



UNICORN FART

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

LME KIT

- 8 lbs Ultralight Liquid Extract

SPECIALTY MALTS:

- 8 oz Honey Malt
- 6 oz Caramel 40°L

DME KIT

- 6.5 lbs Light Dry Extract

SPECIALTY MALTS:

- 8 oz Honey Malt
- 6 oz Caramel 40°L

ALL-GRAIN KIT

- 10 lbs 2-Row

SPECIALTY MALTS:

- 8 oz Honey Malt
- 6 oz Caramel 40°L

HOPS

- 0.5 oz Magnum - Boil 60 min
- 1 oz Crystal - Boil last 15 min
- 1 oz Saphir - Boil last 5 min
- 1 oz Citra® - Add at flameout/0 minutes
- 1 oz Centennial - Add at flameout/0 minutes

- 1 oz Citra® - Dry hops, added post fermentation 3-5 days before packaging
- 1 oz Amarillo® - Dry hops, added post fermentation 3-5 days before packaging

OTHER ADDITIONS

- Clarifier - Boil last 5 min
- 4 g Edible Glitter - to be added at bottling/kegging time

XKIT121



FITS OUR TAP HANDLE D1282 PERFECTLY

UNICORN FART PALE ALE

RECIPE TIPS

Congratulations on capturing the fabled Unicorn! This light-bodied beer is as pleasant on the pallet as it is fun to stare at in the glass. When it comes time to package, add the edible glitter to the bottling bucket with your priming solution, or directly to the keg after transferring from the fermenter. If brewing the all-grain version, mash at 153°F. Ferment at 68°F.

While serving, you may need to roll the bottle or rouse the keg before pouring to get the flecks of glitter back in suspension.

BREWING ALL-GRAIN?

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



NEED HELP?

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UNICORN FART 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
1.056–58

ACTUAL O.G.

SRM: 5.9 (plus sparkles)

IBU'S: 27–28

EST. ABV %: 5.1–5.7

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!