



2021  
GOLD

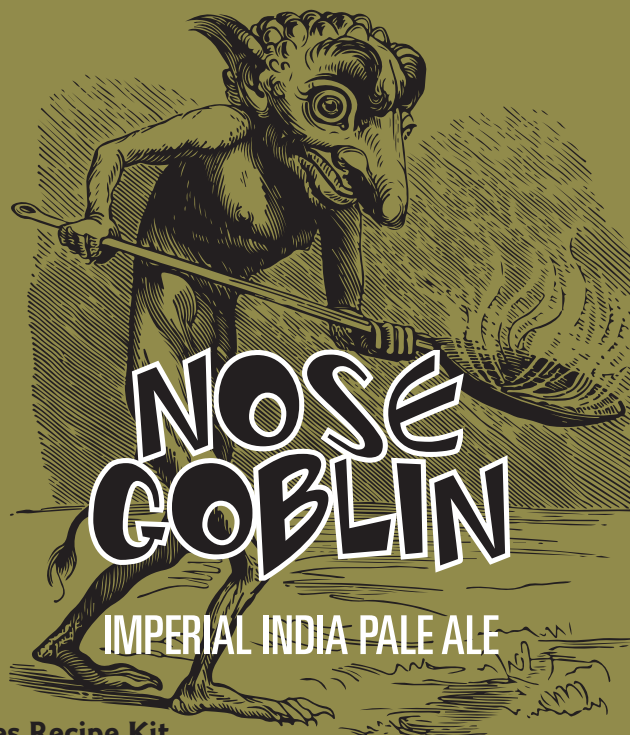
Imperial India  
Pale Ale

100  
I.B.U.

9.2%  
ALC/VOL

NELSON  
STRATA  
MOsaic

Ghost Town  
BREWING



A **MoreBeer!** Brewmaster Series Recipe Kit

CUT THIS OUT FOR  
YOUR TAP HANDLE

## NOSE GOBLIN DIPA

A Brewmaster Series Kit From Ghost Town Brewing

### 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 Pilsner Liquid Extract

#### SPECIALTY MALTS:

- 1 lb Pilsner
- 4 oz Acidulated

### DME KIT

- 8.5 lbs Pilsner Dry Extract

#### SPECIALTY MALTS:

- 1 lb Pilsner
- 4 oz Acidulated

### ALL-GRAIN KIT

- 16 lbs Pilsner

#### SPECIALTY MALTS:

- 4 oz Acidulated

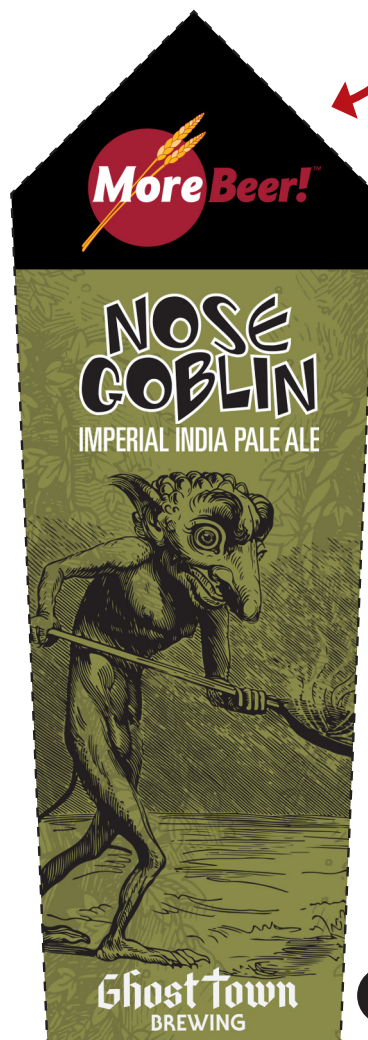
### HOPS

- .5 oz Warrior® – Boil last 60
- 2 oz CRYO Mosaic® – Whirlpool 30 min
- 2 oz Nelson – Whirlpool 30 min
- 1 oz CRYO Mosaic® – Dry hops added post fermentation 5 days before packaging
- 1 oz Nelson – Dry hops added post fermentation 5 days before packaging
- 1 oz Strata – Dry hops added post fermentation 5 days before packaging

### OTHER ADDITIONS

- 1.25 lbs Corn Sugar – Boil last 15 min
- Clarifier – Boil last 5 min

XKIT186



FITS OUR TAP HANDLE D1282 PERFECTLY



# NOSE GOBLIN DIP

A Brewmaster Series Kit From Moonraker Brewing Company

## RECIPE TIPS

**Please Note** this recipe calls for a 90-minute boil. The first hop addition is added at 60 minutes remaining. For the all-grain version we suggest a mash temperature of 148°F. The recommended fermentation temperature is 65°F for three days, then raise to 68°F. The dry hop addition should be added after fermentation, allowing 5 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

Nose Goblin DIP  
Ghost Town 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

1.081-86

ACTUAL O.G.

SRM: 4-5

IBU'S: 100

EST. ABV %: 9.2

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!