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Extract – See Reverse for All-Grain Recipe

American Lite

KIT: 104

Extract

Brew Name: _____

Brew Date: _____

Malt Extracts / Additions:

Turn burner off before adding. Boil for 60 minutes.

4 lbs Light Malt Extract

2 lbs Dried Rice Extract

Steeping Grain:

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

No Grains Included

Hops:

.5 oz Saaz

.5 oz Cascade

• Bittering Hops boiled for 60 minutes

• Aroma Hops are boiled the last 5 minutes

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): 1.037-41

Estimated SRM: 6

Estimated IBU's: 6-10

Estimated alcohol ABV %: 3.6

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



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All-Grain – See Reverse for Extract Recipe

American Light

KIT:404

All Grain

Brew Name: _____

Brew Date: _____

Grain:

6 lbs 2-Row
2 lbs Dried Rice Extract

Recipe based on: 70 % Mash Efficiency

Strike Water Temperature: _____ F

Mash Temperature: _____ F Time: _____

Sparge Water Temperature: _____ F Time: _____

Hops:

.5 oz Saaz

• Bittering Hops boiled for 60 minutes

.5 oz Cascade

• Aroma Hops are boiled the last 5 minutes

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): 1.037-41

Estimated SRM: 4

Estimated IBU's: 6-10

Estimated alcohol ABV %: 3.7

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