



# BROWN MOOSE ALE

## SUGGESTED YEAST

White Labs: WLP005 British  
Wyeast: 1187 Ringwood  
Imperial: A10 Darkness  
Omega: OYL006 British Ale I  
CellarScience Dry: ENGLISH  
Lallemand Dry: Windsor English

### LME KIT

- 7 lbs Pale Liquid Extract

#### SPECIALTY MALTS:

- 4 oz Pale Chocolate Malt
- 4 oz Caramel 60°L
- 2 oz Midnight Wheat

### DME KIT

- 6 lbs Light Dry Extract

#### SPECIALTY MALTS:

- 4 oz Pale Chocolate Malt
- 4 oz Caramel 60°L
- 2 oz Midnight Wheat

### ALL-GRAIN KIT

- 9 lbs 2-Row

#### SPECIALTY MALTS:

- 4 oz Pale Chocolate Malt
- 4 oz Caramel 60°L
- 2 oz Midnight Wheat

### HOPS

- 1 oz Goldings – Boil 60 min
- 1 oz Liberty – Boil last 45 min
- 1 oz Willamette – Boil last 15 min

### OTHER ADDITIONS

- Clarifier – Boil last 5 min

XKIT204



FITS OUR TAP HANDLE D1282 PERFECTLY

# BROWN MOOSE ALE

## RECIPE TIPS

For the all-grain version, the suggested mash temperature is 153°F. We recommend a fermentation temperature in the 68–70°F range.

## BREWING ALL-GRAIN?

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



## NEED HELP?

### SEARCH

BROWN MOOSE ALE KIT  
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](mailto:info@morebeer.com)

## BEER STATS

EST. ORIGINAL GRAVITY  
1.041–48

ACTUAL O.G.

SRM: 18–21

IBU'S: 47–49

EST. ABV %: 4–5

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

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