



# BEST BITTER ALE

CUT THIS OUT FOR  
YOUR TAP HANDLE

## BEST BITTER

### LME KIT

- 6 lbs Ultralight Liquid Extract
- 8 oz Light Dry Extract

#### SPECIALTY MALTS:

- 8 oz Carastan

### DME KIT

- 5.5 lbs Light Dry Extract

#### SPECIALTY MALTS:

- 8 oz Carastan

### ALL-GRAIN KIT

- 9 lbs British Pale

#### SPECIALTY MALTS:

- 8 oz Carastan

### HOPS

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

### OTHER ADDITIONS

- Clarifier – Boil last 5 min

#### SUGGESTED YEAST

White Labs: WLP013 London

Wyeast: 1028 London

Imperial: A09 Pub

OMEGA: OYL006 British Ale I

CellarScience Dry: ENGLISH

Lallemand Dry: Windsor



XKIT118

# BEST BITTER

## RECIPE TIPS

Best Bitter is light and easy to drink, but packed with flavor and moderate bitterness. For the all-grain version we recommend a mash temperature of 151°F. We suggest 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

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

### LEARN MORE

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Over 125 Videos at  
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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  
1.042–46

ACTUAL O.G.

SRM: 7

IBU'S: 26–29

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](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!