

**CGX**™

CRYOGENIC  
**LUPULIN PELLETS**

**RECIPE BOOK**



**CROSBY HOPS**™

Recipes provided by the breweries with permission.

# TWIN CITIES

IPA

6.8% ABV

**ALLAGASH**  
BREWING COMPANY



El Dorado® **CGX**  
Nugget **CGX**

Azacca®  
Cashmere

## GRAIN BILL

- 20% Maine Grown 2-Row
- 30% 2-Row Pale
- 30% 2-Row Pilsner
- 5% Carapils®
- 7% Flaked Oats
- 8% Raw White Wheat

## MASH TEMP

150°F (65.5°C)

## HOP SCHEDULE

- 60 min: Azacca® @ 0.05 lbs/bbl
- Whirlpool:
  - El Dorado® CGX™ @ 0.4 lbs/bbl
  - Azacca® @ 0.55 lbs/bbl
- Dry Hop 1:
  - Nugget CGX™ @ 0.4 lbs/bbl
- Dry Hop 2:
  - Cashmere @ 0.55 lbs/bbl
  - El Dorado® CGX™ @ 0.28 lbs/bbl
  - Azacca® @ 0.28 lbs/bbl

## YEAST

Allagash House Yeast

(503) 982-5166

hops@crobyhops.com

www.crosbyhops.com



**CROSBY HOPS™**

# ECHO CHAMBER

## West Coast IPA

7% ABV



El Dorado® **CGX**  
Centennial  
Strata®

Waimea™  
Amarillo®  
Talus®

### GRAIN BILL

- 100% 2-Row

### MASH TEMP

150°F (65.5°C)

### HOP SCHEDULE

- 60 min: Talus®
- 5 min: Amarillo® @ 0.67 lbs/bbl
- Whirlpool:  
Centennial @ 0.5 lbs/bbl
- Dry Hop:  
El Dorado® CGX™ @ 2 lbs/bbl  
Centennial @ 0.5 lb/bbl  
Strata® @ 0.5 lb/bbl  
Waimea™ @ 0.15 lbs/bbl

### YEAST

California Ale

### ADDED NOTES

Gravity Specs – OG: 14.3°P / FG: 2.3°P  
48 IBU's +/-

(503) 982-5166

hops@crobyhops.com  
www.crobyhops.com



**CROSBY HOPS™**

# B GOOD!

## Cold IPA

7% ABV



El Dorado® **CGX**  
Strata® **CGX**  
El Dorado®

Strata®  
Simcoe®

### GRAIN BILL

- 75% Carolina Malt 2-Row Pilsner
- 25% Epiphany Malting Tidewater Gold Rice

### YEAST

German Lager

### HOP SCHEDULE

- **60 min:** Simcoe® CO2 Extract @ 9 g/bbl
- **10 min:** Strata® @ 0.2 lbs/bbl
- **Whirlpool:**
  - El Dorado® CGX™ @ 0.7 lbs/bbl
  - Strata® @ 0.3 lbs/bbl
  - Simcoe® CO2 Extract @ 9 g/bbl
- **Dry Hop (@ 4P):**
  - Strata® CGX™ @ 0.7 lbs/bbl
  - El Dorado® @ 0.7 lbs/bbl
  - Simcoe® @ 0.3 lbs/bbl

### CEREAL MASH

- Mash in rice and 20% of total pilsner malt @ 144°F (62.2°C) – 15 min
- Heat to boiling and maintain for 30 min with agitation
- Mash in remainder of barley and use cold liquor to reach 152°F (66.7°C) for 60 min
- Mash out

### ADDED NOTES

Gravity Specs – OG: 15.5°P / FG: 2.7°P  
Carb to 2.7 vols



# FOCUS

## West Coast IPA

6.5% ABV



# FORT GEORGE

ASTORIA, OREGON



Hop Revolution Nelson Sauvvin™ **CGX**

Meridian® **CGX**

Strata® **CGX**

Meridian®

Strata®

### GRAIN BILL

- 84% Pilsner
- 9% White Wheat
- 5% Carafoam
- 1.7% Acidulated

### MASH TEMP

149°F (65°C)

### HOP SCHEDULE

- **80 min:** Strata® @ 0.03 lbs/bbl
- **5 min:** Meridian® @ 0.1 lbs/bbl, Hop Revolution Nelson Sauvvin™ CGX™ @ 0.07 lbs/bbl
- **Whirlpool:** Hop Revolution Nelson Sauvvin™ CGX™ @ 0.4 lbs/bbl  
Strata® CGX™ @ 0.4 lbs/bbl
- **Dry Hop:** Hop Revolution Nelson Sauvvin™ CGX™ @ 0.6 lbs/bbl  
Hop Revolution Nelson Sauvvin™ @ 0.4 lbs/bbl  
Strata® CGX™ @ 0.4 lbs/bbl  
Meridian® CGX™ @ 0.4 lbs/bbl  
Strata® @ 0.4 lbs/bbl

### YEAST

American Ale

(503) 982-5166

[hops@crobyhops.com](mailto:hops@crobyhops.com)

[www.crobyhops.com](http://www.crobyhops.com)



CROSBY HOPS™

# CROSBY PRO-AM

West Coast Pale Ale

5.6% ABV

HenHouse  
BREWING CO.



Belma® **CGX**™

Belma®

Strata®

Centennial

CTZ

## GRAIN BILL

- 90% 2-Row
- 5% Rye
- 5% Crystal Medium

## MASH TEMP

150°F (65.5°C)

## HOP SCHEDULE

- 60 min: CTZ @ 0.2 lbs/bbl
- Whirlpool: Belma® CGX™ @ 0.4 lbs/bbl
- Dry Hop:
  - Belma® CGX™ @ 0.4 lbs/bbl
  - Strata® @ 1.1 lbs/bbl
  - Centennial @ 1.1 lbs/bbl
  - Belma® @ 0.4 lbs/bbl

## YEAST

Flagship Ale

## ADDED NOTES

Dry hop rate of 3 lbs/bbl

(503) 982-5166

hops@crosbyhops.com

www.crosbyhops.com



CROSBY HOPS™

# DUALITY: STRATA® & RIWAKA NE DIPA



8.3% ABV



Strata® **CGX**  
Hop Revolution Riwaka™  
Strata®

## GRAIN BILL

- 2-Row
- Oat Malt
- Carapils®
- Flaked Wheat
- Flaked Oats
- Dextrose

## MASH TEMP

151°F (66°C)

## HOP SCHEDULE

- 10 min: Strata® @ 0.55 lbs/bbl
- Whirlpool:
  - Hop Revolution Riwaka™ @ 1.1 lbs/bbl
  - Strata® @ 0.55 lbs/bbl
  - Strata® CGX™ @ 0.55 lbs/bbl
- Dry Hop 1 (at 7°P):
  - Strata® @ 0.55 lbs/bbl
  - Hop Revolution Riwaka™ @ 0.55 lbs/bbl
  - Strata® CGX™ @ 0.55 lbs/bbl
- Dry Hop 2 (at Terminal):
  - Strata® CGX™ @ 0.55 lbs/bbl
  - Hop Revolution Riwaka™ @ 0.55 lbs/bbl

## YEAST

London III

(503) 982-5166

hops@crobyhops.com

www.crosbyhops.com



CROSBY HOPS™