

STRATAGEM PALE 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:

- 2 lbs Oat Malt
- 1 lb White Wheat

O 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:

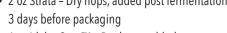
- 2 lbs Oat Malt
- 1 lb White Wheat

SAOH

- 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

OTHER ADDITIONS

• Clarifier - Boil last 5 min



• 1 oz Idaho Gem™ – Dry hops, added post fermentation 3 days before packaging



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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. -



NOTES



MY RATING:

TASTING DATE:

APPEARANCE

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON MOREBEER.COM

NEED HELP?

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STRATAGEM PALE ALE

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to see detailed brewing instructions & descriptions

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BREW DAY QUESTIONS?

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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 ____

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

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: