

LUNAR SHOCK

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



• 7 lbs Bavarian Wheat Liquid Extract

SPECIALTY MALTS:

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

O 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:

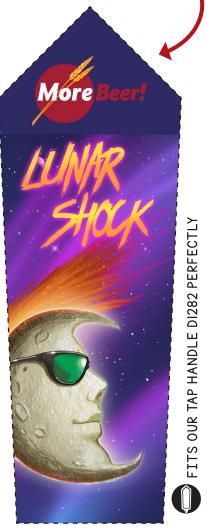
• 1 lb Flaked Oats



• 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



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.



NOTES



MY RATING:

1 2

5

TASTING DATE:

APPEARANCE

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON MOREBEER.COM

NEED HELP?

SEARCH

LUNAR SHOCK KIT on 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

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 (19)



MASH TEMP _____

OR EMAIL US 24/7 info@morebeer.com

BREWING CALCULATORS morebeer.com

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

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: