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Extract – See Reverse for All Grain Recipe

Beer! American Honey Pale Ale

KIT:703

Extract

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 bo

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	Dav	Resu	lts
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Dien 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

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<u>All-Grain</u> – See Reverse for Extract Recipe

American Honey Pale Ale

KIT:704

All Grain

Brew Name:	Brew Date:			
<u>Grain/Honey</u> :				
9 lbs American 2-Row	Recipe based on: 70 % Mash Efficiency			
1 lb Crystal 15 .5 lb White Wheat	Strike Water Temperature:F			
1 E lba Hanay	Mash Temperature:F Time:			
1.5 lbs Honey	Sparge Water Temperature:F Time:			
Hops:				
.5 oz Cascade	• Bittering Hops boiled for 60 minutes			
2 oz Cascade	• Flavor Hops are boiled the last 30 minute			
2 oz Cascade	Aroma Hops are boiled the last 1 minute			
Clarifier – Whirlfloc (1/2 - 1 Tablet) - Add land Priming Sugar added at Bottling: 4 oz Corn Sugar – Boil with 2 cups of water Specific Recipe Information: Boil 1.5lbs of honey for last 5 minutes of the sugar of	r for 5 minutes			
Estimated MoreBeer! Ranges	Brew Day Results			
Estimated original gravity (OG): 1.054-59	# Of Gallons in Fermenter:Yeast:			
Estimated SRM: 7-8	Original Gravity (OG):Yeast Strain #:			
Estimated IBU's: 38-41	Temperature of wort at pitching yeast:			
Estimated alcohol ABV %: 6	Lag time from onset of fermentation:			
Suggested fermentation temperature: 68	Actual Fermentation Temperature:			

(Original Gravity - Final Gravity) * 131 = ABV%

(-) * 131 = % ABV

Of Days in Primary Fermenter:_____

Your Final Gravity (FG):