

MoreBeer!

BEST BUDS!



CUT THIS OUT FOR
YOUR TAP HANDLE

BEST BUDS PALE ALE

SUGGESTED YEAST

CellarScience Dry: CALI
White Labs: WLP001 California
Wyeast: 1056 American
Imperial: A07 Flagship
Omega: West Coast Ale I

LME KIT

- 4 lbs Pilsner Liquid Extract
- 3 lbs Pale Liquid Extract

SPECIALTY MALTS:

- 8 oz Carapils

DME KIT

- 3 lbs Pilsen Dry Extract
- 3 lbs Pale Dry Extract

SPECIALTY MALTS:

- 8 oz Carapils

ALL-GRAIN KIT

- 6 lbs Pilsner
- 5 lbs Pale

SPECIALTY MALTS:

- 8 oz Carapils

HOPS

- 1 oz Citra® - Boil last 10 min
- 1 oz Mosaic® - Boil last 10 min
- 1 oz Citra® Cryo Hops® - Dry hops, added post fermentation 3 days before packaging
- 1 oz Mosaic® Cryo Hops® - Dry hops, added post fermentation 3 days before packaging

OTHER ADDITIONS

- Clarifier - Boil last 5 min

XKIT192

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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 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

BEST BUDS
PALE ALE KIT
on 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

NOTES



MY RATING:

1 2 3 4 5

TASTING DATE: _____

APPEARANCE

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON 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 _____

BEER STATS

EST. ORIGINAL GRAVITY

1.049–54

ACTUAL O.G.

SRM: 4

IBU'S: 30

EST. ABV %: 5.6

ACTUAL ABV %:

DATE BREWED:

NOTES:

BREWING CALCULATORS

morebeer.com/calculator

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