



Extract – See Reverse for All-Grain Recipe

KIT: 257

Extract

Belgian Pale Ale

Brew Name: _____

Brew Date: _____

Malt Extracts / Additions:

Turn burner off before adding. Boil for 60 minutes.

7lb Ultralight Malt Extract

8oz Corn Sugar

Steeping Grain:

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

4oz Caramunich

4oz Special B

8oz Carapils

Hops:

1oz Perle

• Bittering Hops boiled for 60 minutes

1oz Mt.Hood

• Aroma Hops are boiled the last 1 minute

Wort Clarifying Treatment:

Clarifier – Whirlfloc (Use 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): 1.050-1.055

Estimated SRM: 15-20

Estimated IBU's: 19-21

Estimated alcohol ABV %: 5.1-5.3%

Suggested fermentation temperature: 65-72F

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

Belgian Pale Ale

KIT: 557

All Grain

Brew Name: _____

Brew Date: _____

Grain:

10lb 2-Row
4oz Caramunich
4oz Special B
8oz Carapils

Recipe based on: 70 % Mash Efficiency

Strike Water Temperature: _____F

Mash Temperature: _____F Time: _____

Sparge Water Temperature: _____F Time: _____

Adjuncts:

8oz Corn Sugar – Boil 60min

Hops:

1oz Perle • *Bittering Hops boiled for 60 minutes*
1oz Mt. Hood • *Aroma Hops are boiled the last 1 minute*

Wort Clarifying Treatment:

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

Specific Recipe Information:

4oz of Corn Sugar added at bottling. Boil in 1 cup of water for 5 minutes before adding to bottling bucket.

Estimated MoreBeer! Ranges

Estimated original gravity (OG): 1.050 – 1.055

Estimated SRM: 13-15

Estimated IBU's: 19-21

Estimated alcohol ABV %: 5.1-5.3%

Suggested fermentation temperature: 65-72F

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