CUT THIS OUT FOR YOUR TAP HANDLE

SOULLESS HOP PALE ALE

LME KIT
- 9 lbs Ultralight Liquid Extract
- 4 oz Maltodextrin

SPECIALTY MALTS:
- 8 oz Crystal 60°L
- 8 oz Carapils
- 8 oz Munich

DME KIT
- 7 lbs Light Dry Extract
- 4 oz Maltodextrin

SPECIALTY MALTS:
- 8 oz Crystal 60°L
- 8 oz Carapils
- 8 oz Munich

ALL-GRAIN KIT
- 11 lbs 2-Row
- 1.5 lbs Munich

SPECIALTY MALTS:
- 8 oz Crystal 60°L
- 8 oz Carapils

HOPS
- 1 oz Citra® – Boil 60 min
- 1 oz Citra® – Boil last 10 min
- 3 oz Citra® – Boil last 1 min
- 3 oz Citra® – Dry hops, added post fermentation 3–5 days before packaging

OTHER ADDITIONS
- Clarifier – Boil last 5 min

XKIT264

FITS OUR TAP HANDLE DI282 PERFECTLY

SOULLESS HOP PALE ALE

RECIPE TIPS

This employee and customer favorite features the much loved Citra® hops and is based on the 3 Floyds Zombie Dust beer. Add dry hops after primary fermentation is complete, allow 3–5 days of contact time before packaging. If you are brewing the all-grain version we suggest mashing at 150°F. We suggest a fermentation temperature close to 68°F.

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?

BEER STATS

EST. ORIGINAL GRAVITY
1.060–65

ACTUAL O.G.

SRM: 8

IBU'S: 54

EST. ABV %: 6.4

ACTUAL ABV %:

DATE BREWED:

NOTES:

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

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!