

Greetings from
CROSBY HOPS
Oregon

CBC 25

INDIANAPOLIS, IN

RECIPE BOOK





CBC 25 RECIPES

BENCH TEST

3

Fort George Brewing – Astoria, OR

HOP QUIVER

4

Pizza Port Brewing Co. – Solana Beach, CA

ESTATE GROWN

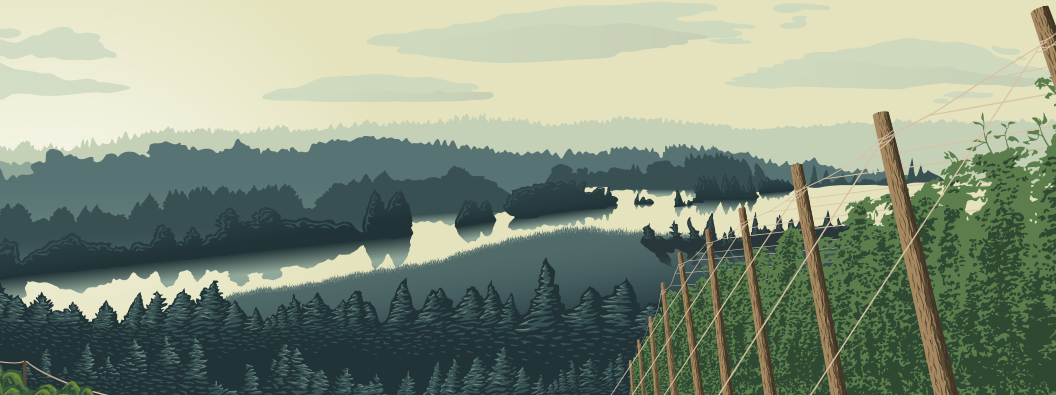
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Masthead Brewing Co. – Cleveland, OH

TAKING SHAPE

6

Highland Park Brewery – Los Angeles, CA



AMARILLO BY MORNING

7

Goshen Brewing Co. – Goshen, IN

Guggman Haus Brewing Co. – Indianapolis, IN

Moontown Brewing Co. – Whitestown, IN

SHUT UP AND DRINK ESTATE HOPS

8

Big Lug Brewing Co. – Indianapolis, IN

Pax Verum Brewing Co. – Lapel, IN

BENCH TEST

Single Hop IPA 6.5% ABV

Astoria, OR



FORT GEORGE



Crosby Experimental #3 T-90

BATCH SIZE

7 BBL

GRAIN BILL

Rahr Pils	93%
Link White Wheat	6%
Weyermann Acidulated	1%

MASH TEMP

164°F / 73°C

YEAST

WLP-001

ADDITIONAL NOTES

*Cool-Pool at 190°F (87.8°C)

HOP SCHEDULE

Kettle Additions

Apollo T-90 - FWH

Crosby Experimental #3 T-90
4 lbs @ 5 min

Whirlpool*

Crosby Experimental #3 T-90 – 11 lbs

Dry Hop***

Crosby Experimental #3 T-90 – 22 lbs

CROSBY HOPS™

HOP QUIVER

DIPA 8% ABV

Solana Beach, CA



Estate Grown Amarillo® **CGX®**

Estate Grown Chinook T-90

Azacca® **CGX®**

Azacca® T-90

BATCH SIZE

7 BBL

GRAIN BILL

2-Row	75%
White Wheat	16%
Acidulated	2%
Dextrose	7%

MASH TEMP 150°F / 65.5°C

YEAST

Cal Ale

HOP SCHEDULE

Kettle Additions

Estate Grown Chinook T-90

1 lbs @ 60min

Estate Grown Chinook T-90

1 lbs @ 20 min

Azacca T-90 – 4 lbs @ 5 min

Whirlpool

Estate Grown Amarillo® CGX® – 4 lbs

Dry Hop

Azacca® T-90 – 7 lbs

Estate Grown Chinook T-90 – 9 lbs

Estate Grown Amarillo® CGX® – 7 lbs

Azacca® CGX® – 11 lbs

CROSBY HOPS™

ESTATE GROWN

IPA 6.5% ABV

Cleveland, OH



Estate Grown Cascade T-90

Estate Grown Centennial T-90

BATCH SIZE

20 BBL

GRAIN BILL

Pilsner Malt	88%
Dextrin Malt	4%
Caramel Hell Malt	4%
Dextrose	4%

MASH TEMP

151°F / 66°C

YEAST

Chico

HOP SCHEDULE

Mash

Estate Grown Cascade T-90
0.55 lbs/bbl

Kettle Additions

Estate Grown Centennial T-90
0.275 lbs/bbl @ 60min
Estate Grown Centennial T-90
0.55 lbs/bbl @ 30 min

