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Extract – See Reverse for All Grain Recipe

The Single Hop Experiment

Extract

Brew Name: _____

Brew Date: _____

Grain:

8 lbs Ultralight Malt Extract
12 oz Crystal 15L

Hops:

0.5 oz Magnum
2 oz Selected Flavoring Hop
2 oz Selected Aroma Hop

- *Bittering Hops boiled for 60 minutes*
- *Boiled for the last 10 minutes*
- *Boiled for the last 1 minute*

2 oz Selected Dry Hop

- *Dry Hops are added post fermentation for 3-5 days*

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:

This recipe is part of our Single Hop Pale Ale line. The kit comes with 0.5oz of Magnum hops for the 60 minute bittering addition, however the other three additions will be of a different hop. Use two ounces of your chosen hop for the three final additions (10 Minutes Left, 1 Minute Left, Dry Hop post fermentation).

Estimated MoreBeer! Ranges

Estimated Original Gravity (OG): 1.049-1.054

Estimated SRM: 7.5

Estimated IBU's: 35 – 45 (Varies On Hop Varietal)

Estimated Alcohol ABV %: 5.0

Suggested Fermentation Temperature: 67

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



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All-Grain – See Reverse for Extract Recipe

The Single Hop Experiment

All Grain

Brew Name: _____

Brew Date: _____

Grain:

10 lbs California Select
12 oz Crystal 15L

Recipe based on: 70 % Mash Efficiency

Strike Water Temperature: _____ F

Mash Temperature: _____ F Time: _____

Sparge Water Temperature: _____ F Time: _____

Hops:

0.5 oz Magnum
2 oz Selected Flavoring Hop
2 oz Selected Aroma Hop

- Bittering Hops boiled for 60 minutes
- Boiled for the last 10 minutes
- Boiled for the last 1 minute

2 oz Selected Dry Hop

- Dry Hops are added post fermentation for 3-5 days

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:

This recipe is part of our Single Hop Pale Ale line. The kit comes with 0.5oz of Magnum hops for the 60 minute bittering addition, however the other three additions will be of a different hop. Use two ounces of your chosen hop for the three final additions (10 Minutes Left, 1 Minute Left, Dry Hop post fermentation).

Estimated MoreBeer! Ranges

Estimated Original Gravity (OG): 1.049-1.054

Estimated SRM: 7.5

Estimated IBU's: 35 – 45 (Varies On Hop Varietal)

Estimated Alcohol ABV %: 5.0

Suggested Fermentation Temperature: 67

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