



CUT THIS OUT FOR YOUR TAP HANDLE

WE LIKE SPACE DIP A

SUGGESTED YEAST
White Labs: WLP095 Burlington
Wyeast: 1318 London Ale
Omega: OYL011 British Ale V
Imperial: A04 Barbarian
CellarScience Dry: NECTAR
Lallemand Dry: New England

LME KIT

- 7 lbs Ultralight Liquid Extract

SPECIALTY MALTS:

- 3 lbs Flaked Oats
- 1 lb White Wheat

DME KIT

- 6 lbs Light Dry Extract

SPECIALTY MALTS:

- 3 lbs Flaked Oats
- 1 lb White Wheat

ALL-GRAIN KIT

- 6 lbs Golden Promise
- 5 lbs 2-Row

SPECIALTY MALTS:

- 3 lbs Flaked Oats
- 1 lb White Wheat

HOPS

- 2 oz Citra® - Whirlpool 30 min
- 1 oz El Dorado - Whirlpool 30 min
- 3 oz Citra® - Dry hops, added post fermentation, 3 days before packaging
- 3 oz El Dorado - Dry hops, added post fermentation 3 days before packaging
- 3 oz Mosaic® - Dry hops, added post fermentation 3 days before packaging

OTHER ADDITIONS

- 1 lb Corn Sugar - Boil last 15 min
- 1 lb Maltodextrin - Boil last 15 min

XKIT141



FITS OUR TAP HANDLE D1282 PERFECTLY



WE LIKE SPACE DIPA

RECIPE TIPS

For the all-grain version we suggest a mash temperature of 156°F. The corn sugar and maltodextrin should be added with 15 minutes of the boil remaining. Turn off your burner and pause your boil timer, stir in the sugars until completely dissolved, then bring back to boil and resume timer. The recommended fermentation temperature is 70°F. Dry hops should be added once fermentation is complete, allow 3 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

WE LIKE SPACE
DOUBLE INDIA PALE ALE
on MoreBeer.com
to see detailed brewing
instructions & descriptions

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BREW DAY QUESTIONS?

Our friendly staff
are ready to help!

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800-600-0033
OR EMAIL US 24/7
info@morebeer.com

BEER STATS

EST. ORIGINAL GRAVITY
1.080 – 85

ACTUAL O.G.

SRM: 3 – 4

IBU'S: 20

EST. ABV %: 8.3

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

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/calc

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