

AMERICAN ALE

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 Ultralight Liquid Extract

SPECIALTY MALTS:

• 1 lb Crystal 15°L



• 6 lbs Light Dry Extract

SPECIALTY MALTS:

• 1 lb Crystal 15°L

ALL-GRAIN KIT

• 9 lbs 2-Row

SPECIALTY MALTS:

• 1 lb Crystal 15°L

SAOH

- 1 oz Magnum Boil 60 min
- 1 oz Cascade Boil last 5 min
- 1 oz Cascade Boil last 1 min

OTHER ADDITIONS

• Clarifier - Boil last 5 min





FITS OUR TAP HANDLE DI282 PERFECTLY

XKIT135

AMERICAN ALE

RECIPE TIPS

Light in color but not in flavor! If you are brewing the all-grain version we recommend mashing at 153°F. We suggest a fermentation temperature close to 68°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 3 4

5

TASTING DATE:

APPEARANCE

AROMA

TASTE

OVERALL

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RECORD KEEPING (



DAIL BREMEN		
GALLONS IN FE	RMENTER	

ORIGINAL GRAVITY

TEMP OF WORT AT PITCH _____

LAG TIME _____

FERMENTATION TEMP _____

DAYS IN FERMENTER _____

FINAL GRAVITY _____

YEAST STRAIN

FOR ALL GRAIN BREWERS



MASH TEMP _____

DDEWING CALCULATOR

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

D BEER STATS

EST. ORIGINAL GRAVITY 1.044-50

ACTUAL O.G.

SRM: 5-9

IBU'\$: 53-57

EST. ABV %: 4.5

ACTUAL ABV %:

DATE BREWED:

NOTES: