



SINGLE HOP EXPERIMENT



CUT THIS OUT FOR
YOUR TAP HANDLE

SINGLE HOP EXPERIMENT

SUGGESTED YEAST

White labs: WLP001 California

Wyeast: 1056 American

GigaYeast: NorCal Ale #1

Imperial: A07 Flagship

Fermentis Dry: US-05 American



EXTRACT (KIT999)

8 lbs Light Malt Extract



SPECIALTY MALTS

12 oz Crystal 15L



ALL-GRAIN (KIT999)

10 lbs 2-Row



SPECIALTY MALTS

12 oz Crystal 15L



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 – added to secondary fermentation 3–5 days



OTHER ADDITIONS

Clarifier – Boil last 5 min



FITS OUR TAP HANDLE D1282 PERFECTLY



SINGLE HOP EXPERIMENT

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.

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!

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800-600-0033
OR EMAIL US 24/7
info@morebeer.com

BEER STATS

EST. ORIGINAL GRAVITY
1.049–54

ACTUAL O.G.

SRM: 7.5

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!