

FRESH HOP

RECIPE BOOK



CROSBY HOPS

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STAY FRESH

Fresh Hop IPA 6.7% ABV

Portland, OR



Amarillo® Fresh Hops

BATCH SIZE 10 BBL

GRAIN BILL

Weyermann Pilsner 92%
Weyermann Carafoam 8%

MASH

Target Mash Temp.: 150° F

FERMENTATION

Yeast: WLP 001

ADDED NOTES

Once fermentation is complete cone is dumped and first dry hop is put in tank. After two days cone is dumped. Upon receiving the shipment of Fresh Hops from the farm, one to two people will set up a space to sort through all hops. We sort through the hops to take out any spoiled hops, stems, leaves, and any other objects we find in the hops. We then weigh the sorted hops and place them in coolship bags. The coolship bags are then put into an empty brite tank, tank is purged with CO₂, and beer is then transferred over to the brite. Time varies depending on hop variety. We start sensory on the beer after 24 hours of contact time. Before every sensory we rouse the tank to mix up the beer and hops. Once we get the flavors and aromas we are looking for we then transfer the beer in the brite tank back to a clean tank and start checking VDK's until beer passes. Then the beer is crashed and carbonated for packaging.

HOP SCHEDULE

Kettle Additions

Nugget (1oz/bbl) 60 min
Amarillo® (0.55lb/bbl) Whirlpool
Mosaic® (1.1lb/bbl) Whirlpool

Dry Hop #1

Simcoe® (1lb/bbl)
Amarillo® (0.55lb/bbl)
Citra® (0.55lb/bbl)
Mosaic® (0.55lb/bbl)

Dry Hop #2

Amarillo® Fresh Hops (4lb/bbl)

FRESH AND WET

Fresh Hop IPA 6.2% ABV

Jupiter, FL



Strata® Fresh Hops (an Indie Hops variety)

BATCH SIZE 15 BBL

GRAIN BILL

2-Row	80%
Flaked Wheat	10%
White Wheat	10%

MASH

Target Mash Temp.: 152° F

FERMENTATION

Yeast: London Fog

ADDED NOTES

Whirlpool at 180° F in Mash tun. Use rakes to spin hops.

Ferment at 67° F

Dry Hop at terminal at 72° F

HOP SCHEDULE

Kettle Additions

Columbus (0.1lb/bbl) First Wort

Columbus (0.2lb/bbl) 10 min

Strata® Fresh Hops (20lb/bbl) - Whirlpool

Dry Hop

Citra® (2.93lb/bbl)

THE FRAIS

Fresh Hop Wild Ale 5.5% ABV

Tillamook, OR



Strata® Fresh Hops (an Indie Hops variety)

BATCH SIZE 12 BBL

GRAIN BILL

Pilsner Malt 58%
Unmalted/Raw Wheat 42%

MASH

Target Mash Temp.: 167° F

FERMENTATION

Yeast: Spontaneous

ADDED NOTES

*Cascade and Willamette aged for 4 years
Fresh hops are picked up from the farm and rushed back to the brewery. They're added to 10HL vertical oak tank (pretty much filling them), then the tanks are purged with CO2. Aged barrels (2-3 years old) of spontaneous beer are selected and transferred into the oak tanks to rest with the fresh hops for 3-5 days

HOP SCHEDULE

Kettle Additions

Aged* Cascade (1.55lb/bbl) 180 min
Aged* Willamette (1.55lb/bbl) 180 min

Dry Hop

Strata® Fresh Hops (260lb)

KILLER GREEN

Fresh Hop NW IPA 7.1% ABV



Hood River, OR



Strata® Fresh Hops (an Indie Hops variety)

BATCH SIZE 20 BBL

GRAIN BILL

Gambrinus Pilsner Malt 97%
Great Western Malt 3%

MASH

Target Mash Temp.: 150° F

FERMENTATION

Yeast: Imperial Yeast
Gustav (Kolsch)

ADDED NOTES

Dump/Harvest yeast before first Dry Hop, and again before second.
3-5 day D Rest, then drop hops and yeast before crash.
OE~15 - TG~1.8

HOP SCHEDULE

Kettle Additions

Warrior® (0.2lb/bbl) 90 min
Citra® (0.35lb/bbl) 15 min
Strata® Fresh Hops (1lb/bbl) Whirlpool
Mosaic® (0.3lb/bbl) Knockout
Strata® Fresh Hops (6lb/bbl) Hop Back

Dry Hop

Citra® (0.75lb/bbl) at 2.5° P or below
Mosaic® (1lb/bbl) 48 hrs after first DH

WEST CASE SCENARIO

Fresh Hop Double IPA 8.5% ABV

Cleveland, OH



Strata® Fresh Hops (an Indie Hops variety)

BATCH SIZE 20 BBL

GRAIN BILL

Pilsner Malt	68.5%
Maris Otter	7%
Dextrin	7%
Caramel Hell	3.5%
Flaked Wheat	7%
Dextrose	7%

MASH

Target Mash Temp.: 149° F

FERMENTATION

Yeast: London III

ADDED NOTES

Ferment at 67° F Dry Hop during fermentation after high krausen.

Hopping rates are based on brewhouse volume not final yield.

