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Extract – See Reverse for All-Grain Recipe

Thanksgiving Ale

KIT: 605

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

12 oz Crystal 40L

8 oz Caravienne

2 oz Chocolate

Hops:

1 oz Northern Brewer

1 oz Cascade

• Bittering Hops boiled for 60 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:

2 tsp Pumpkin spice – Added last 5 min of boil

Estimated MoreBeer! Ranges

Estimated original gravity (OG): 1.045-50

Estimated SRM: 14

Estimated IBU's: 28-32

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



KIT:607

All Grain

Thanksgiving Ale

Brew Name: _____

Brew Date: _____

Grain:

9 lbs 2-Row
12 oz Crystal 40L
8 oz Caravienne
2 oz Chocolate

Recipe based on: 70 % Mash Efficiency

Strike Water Temperature: _____ F

Mash Temperature: _____ F Time: _____

Sparge Water Temperature: _____ F Time: _____

Hops:

1 oz Northern Brewer
1 oz Cascade

- Bittering Hops boiled for 60 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 pkg Pumpkin Spice – Added to Boil for the Last Few Minutes

Estimated MoreBeer! Ranges

Estimated original gravity (OG): 1.045-50

Estimated SRM: 11

Estimated IBU's: 28-32

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