

MoreBeer!

Pineapples & Palms

TROPICAL
INDIA PALE ALE

CUT THIS OUT FOR
YOUR TAP HANDLE

PINEAPPLES & PALMS TROPICAL INDIA 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

LME KIT

- 10 lbs Ultralight Liquid Extract

DME KIT

- 8 lbs Light Dry Extract

ALL-GRAIN KIT

- 13 lbs 2-Row

HOPS

- 1 oz BRU-1™ – Boil last 15 mins
- 1 oz BRU-1™ – Whirlpool 30 min
- 2 oz BRU-1™ – Dry hops, added on day 3 of fermentation
- 4 oz BRU-1™ – Dry hops, added post fermentation 3 days before packaging

OTHER ADDITIONS

- Clarifier – Boil last 5 min

XKIT179

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FITS OUR TAP HANDLE D1282 PERFECTLY



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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, allowing 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

PINEAPPLES & PALMS
TROPICAL INDIA PALE ALE
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

1.058 - 63

ACTUAL O.G.

SRM: 4 - 5

IBU'S: 34

EST. ABV %: 6.4

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](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/calc

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