



# MOONRAKER BREWING CO.



## SPACE NECTAR INDIA PALE ALE

A **MoreBeer!** Brewmaster Series Recipe Kit

CUT THIS OUT FOR  
YOUR TAP HANDLE

### SPACE NECTAR HAZY IPA

A Brewmaster Series Kit From Moonraker Brewing Co.

#### SUGGESTED YEAST

White Labs: WLP095 Burlington Ale  
Wyeast: 1318 London Ale III  
Imperial: A38 Juice  
Omega: OYL011 British Ale V  
CellarScience Dry: ENGLISH

#### LME KIT

- 8 lbs Ultralight Liquid Extract

#### SPECIALTY MALTS:

- 2 lbs Pale Wheat
- 1 lb Carafoam
- 1 lb Flaked Wheat

#### DME KIT

- 7 lbs Light Dry Extract

#### SPECIALTY MALTS:

- 2 lbs Pale Wheat
- 1 lb Carafoam
- 1 lb Flaked Wheat

#### ALL-GRAIN KIT

- 12 lbs 2-Row

#### SPECIALTY MALTS:

- 2 lbs Pale Wheat
- 1 lb Carafoam
- 1 lb Flaked Wheat

#### HOPS

- 2 oz Citra® CRYO HOPS® - Whirlpool 20 min
- 4 oz Citra® CRYO HOPS® - Dry hops, added post fermentation 6 days before packaging
- 2 oz Amarillo® - Dry hops, added post fermentation 6 days before packaging
- .5 oz Apollo™ - Dry hops, added post fermentation 6 days before packaging

XKIT183



FITS OUR TAP HANDLE D1282 PERFECTLY



# SPACE NECTAR HAZY IPA

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## RECIPE TIPS

For the all-grain version we suggest a mash temperature of 152-154°F. When the boil is complete, cool to 170°F before adding the whirlpool addition. The recommended fermentation temperature is 66-68°F. The dry hop addition should be added after fermentation, allowing 6 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

SPACE NECTAR HAZY IPA  
Moonraker Brewing  
on [MoreBeer.com](https://morebeer.com)  
to see detailed brewing  
instructions & descriptions

### LEARN MORE

Over 250 Articles at  
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Over 125 Videos at  
[morebeer.com/videos](https://morebeer.com/videos)

### 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](mailto:info@morebeer.com)

## BEER STATS

EST. ORIGINAL GRAVITY  
1.069-74

ACTUAL O.G.

SRM: 4-5

IBU'S: 40

EST. ABV %: 7

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/calculator](https://morebeer.com/calculator)

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