



Extract – See Reverse for All-Grain Recipe

KIT: 680

Extract

The Frenzy's Left Coast Pale Ale

Brew Name: _____

Brew Date: _____

Malt Extracts / Additions:

Turn burner off before adding. Boil for 60 minutes.

7lb Ultralight Malt Extract

Steeping Grain:

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

.5 lb Crystal 15L
.75 lb Crystal 60L

Hops:

1oz Amarillo • *Bittering Hops boiled for 60 minutes*
1oz Amarillo • *Flavoring Hops boiled the last 15 minutes*
1oz Amarillo • *Aroma Hops are boiled the last 1 minutes*

Wort Clarifying Treatment:

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

Specific Recipe Information:

Add 4oz of corn sugar at bottling.

Estimated MoreBeer! Ranges

Estimated original gravity (OG): 1.050 – 1.055

Estimated SRM: 11-14

Estimated IBU's: 50-55

Estimated alcohol ABV %: 5 – 5.5%

Suggested fermentation temperature: 65-68F

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

The Frenzy's Left Coast Pale Ale

KIT: 682

All Grain

Brew Name: _____

Brew Date: _____

Grain:

10lb **2-Row**
8oz **Crystal 15L**
12oz **Crystal 60L**

Recipe based on: 72 % Mash Efficiency

Strike Water Temperature: _____ F

Mash Temperature: _____ F Time: _____

Sparge Water Temperature: _____ F Time: _____

Hops:

1oz Amarillo
1oz Amarillo
1oz Amarillo

- Bittering Hops boiled for 60 minutes
- Flavoring Hops boiled the last 15 minutes
- Aroma Hops are boiled the last 1 minutes

Wort Clarifying Treatment:

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

Specific Recipe Information:

Add 4oz of corn sugar at bottling.

Estimated MoreBeer! Ranges

Estimated original gravity (OG): 1.050 – 1.055

Estimated SRM: 11-14

Estimated IBU's: 50-55

Estimated alcohol ABV %: 5 – 5.5%

Suggested fermentation temperature: 65-68F

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