



LUNAR SHOCK

LME KIT

- 7 lbs Bavarian Wheat Liquid Extract

SPECIALTY MALTS:

- 1 lb Flaked Oats
- 1 lb 2-Row Pale

DME KIT

- 6 lbs Bavarian Wheat Dry Extract

SPECIALTY MALTS:

- 1 lb Flaked Oats
- 1 lb 2-Row Pale

ALL-GRAIN KIT

- 6 lbs 2-Row
- 5 lbs White Wheat

SPECIALTY MALTS:

- 1 lb Flaked Oats

HOPS

- 1 oz Mittelfruh – Boil 60 min

OTHER ADDITIONS

- 2 oz Sweet Orange Peel – Boil last 10 min
- 1.7g Coriander Powder – Boil last 10 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



FITS OUR TAP HANDLE D1282 PERFECTLY

XKIT120

LUNAR SHOCK

RECIPE TIPS

Lunar Shock is an American take on the Belgian Witbier style. Witbiers are known for their pale, cloudy appearance, which is why you don't want to use a clarifying agent when brewing this kit. Sweet orange peel and coriander powder are added directly to the boil kettle with 10 minutes remaining. If you are brewing the all-grain version we suggest mashing at 154°F. Ferment at 69°F.

BREWING ALL-GRAIN?

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



NEED HELP?

SEARCH

LUNAR SHOCK 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
1.052-55

ACTUAL O.G.

SRM: 5

IBU'S: 9

EST. ABV %: 5.4

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/calculator

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