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Extract – See Reverse for All-Grain Recipe

English IPA

KIT: 165

Extract

Brew Name: _____

Brew Date: _____

Malt Extracts / Additions:

Turn burner off before adding. Boil for 60 minutes.

9 lbs Ultralight Malt Extract
1lb DME

Steeping Grain:

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

1.5 lbs Crystal 15L

Hops:

- 1 oz Magnum**
 - 2 oz British Kent Goldings**
 - 2 oz British Kent Goldings**
- Bittering Hops boiled for 60 minutes
 - Flavoring Hops boiled the last 10 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 oz French Oak Chips – Added to Secondary Fermenter

Estimated MoreBeer! Ranges

Estimated original gravity (OG): 1.066-69

Estimated SRM: 11

Estimated IBU's: 54-56

Estimated alcohol ABV %: 6.5

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

English IPA

KIT:465

All Grain

Brew Name: _____

Brew Date: _____

Grain:

13 lbs British Pale
1.5 lbs Crystal 15L

Recipe based on: 70 % Mash Efficiency

Strike Water Temperature: _____ F

Mash Temperature: _____ F Time: _____

Sparge Water Temperature: _____ F Time: _____

Hops:

1 oz Magnum
2 oz British Kent Goldings
2 oz British Kent Goldings

- *Bittering Hops boiled for 60 minutes*
- *Flavoring Hops boiled the last 10 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 oz French Oak Cubes – Added to Secondary Fermentation

Estimated MoreBeer! Ranges

Estimated original gravity (OG): 1.064-67

Estimated SRM: 8

Estimated IBU's: 54-58

Estimated alcohol ABV %: 6

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