

**MoreBeer!**

# Light ALE

CUT THIS OUT FOR  
YOUR TAP HANDLE

## LIGHT ALE

### LME KIT

- 6 lbs Ultralight Liquid Extract

#### SPECIALTY MALTS:

- 8 oz Crystal 15°L

### DME KIT

- 5 lbs Light Dry Extract

#### SPECIALTY MALTS:

- 8 oz Crystal 15°L

### ALL-GRAIN KIT

- 8 lbs 2-Row

#### SPECIALTY MALTS:

- 8 oz Crystal 15°L

### HOPS

- 0.5 oz Cascade – Boil 60 min
- 1 oz Cascade – Boil last 1 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

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# Light ALE

FITS OUR TAP HANDLE D1282 PERFECTLY

XKIT105

# LIGHT ALE

## RECIPE TIPS

When the weather starts warming up, it's great to have a light ale on hand. This easy drinking brew is similar to mass produced American beers that possess a very low bitterness level. Light Ale however doesn't use any rice or corn adjuncts in the grain bill. For the all-grain version, we recommend mashing at 153°F. Ferment at 68°F.

## BREWING ALL-GRAIN?

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



## NEED HELP?

### SEARCH

LIGHT ALE KIT  
on [MoreBeer.com](https://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](mailto:info@morebeer.com)

## BEER STATS

EST. ORIGINAL GRAVITY  
1.037–42

ACTUAL O.G.

SRM: 4

IBU'S: 13–15

EST. ABV %: 3.8

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

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