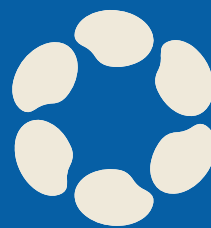




# Proper

sake co.



WHITE KOJI ALE

CUT THIS OUT FOR  
YOUR TAP HANDLE

## WHITE KOJI ALE

A Brewmaster Series Kit From Proper Sake Co.

### SUGGESTED YEAST

White Labs: WLP095 Burlington Ale

Wyeast: 1318 London Ale III

Imperial: A38 Juice

Omega: OYL011 British Ale V

CellarScience Dry: ENGLISH

### LME KIT

- 4 lbs Pilsner Liquid Extract
- 3 lbs Wheat Liquid Extract

#### SPECIALTY MALTS:

- 2.5 lbs White Wheat

### DME KIT

- 3 lbs Pilsen Dry Extract
- 3 lbs Wheat Dry Extract

#### SPECIALTY MALTS:

- 2.5 lbs White Wheat

### ALL-GRAIN KIT

- 8 lbs Pilsner

#### SPECIALTY MALTS:

- 3.5 lbs White Wheat

### HOPS

- 0.25 oz Cascade - Boil 60 min
- 0.75 oz Cascade - Boil 10 min
- 0.5 oz Cascade - Whirlpool 20 min
- 1 oz Huell Melon - Dry hops, added post-fermentation 3 days before packaging

### OTHER ADDITIONS

- 10 oz White Koji - add to mash tun or steeping grains



FITS OUR TAP HANDLE D1282 PERFECTLY

XKIT209

# WHITE KOJI ALE

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## RECIPE TIPS

For the all-grain version, we suggest a mash temperature of 147°F. Add roughly half of the 10 oz bag of White Koji to your mash tun or along with your steeping grain. If you have a scale, we recommend adding 2 oz of White Koji during the mash and then add 8 oz at lautering. The recommended starting fermentation temperature is 66°F, allowing the temperature to free rise to 70°F. Dry hops are added post-fermentation, allowing two days of contact time before lowering temperature and packaging.

## BREWING ALL-GRAIN?

Scan the QR code to the right for a copy of our All Grain Brewing Instructions.



## NEED HELP?

### SEARCH

WHITE KOJI ALE  
From Proper Sake Co.  
on [MoreBeer.com](https://morebeer.com)  
to see detailed brewing  
instructions & descriptions

### LEARN MORE

Over 250 Articles at  
[morebeer.com/articles](https://morebeer.com/articles)  
&  
Over 125 Videos at  
[morebeer.com/videos](https://morebeer.com/videos)

### BREW DAY QUESTIONS?

Our friendly staff  
are ready to help!

GIVE US A CALL

800-600-0033

OR EMAIL US 24/7

[info@morebeer.com](mailto:info@morebeer.com)

## BEER STATS

EST. ORIGINAL GRAVITY

1.052-57

ACTUAL O.G.

SRM: 4

IBU'S: 12

EST. ABV %: 5.5

ACTUAL ABV %:

DATE BREWED:

NOTES:

## NOTES



MY RATING:

1 2 3 4 5

TASTING DATE: \_\_\_\_\_

## APPEARANCE

## AROMA

## TASTE

## OVERALL

REVIEW THIS KIT ON [MOREBEER.COM](https://morebeer.com)

## RECORD KEEPING



DATE BREWED \_\_\_\_\_

GALLONS IN FERMENTER \_\_\_\_\_

ORIGINAL GRAVITY \_\_\_\_\_

TEMP OF WORT AT PITCH \_\_\_\_\_

LAG TIME \_\_\_\_\_

FERMENTATION TEMP \_\_\_\_\_

# DAYS IN FERMENTER \_\_\_\_\_

FINAL GRAVITY \_\_\_\_\_

YEAST STRAIN \_\_\_\_\_

## FOR ALL GRAIN BREWERS



STRIKE WATER TEMP \_\_\_\_\_

MASH TEMP \_\_\_\_\_

## BREWING CALCULATORS

[morebeer.com/calculator](https://morebeer.com/calculator)

Use our free online Brewing Calculators to calculate Alcohol %, Boil Off %, Hydrometer Correction, & More!