



American LITE



CUT THIS OUT FOR
YOUR TAP HANDLE

AMERICAN LITE

LME KIT

- 4 lbs Light Liquid Extract

SPECIALTY MALTS:

- 2 lbs Dried Rice Extract

DME KIT

- 3.5 lbs Light Dry Extract

SPECIALTY MALTS:

- 2 lbs Dried Rice Extract

ALL-GRAIN KIT

- 6 lbs 2-Row

SPECIALTY MALTS:

- 2 lbs Dried Rice Extract

HOPS

- 0.5 oz Saaz – Boil 60 min
- 0.5 oz Cascade – Boil last 5 min

OTHER ADDITIONS

- Clarifier – Boil last 5 min

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



American LITE



FITS OUR TAP HANDLE D1282 PERFECTLY



XKIT104

AMERICAN LITE

RECIPE TIPS

Similar to the mass produced American brands, this beer is light in flavor and light in bitterness. Not always desired qualities in homebrew, but sometimes an easy drinking crowd pleaser is exactly what you're looking for. For all-grain, mash the 2-Row and dried rice extract together at 153°F. We recommend a fermentation temperature of 68°F.

BREWING ALL-GRAIN?

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



NEED HELP?

SEARCH

AMERICAN LITE KIT
on MoreBeer.com
to see detailed brewing
instructions & descriptions

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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
1.035

ACTUAL O.G.

SRM: 4-6

IBU'S: 6-10

EST. ABV %: 3.6

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

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/calculator

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