



BERRY *Beer*



CUT THIS OUT FOR
YOUR TAP HANDLE

BERRY BEER

LME KIT

- 4 lbs Ultralight Liquid Extract
- 2 lbs Bavarian Wheat DME
- 4 oz Maltodextrin

SPECIALTY MALTS:

- 8 oz Crystal 15°L
- 8 oz Carapils

DME KIT

- 3.5 lbs Light Dry Extract
- 2 lbs Bavarian Wheat Dry Extract
- 4 oz Maltodextrin

SPECIALTY MALTS:

- 8 oz Crystal 15°L
- 8 oz Carapils

ALL-GRAIN KIT

- 10 lbs 2-Row Pale
- 1 lb White Wheat

SPECIALTY MALTS:

- 8 oz Crystal 15°L
- 8 oz Carapils

HOPS

- .5 oz Cascade – Boil 60 min

OTHER ADDITIONS

- Clarifier – Boil last 5 min
- 4oz Raspberry Flavoring – to be added at bottling time

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



BERRY *Beer*

FITS OUR TAP HANDLE D1282 PERFECTLY



XKIT130

BERRY BEER

RECIPE TIPS

Berry Beer is sure to be a crowd pleaser at your next summer soirée. Add the flavoring to your bottling bucket with your priming solution or directly to your keg. If you're unsure how strong you want the berry flavor to be, add half the bottle. You can always increase the flavor later by adding a drop directly to your glass, or pour the rest of the bottle into your keg. Mash at 153°F. Ferment at 68°F.

BREWING ALL-GRAIN?

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



NEED HELP?

SEARCH

BERRY BEER 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
1.041–45

ACTUAL O.G.

SRM: 7

IBU'S: 11–15

EST. ABV %: 4

ACTUAL ABV %:

DATE BREWED:

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!