



English PALE ALE

CUT THIS OUT FOR
YOUR TAP HANDLE

ENGLISH PALE

LME KIT

- 6 lbs Ultralight Liquid Extract

SPECIALTY MALTS:

- 8 oz Crystal 120°L
- 4 oz Special B

DME KIT

- 5 lbs Light Dry Extract

SPECIALTY MALTS:

- 8 oz Crystal 120°L
- 4 oz Special B

ALL-GRAIN KIT

- 8 lbs British Pale

SPECIALTY MALTS:

- 8 oz Crystal 120°L
- 4 oz Special B

HOPS

- 1 oz British Kent Goldings – Boil 60 min
- 1 oz British Kent Goldings – Boil last 5 min

OTHER ADDITIONS

- Clarifier – Boil last 5 min

SUGGESTED YEAST

White Labs: WLP002 English

Wyeast: 1968 London ESB

Imperial: A09 Pub

OMEGA: OYL006 British Ale I

Lallemand Dry: London ESB

CellarScience Dry: ENGLISH



FITS OUR TAP HANDLE D1282 PERFECTLY

XKIT111

ENGLISH PALE

RECIPE TIPS

English Pales are generally less bitter than their American counterparts, putting more emphasis on caramel and roasted notes. Traditionally poured from a cask without CO₂. If you're serving this beer on draft at home, we recommend carbonating at only 6-8 psi to have a true English Pale experience. For the all-grain version, mash 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

ENGLISH PALE 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

BEER STATS

EST. ORIGINAL GRAVITY
1.038-41

ACTUAL O.G.

SRM: 14

IBU'S: 24-28

EST. ABV %: 4

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!