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Extract – See Reverse for All-Grain Recipe

Jason Breatt's Honey Stout

KIT: 714

Extract

Brew Name: _____

Brew Date: _____

Malt Extracts / Additions:

Turn burner off before adding. Boil for 60 minutes.

6 lbs Ultralight Malt Extract
0.5 lb Light DME
4 oz Maltodextrin
1.5 lb Honey

Steeping Grain:

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

4 oz Munich
4 oz Honey Malt
8 oz Black Roasted
8 oz Carapils

Hops:

1 oz Cascade
1 oz Northern Brewer
.5 oz Cascade

- Bittering Hops boiled for 60 minutes
- Flavoring Hops boiled the last 5 minutes
- Aroma Hops are boiled the last 1 minute

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:

1.5 lbs Honey – Added to Last 45 Minutes of Boil

Estimated MoreBeer! Ranges

Estimated original gravity (OG): 1.053-57

Estimated SRM: 24

Estimated IBU's: 30-34

Estimated alcohol ABV %: 5.3

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

KIT:716

All Grain

Jason Breatt's Honey Stout

Brew Name: _____

Brew Date: _____

Grain:

10 lbs 2-Row
4 oz Honey Malt
4 oz Munich
8 oz Black Roasted
8 oz Carapils
1.5 lb Honey

Recipe based on: 70 % Mash Efficiency

Strike Water Temperature: _____ F

Mash Temperature: _____ F Time: _____

Sparge Water Temperature: _____ F Time: _____

Hops:

1 oz Cascade
1 oz Northern Brewer
.5 oz Cascade

- Bittering Hops boiled for 60 minutes
- Flavoring Hops boiled the last 5 minutes
- Aroma Hops are boiled the last 1 minute

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:

1.5 lbs Honey – Added to Last 45 Minutes of Boil

Estimated MoreBeer! Ranges

Estimated original gravity (OG): 1.062-1.065

Estimated SRM: 22

Estimated IBU's: 34-38

Estimated alcohol ABV %: 5.3

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