Whirlpool

Estate Grown Centennial T-90
0.55 lbs/bbl
Estate Grown Cascade T-90
0.55 lbs/bbl

Dry Hop

Estate Grown Centennial T-90
1.65 lbs/bbl
Estate Grown Cascade T-90
0.55 lbs/bbl

ADDITIONAL NOTES

Ferment at 67°F (19°C)
Dry Hop during fermentation after high krausen.
Hopping rates are based on brewhouse volume not final yield.
OG- 13.8° FG- 2°

CROSBY HOPS™

TAKING SHAPE

IPA 6.8% ABV

Los Angeles, CA



HQG4 T-90
Estate Grown Centennial CGX®
Estate Grown Comet T-90
Nugget T-90

BATCH SIZE

5 BBL

GRAIN BILL

Rahr 2-Row	83%
Admiral Pils	5%
Weyermann Carafoam	6%
Weyermann Vienna	6%

MASH TEMP

150°F / 65.5°C

YEAST

Fermentis 3470

HOP SCHEDULE

Kettle Additions

Nugget T-90 – 60 min

Estate Grown Comet T-90 – 30 min

Whirlpool

Estate Grown Centennial CGX®

Dry Hop

HQG4 – 3 lbs/bbl

CROSBY HOPS™

AMARILLO BY MORNING

Kellerpils 5% ABV

Goshen, IN | Indianapolis, IN | Whitestown, IN



Estate Grown Amarillo® **CGX®**
Estate Grown Amarillo® **T-90**
Sterling T-90



BATCH SIZE

15 BBL

GRAIN BILL

Weyermann Pilsner	78.5%
Weyermann Barke Pilsner	15%
Weyermann Barke Vienna	3.8%
Acidulated	2.7%

MASH TEMP

See notes*

YEAST

W-34/70

HOP SCHEDULE

Kettle Additions

Sterling T-90
FWH (Target 40 IBUs)

Whirlpool

(Below 98°C, 50/50 T90 and CGX™)
Estate Grown Amarillo® CGX® – 7.5 lbs
Estate Grown Amarillo® T-90 – 3.5lbs

Dry Hop

(2-3 lb/bbl, 50/50 T90 and CGX®)
Estate Grown Amarillo® CGX® – 11 lbs
Estate Grown Amarillo® T-90 – 22 lbs

ADDITIONAL NOTES

We use RO water and target 2:1 Chloride to Sulfate

*Mash in at 45°C (113°F)
Raise to 52°C (125°F), hold for 10 min
Raise to 62°C (143°F), hold for 20 min
Raise to 68°C (154°F), hold for 20 min
Raise to 72°C (161°F), hold for 20 min
Mash out at 76°C (168°F)

CROSBY HOPS™

SHUT UP AND DRINK ESTATE HOPS

Pale Ale 5.7% ABV

Indianapolis, IN | Lapel, IN



Estate Grown Comet **CGX**®

Estate Grown Chinook **CGX**®

Estate Grown "Deep Cut" Cascade **T-90**



BATCH SIZE

11 BBL

GRAIN BILL

Sugar Creek Brewers Malt	75%
Sugar Creek Chit Malt	8.3%
Sugar Creek Vienna Malt	8.3%
Sugar Creek White Wheat Malt	8.3%

MASH TEMP

150°F / 65.5°C

YEAST

US-05

ADDITIONAL NOTES

Target Water: Calcium 80ppm,
Magnesium 6ppm, Sodium 26ppm,
Sulfate 80ppm, Chloride 75ppm,
Bicarbonate 100ppm

HOP SCHEDULE

Kettle Additions

GR Magnum T-90 – 10 IBU @ 60min

Estate Grown "Deep Cut" Cascade T-90
2 lbs @ 5 min

Estate Grown Chinook CGX®
1 lbs @ 5 min

Estate Grown Comet CGX®
1 lbs @ 5 min

Whirlpool (Cool-Pool @ 170-175°F)

Estate Grown "Deep Cut" Cascade T-90
9 lbs

Estate Grown Chinook CGX® – 4.5 lbs

Estate Grown Comet CGX® – 4.5 lbs

Dry Hop (@ 55°F)

Estate Grown "Deep Cut" Cascade T-90
11 lbs

Estate Grown Chinook CGX® – 4.5 lbs

Estate Grown Comet CGX® – 4.5 lbs

CROSBY HOPS™

