



EPIC BLACK IPA

This Black IPA was created to celebrate the 2024 Solar Eclipse! Looks like a dark beer but drinks like a golden colored IPA. This is more of a West Coast style IPA with a solid bitter backbone but nice creamy mouth coating texture like an East Coast IPA. Mosaic, Simcoe and Strata hops bring lovely pine, grapefruit and tropical flavors. This will be great to enjoy during the eclipse or anytime!

BASICS

BATCH SIZE	5 GAL
ABV	6.4%
TARGET FG	1.018
TARGET OG	1.064
SRM	37
IBU	62

METHOD/TIMINGS

FILTERED WATER	8.5 GAL	
GYP SUM	5 GRAM	
CALCIUM CHLORIDE	6 GRAM	
MGSO4	1 GRAM	
MASH TEMP	152 F	60 MIN
FERMENTATION TEMP	68 F	7 DAYS

INGREDIENTS



MALT

10LB 12 OZ	2 ROW
12 OZ	CARAPILS
6.4 OZ	ACID MALT
60 L 12 OZ	CRYSTAL
1 LB	CARAF A III
6.4 OZ	MALTODEXTRIN



YAKIMA VALLEY HOPS

0.25 OZ	MOSAIC BOIL 60MIN
20 ML	MOSAIC INCOGNITO WHIRLPOOL
1.25 OZ	SIMCOE WHIRLPOOL
5 ML	MOSAIC SPECTRUM DRY HOP
3 OZ	SIMCOE DRY HOP
1.5 OZ	STRATA DRY HOP



YEAST

1 PACKET VERDANT NEW ENGLAND IPA DRY



BREWER: CALEB WHITENACK, PSYCH DOC BREWING

@psychdocbrewery



EPIC ECLIPSE BARREL-AGED WEE HEAVY

This Wee Heavy Scottish ale was created as a tribute to the 2024 Solar Eclipse! Aged for a year in a used bourbon barrel, this dark beer delivers a velvety mouthfeel with hints of oak, chocolate, espresso, and bourbon sweetness. Smoked beech malts add a very slight level of smoky flavor. This beer delivers an estimated ABV above 10% and is a great beer to enjoy on a chilly evening ... or when day-drinking in the dark while watching a solar eclipse!

BASICS

BATCH SIZE	5 GAL
*ABV	10%
TARGET FG	1.010
TARGET OG	1.085
IBU	21-25

**Estimated due to the addition of bourbon during barrel-aging.*

METHOD/TIMINGS

Combination of liquid malt extract plus steeped grains

Steep grains for 20 minutes at 160° F

Boil volume: 5.5 gallons of water for 60-minutes at 208° F

Fermentation at 72° F for 21 days

Twist: This beer was barrel-aged in a charred oak barrel for 12 months. The barrel was a used bourbon barrel that was rinsed/soaked with bourbon before aging the beer. Additionally, 5 ounces of bourbon were added at the beginning of the aging process.

INGREDIENTS



MALT

6.6 LB	MARRIS OTTER LME
4 OZ	CRISP CRYSTAL
4 OZ	SWAEN BROWN SUPREME
4 OZ	BRIESS BLACKPRINTZ
4 OZ	BESTMALZ RAUNCH (BEECH SMOKED)



YAKIMA VALLEY HOPS

1 OZ	UK FUGGLE 60 MIN
1 OZ	UK EAST KENT GOLDING 15 MIN



YEAST

OMEGA SCOTTISH ALE



BREWER: CAPTAIN KURT, EPIC BEER TRIPS

@epicbeertrips_



AND THEN WE WENT BLIND CHOCOLATE PORTER

Dark, rich, and perfect to contemplate life's mysteries in "totality". Brewed with friends from the Toledo Bavarian Club to commemorate the 2024 Epic Eclipse. Like the Epic Eclipse, this batch won't be around for long. This beer features chocolate notes in addition to traditional porter flare Phoenix Brewing Co. style! It is perfect for day-drinking in darkness while watching an eclipse ... or any time.

BASICS

BATCH SIZE	5 GAL
ABV	5.7%
TARGET FG	1.015
TARGET OG	1.058
IBU	33.7

METHOD/TIMINGS

8.5 Gallons of Deer Park Water
(additions Gypsum 1.5g, Calcium Chloride 2.5g, Chalk 1.0 g)

INGREDIENTS



MALT

11 LBS.	PALE MALT (2 ROW)
12 OZ	CARMEL/CRYSTAL MALT – 60L
12 OZ	CHOCOLATE MALT
5.5 OZ	BLACK (PATENT) MALT
1.5 OZ	ROASTED BARLEY
	YAKIMA VALLEY HOPS
.6 OZ	MAGNUM 60 MIN
.5 OZ	EAST KENT GOLDING 10 MIN
3 OZ	COCOA NIBS 5 MIN
3 OZ	EAST KENT GOLDING HOP STAND



YEAST

LONDON ALE OMEGA #OYL-003



BREWER: DUNCAN, THE PHOENIX BREWING COMPANY
@brewingphoenix



BLACK HOLE SUN IMPERIAL BARREL-AGED STOUT

This Imperial Barrel-aged Stout was created to celebrate the 2024 Epic Eclipse. It is loaded with stout smoothness as a result of 12-months of barrel-aging, plus flavors of chocolate and vanilla eclipse your mouth in grand style. This beer comes in at an estimated 10% ABV; however, it is extremely easy to drink due to the robust flavors and wonderful mouthfeel. An interesting note is the high IBU from loads of Cascade Hops ... a high IBU stout, but not over the top in your face hoppyness.

BASICS

BATCH SIZE	5 GAL
*ABV	10%
TARGET FG	1.028
TARGET OG	1.102
IBU	62

**Estimated*

METHOD/TIMINGS

8 gallons of SSBC water

Added to boil: 1 lb. Dextrose (Briess) and 8 oz. Maltodextrin

Barrel-aged for 12-month in an ex-bourbon barrel

INGREDIENTS



MALT

- 9 LBS PALE MALT – 2 ROW** (CARGILL)
- 2 LBS 4 OZ CARAFOAM**
- 2 LBS 8 OZ CARAMEL MALT – 60L**
- 2 LBS 4 OZ FLAKED OATS**
- 1 LBS 4 OZ BLACK (PATENT) MALT**
- 1 LBS 4 OZ CHOCOLATE MALT**



YAKIMA VALLEY HOPS

- 3 OZ CASCADE** 60 MIN
- 1.75 OZ CASCADE** 30 MIN
- 1.5 OZ CASCADE** 10 MIN



YEAST

APEX SAN DIEGO



BREWER: ALEX SPIRES, Spires Social Brewing Co.

@espiressocial