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Extract – See Reverse for All-Grain Recipe

# Amber Light Ale

KIT: 109

**Extract**

Brew Name: \_\_\_\_\_

Brew Date: \_\_\_\_\_

## Malt Extracts / Additions:

Turn burner off before adding. Boil for 60 minutes.

### 7 lbs Ultralight Malt Extract

## Steeping Grain:

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

**4 oz Crystal 40L**

**4 oz Carapils**

**12 oz Crystal 120L**

## Hops:

**1oz Cascade**

• Bittering Hops boiled for 60 minutes

**1oz Cascade**

• Aroma Hops are boiled the last 1 minute

## 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): 1.044 – 1.048**

**Estimated SRM: 13-16**

**Estimated IBU's: 19-22**

**Estimated alcohol ABV %: 4.9%**

**Suggested fermentation temperature: 65-68F**

### 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

# Amber Light Ale

KIT: 409

All Grain

Brew Name: \_\_\_\_\_

Brew Date: \_\_\_\_\_

## Grain:

**10lb 2-Row**  
**4oz Crystal 40L**  
**4oz Carapils**  
**12oz Crystal 120L**

**Recipe based on: 70 % Mash Efficiency**

Strike Water Temperature: \_\_\_\_\_F

Mash Temperature: \_\_\_\_\_F Time: \_\_\_\_\_

Sparge Water Temperature: \_\_\_\_\_F Time: \_\_\_\_\_

## Hops:

- 1oz Cascade** • *Bittering Hops boiled for 60 minutes*
- 1oz Cascade** • *Aroma Hops are boiled the last 1 minute*

## Wort Clarifying Treatment:

Clarifier – Whirlfloc (1/2 - 1 Tablet) - Add last 5 minutes of the boil

## Specific Recipe Information:

**4oz of Corn Sugar added at bottling.** Boil in 1 cup of water for 5 minutes before adding to bottling bucket.

### Estimated MoreBeer! Ranges

**Estimated original gravity (OG): 1.044 – 1.048**

**Estimated SRM: 13-16**

**Estimated IBU's: 19-22**

**Estimated alcohol ABV %: 4.9%**

**Suggested fermentation temperature: 65-68F**

### 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**