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Extract – See Reverse for All-Grain Recipe

Eric's Bodacious Brown

KIT:826

Extract

Brew Name: _____

Brew Date: _____

Malt Extracts / Additions:

Turn burner off before adding. Boil for 60 minutes.

9 lbs Ultralight Malt Extract

Steeping Grain:

Use a grain bag. Add to water immediately. Remove steeping grain at 170F

1 lb Crystal 40

8 oz Pale Chocolate

8 oz White Wheat

Hops:

1.5 oz Cascade

.5 oz Cascade

2 oz Cascade

2 oz Willamette

- Steeping hops are added with your grain during steeping
- Bittering Hops are boiled for 75 minutes
- Flavoring Hops boiled the last 10 minutes
- Aroma Hops added at flameout

Wort Clarifying Treatment:

Clarifier – Whirlfloc (Use ½ - 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:

Estimated MoreBeer! Ranges

Estimated original gravity (OG): 1.059-62

Estimated SRM: 22

Estimated IBU's: 60-64

Estimated alcohol ABV %: 5.8

Suggested fermentation temperature: 66

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

Eric's Bodacious Brown

KIT:828

Extract

Brew Name: _____

Brew Date: _____

Grain:

11 lb 2-Row
1 lb Crystal 40L
8oz Pale Chocolate
8oz White Wheat

Recipe based on: 70 % Mash Efficiency

Strike Water Temperature: _____ F

Mash Temperature: _____ F Time: _____

Sparge Water Temperature: _____ F Time: _____

Hops:

1.5 oz Cascade
.5 oz Cascade
2 oz Cascade
2 oz Willamette

- *Mash Hops are added with your grains in the Mash Tun*
- *Bittering Hops are boiled for 75 minutes*
- *Flavoring Hops boiled the last 10 minutes*
- *Aroma Hops added at flameout*

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:

Estimated MoreBeer! Ranges

Estimated original gravity (OG): 1.059

Estimated SRM: 22

Estimated IBU's: 42-44

Estimated alcohol ABV %: 5.5

Suggested fermentation temperature: 66

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