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# English Pale Ale II

KIT:430

All Grain

Brew Name: \_\_\_\_\_

Brew Date: \_\_\_\_\_

## Grain:

**10 lbs British Pale**  
**8oz Munich**  
**12oz Carastan**  
**8oz Carapils**

**Recipe based on: 70% Mash Efficiency**

Strike Water Temperature: \_\_\_\_\_F

Mash Temperature: \_\_\_\_\_F Time: \_\_\_\_\_

Sparge Water Temperature: \_\_\_\_\_F Time: \_\_\_\_\_

## Hops:

**1 oz Magnum**  
**1 oz Northern Brewer**  
**1 oz Northern Brewer**

- 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:

### Estimated MoreBeer! Ranges

**Estimated original gravity (OG): 1.051-54**

**Estimated SRM: 7.6**

**Estimated IBU's: 55-59**

**Estimated alcohol ABV %: 5.1**

**Suggested fermentation temperature:**

### 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**