

Pompeus Ass Ale



CUT THIS OUT FOR
YOUR TAP HANDLE

POMPEUS ASS ALE

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 Ultralight Liquid Extract

SPECIALTY MALTS:

- 12 oz Special B
- 12 oz Caramel Munich
- 8 oz Aromatic Malt

DME KIT

- 8.5 lbs Light Dry Extract

SPECIALTY MALTS:

- 12 oz Special B
- 12 oz Caramel Munich
- 8 oz Aromatic Malt

ALL-GRAIN KIT

- 13 lbs 2-Row

SPECIALTY MALTS:

- 12 oz Special B
- 12 oz Caramel Munich
- 8 oz Aromatic Malt

HOPS

- 1 oz Magnum – Boil 60 min
- 2 oz Chinook – Boil last 15 min
- 2 oz Chinook – Boil last 1 min

OTHER ADDITIONS

- Clarifier – Boil last 5 min



FITS OUR TAP HANDLE D1282 PERFECTLY

XKIT263

POMPOUS ASS ALE

RECIPE TIPS

For the all-grain version, the suggested mash temperature is 154°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

POMPOUS ASS 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

BEER STATS

EST. ORIGINAL GRAVITY
1.066–70

ACTUAL O.G.

SRM: 17

IBU'S: 70

EST. ABV %: 7.1

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

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