping, then allowed the temp to free rise. 1st dry hop addition on day 8, and dry hop addition number 2 on day 10. Two 5.5bbl turns for a total of 11bbls. This beer wasn't fined, filterer, or centrifuged.

Gravity specs – OG: 16.8°P / FG: 3.2°P.



Vista-Lórien

American Blonde Ale

ABV: 5%



Vista
Lórien®

Grain Bill:

- 98% Pilsner
- 2% Honey Malt

Hop Schedule:

- 90 min: Vista @ 0.1 lbs/bbl
- 45 min: Vista @ 0.1 lbs/bbl
- Whirlpool: Lórien® @ 0.5 lbs/bbl, Vista @ 0.3 lbs/bbl

Mash Temp:

152°F (66.7°C)

Yeast:

Chico Ale

Additional Notes:

Whirlpool/knockout should not exceed 20 min. Overpitch (25%) the yeast and ferment colder (63°F).



Hidden Grove

DIPA

ABV: 8.2%



TONewood
BREWING



Chinook
Cashmere
Hüll Melon

Grain Bill:

- 64% 2-Row
- 20% Pilsner
- 15% Rolled Oats
- 1% Carafoam

Hop Schedule:

- 90 min: Dashing of Chinook
- Whirlpool: Chinook @ 0.75 lbs/bbl, Cashmere @ 0.75 lbs/bbl
- Dry Hop:
 - Chinook @ 0.75 lbs/bbl
 - Cashmere @ 0.75 lbs/bbl
 - Hüll Melon @ 1.5 lbs/bbl

Additional Notes:

Ferment @ 67°F. Carbonate and condition with captured fermentation gas. Gravity Specs – OG: 19°P / FG: 4.2°P

Mash Temp:

151°F (66°C)

Yeast:

Tonewood
House Ale Yeast



CROSBY HOPS



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