



OLD ALE



CUT THIS OUT FOR
YOUR TAP HANDLE

OLD ALE

LME KIT

- 12 lbs Ultralight Liquid Extract
- 1 lbs Light Dry Extract

SPECIALTY MALTS:

- 12 oz Crystal 75°L
- 6 oz Special B
- 2 oz English Brown Malt
- 2 oz Black Patent

DME KIT

- 11 lbs Light Dry Extract

SPECIALTY MALTS:

- 12 oz Crystal 75°L
- 6 oz Special B
- 2 oz English Brown Malt
- 2 oz Black Patent

ALL-GRAIN KIT

- 15 lbs British

SPECIALTY MALTS:

- 12 oz Crystal 75°L
- 6 oz Special B
- 2 oz English Brown Malt
- 2 oz Black Patent

HOPS

- 2 oz Northern Brewer – Boil 60 min
- 1.5 oz Northern Brewer – Boil 40 min
- 1 oz Northern Brewer – Dry hops, added post fermentation 3-7 days before packaging

OTHER ADDITIONS

- Clarifier – Boil last 5 min

SUGGESTED YEAST

White Labs: WLP007 Dry English

Wyeast: 1098 British

Imperial: A09 Pub

Omega: OYL006 British Ale I

CellarScience Dry: ENGLISHlast

Fermentis Dry: S-04 English



FITS OUR TAP HANDLE D1282 PERFECTLY

XKIT184

OLD ALE

RECIPE TIPS

For the all-grain version, the suggested mash temperature is 153°F. We recommend a fermentation temperature in the 65–68°F range. Add the dry hops once primary fermentation is complete. Allow 3–7 days of contact time with hops before bottling or kegging.

Tip: try aging this beer on 1–2 oz of French or Hungarian Oak Cubes for a great old world flavor!

BREWING ALL-GRAIN?

Scan the QR code to the right for a copy of our All Grain Brewing Instructions.



NOTES



MY RATING:

1 2 3 4 5

TASTING DATE: _____

APPEARANCE

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON [MOREBEER.COM](https://morebeer.com)

NEED HELP?

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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

1.082–85

ACTUAL O.G.

SRM: 25–28

IBU'S: 56–59

EST. ABV %: 8

ACTUAL ABV %:

DATE BREWED:

NOTES:

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!