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# American Ale

KIT: 135

**Extract**

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

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

## Malt Extracts / Additions:

Turn burner off before adding. Boil for 60 minutes.

**7 lbs Ultralight Malt Extract**

## Steeping Grain:

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

**1 lb Crystal 15L**

## Hops:

**1 oz Magnum**

**1 oz Cascade**

**1 oz Cascade**

• 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): 1.045-50**

**Estimated SRM: 9**

**Estimated IBU's: 53-57**

**Estimated alcohol ABV %: 4.5 - 5%**

**Suggested fermentation temperature: 65 - 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 Ale

KIT:435

All Grain

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

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

## Grain:

**9 lbs 2-Row**  
**1 lb Crystal 15L**

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

Strike Water Temperature: \_\_\_\_\_ F

Mash Temperature: \_\_\_\_\_ F Time: \_\_\_\_\_

Sparge Water Temperature: \_\_\_\_\_ F Time: \_\_\_\_\_

## Hops:

- |                     |                                            |
|---------------------|--------------------------------------------|
| <b>1 oz Magnum</b>  | • Bittering Hops boiled for 60 minutes     |
| <b>1 oz Cascade</b> | • Flavoring Hops boiled the last 5 minutes |
| <b>1 oz Cascade</b> | • 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:

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### Estimated MoreBeer! Ranges

**Estimated original gravity (OG): 1.044-48**

**Estimated SRM: 5**

**Estimated IBU's: 53-57**

**Estimated alcohol ABV %: 4.5**

**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**