OG-18.5* FG-3*

HOP SCHEDULE

Kettle Additions

Cascade (0.275lb per bbl) Mash Hopping

Warrior® Extract (15g/bbl) 80 min

Centennial (0.55lb/bbl) 45 min

Citra® (0.45lb/bbl) 30 min

Mosaic® (0.45lb/bbl) 20 min

Strata® (0.45lb/bbl) 5 min

Strata® (0.85lb/bbl) Whirlpool

Mosaic® (0.65lb/bbl) Whirlpool

Strata® Fresh Hops (4lb/bbl) Whirlpool
(bagged and hung)

Dry Hop

Citra® (0.55lb/bbl)

Mosaic® (0.55lb/bbl)

Strata® CGX™ (0.25lb/bbl)

FOG LIGHTS

Fresh Hop Hazy IPA 6.5% ABV

Tucson, AZ



Centennial Fresh Hops

BATCH SIZE 10 BBL

GRAIN BILL

Great Western Premium 2-Row	70%
Weyermann Munich Type 1	8%
Weyermann Munich Type 2	8%
Great Western Malted White Wheat	14%

MASH

Target Mash Temp.: 156° F

FERMENTATION

Yeast: WY1275 Thames Valley

ADDED NOTES

*Cooling whirlpool to 185° F before addition.

**Fresh Crosby hops added to brite tank after transfer and cold conditioning.

We always use the fresh hops in the brite/conditioning tank. This is where we believe we are able to extract the most intense, varietal specific, fresh hop character. Generally the finished beer will spend 48-72 hours on the fresh hops, and then get packaged or racked into kegs.

HOP SCHEDULE

Kettle Additions

- Chinook (10 IBU) 60 min
- Citra® (40 IBU) Whirlpool*
- Simcoe® (40 IBU) Whirlpool*
- Mosaic® (0.3lb/bbl) Knockout

Dry Hop – On Day 6

- Citra® (11lb)
- Mosaic® (11lb)
- Motueka™ (5.5lb)
- **Centennial Fresh Hops (2lb/bbl)

SO FRESH AND SO GREEN

Fresh Hop IPA 6.5% ABV

Gilbert, AZ



Idaho 7® Fresh Hops

BATCH SIZE 10 BBL

GRAIN BILL

Rahr North Star Pilsner Malt	65.5%
Malted Oats	13.1%
Flaked White Wheat	11.9%
Dextrin	6.5%
Acidulated Malt	3%

MASH

Target Mash Temp.: 154° F

FERMENTATION

Yeast: AEB New-E

ADDED NOTES

Total grain = 840lb

Fresh Hop utilization: We fill our mash tun with the wet hop cones after we mash out and clean the mash tun. We then pre-chill the wort post-boil down to 178° F before we begin to move the hot wort over into the mash tun to contact the fresh hops. Let them sit and contact for 30 minutes then we KO into a FV for fermentation to begin.

HOP SCHEDULE

Kettle Additions

Idaho 7® Wet Hops (198lb)
*Mash Tun/Hop Back

Dry Hop

Idaho 7® (11lb)
Strata® (11lb)
Idaho 7® Cryo® (9lb)

FRESH HOP IPA: STRATA® EDITION

Fresh Hop IPA 6.5% ABV

La Grande, OR



Strata® Fresh Hops (an Indie Hops variety)

BATCH SIZE 7 BBL

GRAIN BILL

Pale 2-Row	73%
Maris Otter	27%

HOP SCHEDULE

Kettle Additions

Strata® (0.3lb/bbl) Whirlpool
Strata® Fresh Hops (14.3lb/bbl) Hop Back

MASH

Target Mash Temp.: 149° F

Dry Hop

*Strata® (1.3lb/bbl)

FERMENTATION

Yeast: US-05

ADDED NOTES

*Dry Hop at 1.5P

Fresh hops are added to MLT after boil/whirlpool at 14.3lb/bbl of final wort volume. Hot wort is cascaded over the hops to nearly fill MLT, and the mixture agitated for 20 minutes. After 20 minutes, the fresh-hopped wort is knocked out into receiving FV, and the remaining hot wort from the kettle is added to MLT to repeat. Different systems will utilize different procedures, but the idea will be the same.

RIPPIN

Fresh Hop NW Pale Ale 6% ABV

Sunriver, OR



Amarillo® Fresh Hops

BATCH SIZE 15 BBL

GRAIN BILL

2-Row	85%
Dextrin	10%
C30 Malt	5%

MASH

Target Mash Temp.: 148° F

FERMENTATION

Yeast: Flagship

ADDED NOTES

Loose bagged for the kettle additions, 20-minute Hop Back/WP recirc. followed by 10-minute rest.

HOP SCHEDULE

Kettle Additions

150 GMA at 60 min

150 GMA at 30 min

Amarillo® Fresh Hops (25lb) 30 min

Amarillo® Fresh Hops (25lb) 15 min

Amarillo® Fresh Hops (50lb) Hop Back

Dry Hop

Amarillo® (22lb)

FRESH CENT

Fresh Hop Hazy IPA 6.8% ABV

Zilker
BREWING CO.

Austin, TX



Centennial Fresh Hops

BATCH SIZE 20 BBL

GRAIN BILL

Rahr Standard 2 Row	50%
Weyermann Pilsner	35%
Rahr White Wheat	10%
Rolled Oats	5%

MASH

Target Mash Temp.: 156° F

FERMENTATION

Yeast: London III

ADDED NOTES

Whirlpool in mash tun at ~198° F

17.75 BBL post KO in fermenter. ~14 BBL in brite tank

Fresh hops were added to a clean mash tun. Wort was pumped in from the kettle with the rakes running. Wort was knocked out to ferm temps once transfer was complete.

HOP SCHEDULE

Kettle Additions

Centennial Fresh Hops (80lb) Whirlpool

Dry Hop

Centennial (22lb)

Centennial Cryo® (11lb)



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