



Belgian

PALE ALE



CUT THIS OUT FOR
YOUR TAP HANDLE

BELGIAN PALE ALE

SUGGESTED YEAST

White Labs: WLP500 Monastery
Wyeast: 1214 Belgian Abbey
Imperial: B48 Triple Double
Omega: OYL024 Belgian Ale
CellarScience Dry: MONK
Fermentis Dry: Safbrew S-33

LME KIT

- 7 lbs Ultralight Liquid Extract
- 8 oz Corn Sugar

SPECIALTY MALTS:

- 8 oz Carapils
- 4 oz CaraMunich
- 4 oz Special B

DME KIT

- 6 lbs Light Dry Extract
- 8 oz Corn Sugar

SPECIALTY MALTS:

- 8 oz Carapils
- 4 oz CaraMunich
- 4 oz Special B

ALL-GRAIN KIT

- 10 lbs 2-Row
- 8 oz Corn Sugar

SPECIALTY MALTS:

- 8 oz Carapils
- 4 oz CaraMunich
- 4 oz Special B

HOPS

- 1 oz Perle – Boil 60 min
- 1 oz Mt. Hood – Boil last 1 min

OTHER ADDITIONS

- Clarifier – Boil last 5 min



FITS OUR TAP HANDLE D1282 PERFECTLY

XKIT257

BELGIAN PALE ALE

RECIPE TIPS

For the all-grain version, the suggested mash temperature is 151°F. Add the corn sugar during the last 10 minutes of the boil. We recommend a fermentation temperature in the 65–72°F range.

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

NEED HELP?

SEARCH

BELGIAN 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

BEER STATS

EST. ORIGINAL GRAVITY
1.050–55

ACTUAL O.G.

SRM: 17

IBU'S: 20

EST. ABV %: 5.2

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!