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Extract – See Reverse for All-Grain Recipe

Raisination Sour Ale

KIT: 348

Extract

Brew Name: _____

Brew Date: _____

Malt Extracts / Additions:

Turn burner off before adding. Boil for 60 minutes.

8lb Ultralight Malt Extract

1lb Demerara Sugar

Steeping Grain:

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

12oz Crystal 15L

12oz White Wheat

Hops:

1oz Hallertauer

• Bittering Hops boiled for 30 minutes

Wort Clarifying Treatment:

Clarifier – Whirlfloc (Use ½ - 1 Tablet) - Add last 5 minutes of the boil

Specific Recipe Information:

4oz Corn Sugar – Boil with two cups of water for 5 minutes. Add at bottling.

16oz of Raisins – Go to your local grocery store and purchase raisins. The raisins are used to add sugar which feeds the bacteria

Estimated MoreBeer! Ranges

Estimated original gravity (OG): 1.060-1.065

Estimated SRM: 4-6

Estimated IBU's: 7-10

Estimated alcohol ABV %: 6 - 7%

Suggested fermentation temperature: 65-70F

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

Raisination Sour Ale

KIT: 448

All Grain

Brew Name: _____

Brew Date: _____

Grain:

8lb Rahr 2-Row
3lb Belgian Pilsner
12oz Crystal 15L
12oz White Wheat
1lb Demerara Sugar

Recipe based on: 75 % Mash Efficiency

Strike Water Temperature: _____F

Mash Temperature: _____F Time: _____

Sparge Water Temperature: _____F Time: _____

Hops:

1oz Hallertauer

• Bittering Hops boiled for 30 minutes

Wort Clarifying Treatment:

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

Specific Recipe Information:

4oz Corn Sugar – Boil with two cups of water for 5 minutes. Add at bottling.

16oz of Raisins – Go to your local grocery store and purchase raisins. The raisins are used to add sugar which feeds the bacteria

Estimated MoreBeer! Ranges

Estimated original gravity (OG): 1.060-1.065

Estimated SRM: 4-6

Estimated IBU's: 7-10

Estimated alcohol ABV %: 6 - 7%

Suggested fermentation temperature: 65-70F

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