



STRATAGEM

pale ale

SHALL WE BREW A BEER?



CUT THIS OUT FOR
YOUR TAP HANDLE

STRATAGEM PALE ALE

LME KIT

- 7 lbs Ultralight Liquid Extract

SPECIALTY MALTS:

- 2 lbs Oat Malt
- 1 lb White Wheat

DME KIT

- 6 lbs Light Dry Extract

SPECIALTY MALTS:

- 2 lbs Oat Malt
- 1 lb White Wheat

ALL-GRAIN KIT

- 10 lbs 2-Row

SPECIALTY MALTS:

- 2 lbs Oat Malt
- 1 lb White Wheat

HOPS

- 1 oz Idaho Gem™ - Boil last 15 mins
- 1 oz Strata - Whirlpool 30 min
- 1 oz Idaho Gem™ - Dry hops, added on day 3 of fermentation
- 1 oz Strata - Dry hops, added on day 3 of fermentation

- 2 oz Strata - Dry hops, added post fermentation 3 days before packaging
- 1 oz Idaho Gem™ - Dry hops, added post fermentation 3 days before packaging

OTHER ADDITIONS

- Clarifier - Boil last 5 min

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

MoreBeer!

STRATAGEM
pale ale

BREW A BEER?

FITS OUR TAP HANDLE D1282 PERFECTLY

XKIT1615

STRATAGEM PALE ALE

RECIPE TIPS

For the all-grain version we suggest a mash temperature of 149°F. The recommended fermentation temperature is 68°F. The first dry hop addition should be added 3 days after fermentation began. The second dry hop addition should be added after fermentation, 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

STRATAGEM
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!

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

BEER STATS

EST. ORIGINAL GRAVITY
1.057-62

ACTUAL O.G.

SRM: 3-5

IBU'S: 30

EST. ABV %: 6.3

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/calculator

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