



PUTTIN' ON THE SPRITZ! BRUT IPA

CUT THIS OUT FOR
YOUR TAP HANDLE

PUTTIN' ON THE SPRITZ BRUT IPA

A Brewmaster Series Kit From Social Kitchen & Brewery

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

- 4 lbs Pilsner Liquid Extract
- 8 oz Light DME - Boil 60 min

SPECIALTY MALTS:

- 1 lb Pilsner Malt
- 4 lbs Flaked Corn
- 4 oz Acidulated Malt

DME KIT

- 3 lbs Pilsner Dry Extract
- 8 oz Light DME - Boil 60 min

SPECIALTY MALTS:

- 1 lb Pilsner Malt
- 4 lbs Flaked Corn
- 4 oz Acidulated Malt

ALL-GRAIN KIT

- 5 lbs Pilsner Malt
- 1 lbs Rice Hulls
- 8 oz Light DME - Boil 60 min

SPECIALTY MALTS:

- 1 lb Pilsner Malt
- 4 lbs Flaked Corn
- 4 oz Acidulated Malt

HOPS

- 0.25 oz El Dorado - Boil last 15 min
- 1.5 oz El Dorado - Add at end of boil in kettle during whirlpool
- 6 oz El Dorado - Dry hops, added post fermentation 3-5 days before packaging
- 2 oz Mosaic - Dry hops, added post fermentation 3-5 days before packaging

OTHER ADDITIONS

- Amylase Enzyme - added during Steeping/Mash
- Ultra Ferm Enzyme - added to fermenter along with your yeast
- Clarifier - Boil last 5 min

MoreBeer!



XKIT124

FITS OUR TAP HANDLE D1282 PERFECTLY

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RECIPE TIPS

For extract, add the Alpha Amylase enzyme with your steeping grain. Bring to 142°F and hold for 30 minutes before proceeding to boil. For all-grain, add the Alpha Amylase during mash-in. Mash at 142°F for 60 minutes. Add the 8 oz of Light DME at the beginning of the 60-minute boil to help with head retention. Be aware, the first hop addition is not added till the last 15 minutes of the boil. Add the Ultra Ferm directly to fermenter along with your yeast. The recommended fermentation temp is 66-68°F. Add dry hops post fermentation, allowing 3-5 days of contact time before packaging.

BREWING ALL-GRAIN?

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



NEED HELP?

SEARCH

PUTTIN' ON THE SPRITZ
KIT BY SOCIAL KITCHEN
AND BREWERY
on [MoreBeer.com](https://morebeer.com)
to see detailed brewing
instructions & descriptions

LEARN MORE

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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

1.048

ACTUAL O.G.

SRM: 3

IBU'S: 24

EST. ABV %: 6.9

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!