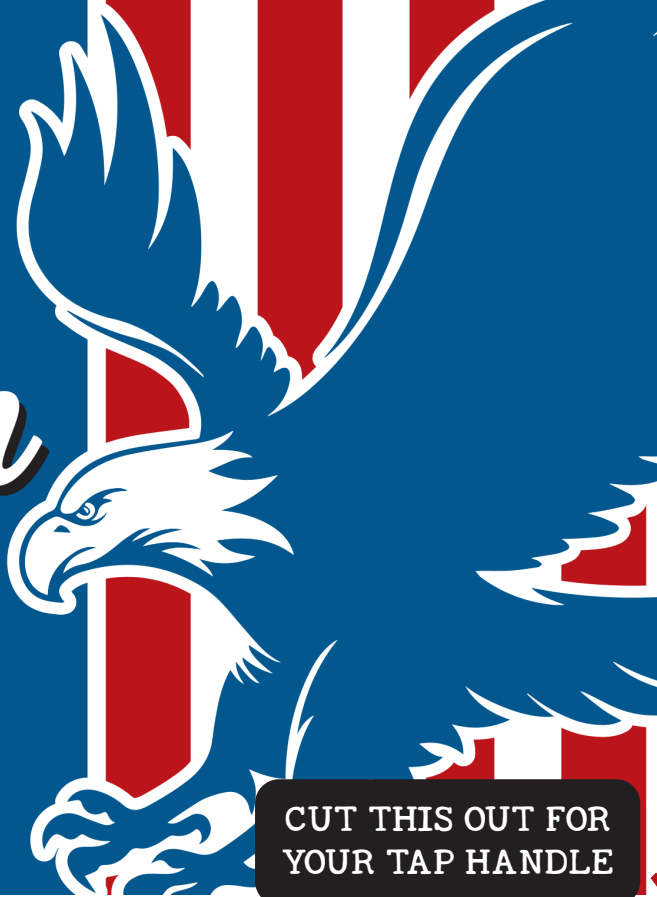




American PALE ALE



CUT THIS OUT FOR
YOUR TAP HANDLE

AMERICAN PALE ALE II

SUGGESTED YEAST
White Labs: WLP001 California
Wyeast: 1056 American
Imperial: A07 Flagship
Omega: West Coast Ale I
CellarScience Dry: CALI
Fermentis Dry: US-05 American

LME KIT

- 8 lbs Ultralight Liquid Extract

SPECIALTY MALTS:

- 1.5 lbs Crystal 15°L
- 8 oz Honey Malt

DME KIT

- 6.5 lbs Light Dry Extract

SPECIALTY MALTS:

- 1.5 lbs Crystal 15°L
- 8 oz Honey Malt

ALL-GRAIN KIT

- 10 lbs 2-Row

SPECIALTY MALTS:

- 1.5 lbs Crystal 15°L
- 8 oz Honey Malt

HOPS

- 1 oz Magnum – Boil 60 min
- 2 oz Cascade – Boil last 5 min
- 2 oz Willamette – Boil last 1 min

OTHER ADDITIONS

- Clarifier – Boil last 5 min



FITS OUR TAP HANDLE D1282 PERFECTLY

XKIT250

AMERICAN PALE ALE II

RECIPE TIPS

For the all-grain version, the suggested mash temperature is 153°F. We recommend a fermentation temperature in the 68–70°F range.

BREWING ALL-GRAIN?

Scan the QR code to the right for a copy of our All Grain Brewing Instructions.



NEED HELP?

SEARCH

AMERICAN PALE ALE II KIT
on [MoreBeer.com](https://morebeer.com)
to see detailed brewing
instructions & descriptions

LEARN MORE

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BREW DAY QUESTIONS?

Our friendly staff
are ready to help!

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

BEER STATS

EST. ORIGINAL GRAVITY
1.052–56

ACTUAL O.G.

SRM: 9

IBU'S: 57

EST. ABV %: 5.3

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](https://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 online Brewing Calculators to calculate Alcohol %, Boil Off %, Hydrometer Correction, & More!