



www.morebeer.com

Extract – See Reverse for All-Grain Recipe

KIT:754

Extract

Jim Nielson's Hop Mothra

Brew Name: _____

Brew Date: _____

Malt Extracts / Additions:

Turn burner off before adding. Boil for 60 minutes.

9 lbs Ultralight Malt Extract

1 lb Light DME

Steeping Grain:

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

8 oz Crystal 15L

8 oz Crystal 40L

8 oz Crystal 75L

Hops:

2 oz Perle

1 oz Cascade

1 oz Liberty

1 oz Cascade

• Bittering Hops boiled for 30 minutes

• Flavoring Hops boiled the last 20 minutes

• Aroma Hops are boiled the last 10 minutes

• Aroma Hops are boiled the last 10 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): 1.066-70

Estimated SRM: 14

Estimated IBU's: 50-59

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



www.morebeer.com

All-Grain – See Reverse for Extract Recipe

Jim Neilson's Hop Mothra

KIT:756

All Grain

Brew Name: _____

Brew Date: _____

Grain:

13 lbs 2-Row
8 oz Crystal 15L
8 oz Crystal 40L
8 oz Crystal 75L

Recipe based on: 70 % Mash Efficiency

Strike Water Temperature: _____F

Mash Temperature: _____F Time: _____

Sparge Water Temperature: _____F Time: _____

Hops:

2 oz Perle
1 oz Cascade
1 oz Liberty
1 oz Cascade

- *Bittering Hops boiled for 30 minutes*
- *Flavoring Hops boiled the last 20 minutes*
- *Aroma Hops are boiled the last 10 minutes*
- *Aroma Hops are boiled the last 10 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): 1.067-71

Estimated SRM: 10

Estimated IBU's: 55-59

Estimated alcohol ABV %: 6.7

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