



Extract – See Reverse for All Grain Recipe

KIT:703

Extract

American Honey Pale Ale

Brew Name: _____

Brew Date: _____

Malt Extract / Additions:

6 lbs Ultralight Malt Extract
1.5 lbs Honey

Steeping Grains:

1 lb Crystal 15
.5 lb White Wheat

Hops:

.5 oz Cascade
2 oz Cascade
2 oz Cascade

- *Bittering hops boiled for 60 minutes*
- *Flavor hops boiled for 30 minutes*
- *Aroma Hops are boiled the last 1 minute*

Wort Clarifying Treatment:

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

Priming Sugar added at Bottling:

4 oz Corn Sugar – Boil with 2 cups of water for 5 minutes

Specific Recipe Information:

Boil 1.5lbs of honey for last 5 minutes of the boil.

Estimated MoreBeer! Ranges

Estimated original gravity (OG): 1.054-59

Estimated SRM: 7-8

Estimated IBU's: 38-41

Estimated alcohol ABV %: 6

Suggested fermentation temperature: 68

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



All-Grain – See Reverse for Extract Recipe

American Honey Pale Ale

KIT:704

All Grain

Brew Name: _____

Brew Date: _____

Grain/Honey:

9 lbs American 2-Row
1 lb Crystal 15
.5 lb White Wheat

1.5 lbs Honey

Recipe based on: 70 % Mash Efficiency

Strike Water Temperature: _____ F

Mash Temperature: _____ F Time: _____

Sparge Water Temperature: _____ F Time: _____

Hops:

.5 oz Cascade
2 oz Cascade
2 oz Cascade

- *Bittering Hops boiled for 60 minutes*
- *Flavor Hops are boiled the last 30 minute*
- *Aroma Hops are boiled the last 1 minute*

Wort Clarifying Treatment:

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

Priming Sugar added at Bottling:

4 oz Corn Sugar – Boil with 2 cups of water for 5 minutes

Specific Recipe Information:

Boil 1.5lbs of honey for last 5 minutes of the boil.

Estimated MoreBeer! Ranges

Estimated original gravity (OG): 1.054-59

Estimated SRM: 7-8

Estimated IBU's: 38-41

Estimated alcohol ABV %: 6

Suggested fermentation temperature: 68

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