

# Eudora Brewing Company – Brew On Premise Recipe List

**Please Note:** We break our beer styles into four pricing tiers, based on the cost of ingredients, from least expensive to most expensive. The tiers are: **Standard, Premium, Signature and Ultimate**. Typically, beers with more hops, more alcohol, or special ingredients tend to be more expensive. Recipes can be altered upon request, but the alcohol percentage *must remain the same*, and adding ingredients may increase the price of the brewing session, and if you change a recipe, we can't guarantee that it'll turn out the way you want it to. **Please contact us for details.**

**Please Note That Lagers take five weeks to ferment. All Lager recipes are designated with:** <sup>5WKS</sup>

## Standard Series Recipes:

**Pricing: 5-Gallon Batch: \$125 plus tax | 10- Gallon Batch: \$205 plus tax**

**Blonde Ale:** A light, yet flavorful ale made with a small amount of light caramel malt.

- Color: Gold
- Bitterness: 15-20 IBUs (low)
- Alcohol: 5%

**Hefeweizen:** A traditional German wheat ale. Light, with notes of banana and clove.

- Color: Light Gold
- Bitterness: 10-15 IBUs (low)
- Alcohol: 4%

**English Brown Ale:** Nutty, slightly roasty and pleasant. Made with English yeast and hops.

- Color: Brown
- Bitterness: 20-25 IBUs (medium-low)
- Alcohol: 5%

**Irish Red Ale:** Mildly caramel, with slight roastiness.

- Color: Red/Amber
- Bitterness: 20-25 IBUs (medium-low)
- Alcohol: 5%

**Belgian Pale Ale:** Light and mildly hoppy with distinctive peppery/fruity notes.

- Color: Gold
- Bitterness: 20-25 IBUs (medium-low)
- Alcohol: 5%

**Munich Dunkel** <sup>5WKS</sup> : Dark, malty and slightly chocolaty, yet crisp and refreshing.

- Color: Brown
- Bitterness: 20-25 IBUs (medium-low)

- Alcohol: 5%
- Lager- takes five weeks to ferment and age

**American Amber Ale:** Caramel notes and malty, with a moderate hop presence.

- Color: Amber
- Bitterness: 30-35 IBUs (medium)
- Alcohol: 5%

**Raspberry Wheat Ale:** Refreshing and light, with a raspberry twist.

- Color: Pale Gold
- Bitterness: 20-25 IBUs (medium-low)
- Alcohol: 5%

**Oktoberfest**<sup>5WKS</sup>: Malty, mildly toasty and slightly caramel.

- Color: Amber
- Bitterness: 20-25 IBUs (medium-low)
- Alcohol: 6%
- Lager – takes five weeks to ferment

**Vanilla Cream Ale:** Light and refreshing with a smooth vanilla finish.

- Color: Gold
- Bitterness: 15-20 IBUs (low)
- Alcohol: 5%

**Dunkelweizen:** The dark version of a German wheat beer. Roasty and chocolaty, with hints of banana and clove.

- Color: Brown
- Bitterness: 10-15 IBUs (low)
- Alcohol: 5%

**Gluten-Free Golden Ale:** Golden in color, light and slightly cider-like in flavor. Made with sorghum extract instead of barley extract. Completely gluten-free.

- Color: Gold
- Bitterness: 15-20 IBUs (low)
- Alcohol: 5%

**American Brown Ale:** Moderately dark and hoppy, with notes of chocolate and caramel.

- Color: Brown
- Bitterness: 35-40 IBUs (medium)
- Alcohol: 5%

## **Premium Series Recipes:**

**Pricing: 5-Gallon Batch: \$145 plus tax | 10- Gallon Batch: \$240 plus tax**

**American Light Lager** <sup>5WKS</sup>: The lightest beer we offer. Crisp, light and refreshing.

- Color: Pale Yellow
- Bitterness: 15-20 IBUs (low)
- Alcohol: 5%
- Lager- takes five weeks to ferment and age

