



BREW CRYER A BEER WITH MALT

RECIPE

CRYER CHRISTMAS IPA

As Silly Season descends on us, Kris 'Cryer' Kringle has been busy brewing up some goodies for your Santa sack. This "Red & Green" IPA has a beautiful red hue from the 100% BESTMALZ® BEST Red X® grain bill. Paired with a unique mix of Yakima Chief Hops™, the beer imparts fruity Christmas Pudding vibes and a piney, resinous bitterness that smells just like a Christmas tree. Coming out at a sessionable 5.2%, have yourself A Very Cryer Christmas and may it be (very) merry and bright.

MALT

BEST Red X®

100%

YEAST

Mauribrew AB-01 (11g)

HOPS

	(g)	Time
Cascade	20	60min
Palisade® Brand	25	20 min
Idaho 7® Brand	10	15 mins
Idaho 7® Brand	20	Whirlpool (15 mins)

METHOD

- Mash in at 72.7° Celsius
- Steep at 66.7° Celsius
- Sparge at 75.6° Celsius
- Ferment at 19° Celsius for 14 Days



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