



# PALE ALE

*A Signature Series Kit By Frank Ellis*



CUT THIS OUT FOR  
YOUR TAP HANDLE

## THE FRANK ELLIS PALE ALE

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### SUGGESTED YEAST

White Labs: WLP001 California  
Wyeast: 1056 American  
Imperial: A07 Flagship  
Omega: West Coast Ale I  
CellarScience Dry: CALI  
Fermentis Dry: US-05 American

### LME KIT

- 9 lbs Ultralight Liquid Extract

#### SPECIALTY MALTS:

- 1.5 lbs Crystal 15°L
- 8 oz Honey Malt

### DME KIT

- 7 lbs Light Dry Extract

#### SPECIALTY MALTS:

- 1.5 lbs Crystal 15°L
- 8 oz Honey Malt

### ALL-GRAIN KIT

- 11 lbs 2-Row

#### SPECIALTY MALTS:

- 1.5 lbs Crystal 15°L
- 8 oz Honey Malt

### HOPS

- 1 oz Willamette - Boil 60 min
- 3 oz Willamette - Boil last 10 min
- 1 oz Cascade - Boil last 10 min
- 2 oz Cascade - Boil last 1 min

### OTHER ADDITIONS

- Clarifier - Boil last 5 min



FITS OUR TAP HANDLE D1282 PERFECTLY

XKIT750

# THE FRANK ELLIS PALE ALE

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## RECIPE TIPS

For the all-grain version, the suggested mash temperature is 152°F. We recommend a fermentation temperature in the 66-68°F range.

## BREWING ALL-GRAIN?

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



## NEED HELP?

### SEARCH

PALE ALE  
BY FRANK ELLIS  
on [MoreBeer.com](http://MoreBeer.com)  
to see detailed brewing  
instructions & descriptions


### LEARN MORE

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### 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  
1.058-62

ACTUAL O.G.

SRM: 7-11

IBU'S: 39-42

EST. ABV %: 5.8

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](http://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/calc](http://morebeer.com/calc)

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