**American Pale Ale:** Hoppy and refreshing, yet balanced well with malt.

- Color: Gold
- Bitterness: 35-40 IBUs (medium)
- Alcohol: 5%

**Robust Porter:** Dark and roasty, with chocolate and coffee flavors.

- Color: Dark Brown
- Bitterness: 30-35 IBUs (medium)
- Alcohol: 5%

**Milk Stout:** Dark, chocolaty and somewhat sweet. Lactose gives the beer a smooth, milky character.

- Color: Dark Brown
- Bitterness: 20-25 IBUs (medium-low)
- Alcohol: 7%

**India Pale Ale:** Hoppy and bitter- with a slight malt backbone.

- Color: Light Gold
- Bitterness: 60-65 IBUs (high)
- Alcohol: 6%

**Belgian Dubbel:** Malty and moderately strong with notes of pepper and fruit.

- Color: Amber
- Bitterness: 20-25 IBUs (medium-low)
- Alcohol: 7%

**Chocolate Cherry Stout:** Dark, chocolaty and roasty with a hint of cherry.

- Color: Black
- Bitterness: 25-30 IBUs (medium-low)
- Alcohol: 6%

**Belgian IPA:** Brewed with lots of hops like an American IPA, but fermented with Belgian yeast, which creates a slightly fruity and peppery flavor and aroma.

- Color: Gold
- Bitterness: 60-65 IBUs (high)
- Alcohol: 7%

**Mother Fuggle Brown Ale (Clone Recipe):** The closest thing you can brew to our popular Mother Fuggle hybrid brown ale. Dark, caramel notes, slightly chocolaty and nutty- with a moderate hop presence.

- Color: Brown
- Bitterness: 25-30 IBUs (medium-low)
- Alcohol: 6%

**Vanilla Porter:** Dark and roasty, with notes of chocolate and coffee. Infused with pure vanilla extract.

- Color: Dark Brown
- Bitterness: 25-30 IBUs (medium-low)
- Alcohol: 5%

**Saison:** Light and refreshing with notes of spices and fruits.

- Color: Gold
- Bitterness: 20-25 IBUs (low)
- Alcohol: 5%

**Hoppy American Wheat:** Crisp, bright and pleasantly hoppy. Notes of citrus and pine.

- Color: Gold
- Bitterness: 30-35 IBUs (medium)
- Alcohol: 6%

## **Signature Series Recipes:**

**Pricing: 5-Gallon Batch: \$165 plus tax | 10- Gallon Batch: \$275 plus tax**

**Strong Scottish Ale:** Strong, malty and caramel.

- Color: Amber
- Bitterness: 20-25 IBUs (medium-low)
- Alcohol: 8%

**Rye IPA:** Hoppy and bitter with a mild rye character in the background.

- Color: Gold
- Bitterness: 70-75 IBUs (High)
- Alcohol: 7%

**Doppelbock <sup>5WKS</sup>:** (Lager- takes 5 weeks to ferment and age) Caramel and malty, with a strong alcohol kick

- Color: Amber
- Bitterness: 20-25 IBUs (medium-low)

- Alcohol: 9%
- Lager- takes five weeks to ferment and age

**Black IPA:** Dark, roasty and somewhat chocolaty, with a strong hop presence.

- Color: Black
- Bitterness: 80-85 IBUs (High)
- Alcohol: 7%

**Holiday Ale:** Malty and strong with a hint of holiday spices (cinnamon, ginger & nutmeg)

- Color: Amber
- Bitterness: 25-30 IBUs (medium-low)
- Alcohol: 8%

**Holy Cacao (Clone Recipe):** The closest thing you can brew to our seasonal recipe, Holy Cacao. Dark and rich with notes of chocolate and coffee. Aged with cacao nibs for a nice dark-chocolate character.

- Color: Dark Brown
- Bitterness: 25-30 IBUs (medium-low)
- Alcohol: 6%

**Cheval Magique (Clone Recipe):** The closest thing you can brew to our Cheval Magique, a Belgian-style golden strong ale. Dry and crisp, with strong fruit and clove character from the Belgian yeast.

- Color: Gold
- Bitterness: 25-30 IBUs (medium-low)
- Alcohol: 8%

**Pumpkin Spice Ale:** Amber ale brewed with pumpkin pie spices.

- Color: Amber
- Bitterness: 20-25 IBUs (medium-low)
- Alcohol: 7%

## **Ultimate Series Recipes:**

**Pricing: 5-Gallon Batch: \$185 plus tax | 10- Gallon Batch: \$310 plus tax**

**Imperial IPA:** Strong, very hoppy and bitter.

- Color: Gold
- Bitterness: 100 (very high)
- Alcohol: 9%

**Russian Imperial Stout:** Dark, flavorful and robust. Strong flavors of chocolate, coffee and molasses.

- Color: Black
- Bitterness: 70-75 IBUs (high)
- Alcohol: 10%

**New Recipes are being added regularly, so if you don't see something you like, check back soon to see if we've added a recipe that suits you.**

**Do you have recipe suggestions? Drop us a line at [BOP@EudoraBrewing.com](mailto:BOP@EudoraBrewing.com) and let us know what you'd like to see on our recipe list!**