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Extract – See Reverse for All-Grain Recipe

Jamil's Hop Jack Pale

KIT: 720

Extract

Brew Name: _____

Brew Date: _____

Malt Extracts / Additions:

Turn burner off before adding. Boil for 60 minutes.

7 lbs Ultralight Malt Extract

Steeping Grain:

Use a grain bag. Add to water immediately. Remove steeping grain at 170F

8oz Crystal 15L

8oz Munich

4oz Vienna

Hops:

2 oz Willamette

2 oz Cascade

2 oz Cascade

- Bittering Hops boiled for 60 minutes
- Flavoring Hops boiled the last 5 minutes
- Aroma Hops are boiled the last 2 minutes

Wort Clarifying Treatment:

Clarifier – Whirlfloc (Use ½ - 1 Tablet) - Add last 5 minutes of the boil

Priming Sugar added at Bottling:

4 oz Corn Sugar – Boil with 2 cups of water for 5 minutes

Specific Recipe Information:

Estimated MoreBeer! Ranges

Estimated original gravity (OG): 1.045-49

Estimated SRM: 8.4

Estimated IBU's: 42-46

Estimated alcohol ABV %: 4.5

Suggested fermentation temperature: 68

Brew Day Results

Of Gallons in Fermenter: _____ Yeast: _____

Original Gravity (OG): _____ Yeast Strain #: _____

Temperature of wort at pitching yeast: _____

Lag time from onset of fermentation: _____

Actual Fermentation Temperature: _____

Of Days in Primary Fermenter: _____

Your Final Gravity (FG): _____

(Original Gravity - Final Gravity) * 131 = ABV%

(_____ - _____) * 131 = _____ % ABV



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All-Grain – See Reverse for Extract Recipe

Jamil's Hop Jack

KIT:721

All Grain

Brew Name: _____

Brew Date: _____

Grain:

10 lbs 2-Row
8 oz Crystal 15L
4 oz Vienna
8 oz Munich

Recipe based on: 70 % Mash Efficiency

Strike Water Temperature: _____F

Mash Temperature: _____F Time: _____

Sparge Water Temperature: _____F Time: _____

Hops:

2 oz Willamette • *Bittering Hops boiled for 60 minutes*
2 oz Cascade • *Flavoring Hops boiled the last 5 minutes*
2 oz Cascade • *Aroma Hops are boiled the last 2 minutes*

Wort Clarifying Treatment:

Clarifier – Whirlfloc (1/2 - 1 Tablet) - Add last 5 minutes of the boil

Priming Sugar added at Bottling:

4 oz Corn Sugar – Boil with 2 cups of water for 5 minutes

Specific Recipe Information:

Estimated MoreBeer! Ranges

Estimated original gravity (OG): 1.045-49

Estimated SRM: 4.5

Estimated IBU's: 42-46

Estimated alcohol ABV %: 4.5

Suggested fermentation temperature: 68

Brew Day Results

Of Gallons in Fermenter: _____Yeast: _____

Original Gravity (OG): _____Yeast Strain #: _____

Temperature of wort at pitching yeast: _____

Lag time from onset of fermentation: _____

Actual Fermentation Temperature: _____

Of Days in Primary Fermenter: _____

Your Final Gravity (FG): _____

(Original Gravity - Final Gravity) * 131 = ABV%

(_____ - _____) * 131 = _____ % ABV