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Extract – See Reverse for All-Grain Recipe

KIT: 250

Extract

American Pale Ale 2

Brew Name: _____

Brew Date: _____

Malt Extracts / Additions:

Turn burner off before adding. Boil for 60 minutes.

8 lbs Ultralight Malt Extract

Steeping Grain:

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

1.5 lbs Crystal 15L

8 oz Honey Malt

Hops:

1 oz Magnum

2 oz Cascade

2 oz Willamette

- 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:

Estimated MoreBeer! Ranges

Estimated original gravity (OG): 1.052-56

Estimated SRM: 11

Estimated IBU's: 55-59

Estimated alcohol ABV %: 5.2

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

American Pale Ale 2

KIT:550

All Grain

Brew Name: _____

Brew Date: _____

Grain:

10 lbs 2-Row
1.5 lbs Crystal 15L
8 oz Honey Malt

Recipe based on: 75 % Mash Efficiency

Strike Water Temperature: _____F

Mash Temperature: _____F Time: _____

Sparge Water Temperature: _____F Time: _____

Hops:

1 oz Magnum • *Bittering Hops boiled for 60 minutes*
2 oz Cascade • *Flavoring Hops boiled the last 5 minutes*
2 oz Willamette • *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:

Estimated MoreBeer! Ranges

Estimated original gravity (OG): 1.053-57

Estimated SRM: 7

Estimated IBU's: 55-59

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