

Considerations and Suggestions for a Home Brewer's Recipe

(tips on what you might include in your recipe)

Be as specific as possible.

1) Ingredients: Name and Quantities

- Specific type of yeast
- Types of grain, malt extract
- Type of hops

2) Procedures:

- Extract Brewed or All Grain Recipe or Kit Brewed
- Times, Temperatures
- Single Fermentations or two (primary and secondary)
- Wort Chiller vs Ice Chilled
- Kegged or bottled

3) Specifications

- Batch Size
- OG (original gravity)
- FG (final gravity)
- SRM (standard reference method)
- IBU (international bitterness units)
- ABV (alcohol by volume)

Fogtown cannot replicate barrel aged or cask conditioned recipes or recipes depending on spontaneous fermentation. Recipes may be modified for compatibility with Fogtown's system.