



# BLONDE

## Ale

CUT THIS OUT FOR  
YOUR TAP HANDLE

## BLONDE ALE

### 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

- 7 lbs Ultralight Liquid Extract

#### SPECIALTY MALTS:

- 8 oz Crystal 15°L

### DME KIT

- 6 lbs Light Dry Extract

#### SPECIALTY MALTS:

- 8 oz Crystal 15°L

### ALL-GRAIN KIT

- 9 lbs 2-Row

#### SPECIALTY MALTS:

- 8 oz Crystal 15°L

### HOPS

- 1 oz Willamette - Boil 60 min

### OTHER ADDITIONS

- Clarifier - Boil last 5 min



FITS OUR TAP HANDLE D1282 PERFECTLY

XKIT132

# BLONDE ALE

## RECIPE TIPS

A light blond ale perfect for the summer months. Some brewers of this recipe suggest waiting to add the malt extract until there is only 20 minutes left in the boil. This helps to keep the color lighter. If you are brewing the all-grain version we suggest mashing at 151°F. We suggest a fermentation temperature close to 68°F.

## BREWING ALL-GRAIN?

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



## NEED HELP?

### SEARCH

BLONDE ALE KIT  
on [MoreBeer.com](http://MoreBeer.com)  
to see detailed brewing  
instructions & descriptions

### LEARN MORE

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[morebeer.com/articles](http://morebeer.com/articles)  
&  
Over 125 Videos at  
[morebeer.com/videos](http://morebeer.com/videos)

### 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](mailto:info@morebeer.com)

## BEER STATS

EST. ORIGINAL GRAVITY  
1.044–48

ACTUAL O.G.

SRM: 4–6

IBU'S: 14–18

EST. ABV %: 4.5

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](http://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](http://morebeer.com/calc)

Use our free online Brewing Calculators to calculate Alcohol %, Boil Off %, Hydrometer Correction, & More!