



SINGLE HOP EXPERIMENT



CUT THIS OUT FOR YOUR TAP HANDLE

SINGLE HOP EXPERIMENT

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

- 8 lbs Ultralight Liquid Extract

SPECIALTY MALTS:

- 12 oz Crystal 15°L

DME KIT

- 6.5 lbs Light Dry Extract

SPECIALTY MALTS:

- 12 oz Crystal 15°L

ALL-GRAIN KIT

- 10 lbs 2-Row

SPECIALTY MALTS:

- 12 oz Crystal 15°L

HOPS

- 0.5 oz Magnum - Boil 60 min
- 2 oz Selected Flavoring Hop - Boil last 10 min
- 2 oz Selected Aroma Hop - Boil last 1 min
- 2 oz Selected Dry Hop - Dry hops, added post fermentation 3-5 days before packaging

OTHER ADDITIONS

- Clarifier - Boil last 5 min



FITS OUR TAP HANDLE D1282 PERFECTLY

XKIT999

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RECIPE TIPS

The Single Hop experiment was designed to showcase the flavors and aromas of an individual hop variety. With a simple malt bill and small amount of bittering hops, your hop of choice is able to shine. This is a great way to dial in on the characteristics of your hop of choice, and learn what makes it unique or comparable to other varieties. Mash at 151°F. Ferment at 67°F.

Please Note: The IBU's will vary based on the hop variety you choose.

BREWING ALL-GRAIN?

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



NEED HELP?

SEARCH

SINGLE HOP EXPERIMENT KIT
on **MoreBeer.com**
to see detailed brewing
instructions & descriptions

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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

BEER STATS

EST. ORIGINAL GRAVITY
1.049–54

ACTUAL O.G.

SRM: 8

IBU'S:

EST. ABV %: 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

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

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