



GLASS LAKE PALE 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

- 7 lbs Ultralight Liquid Extract
- 4 oz Maltodextrin

SPECIALTY MALTS:

- 1 lb Crystal 10°L
- 8 oz Carapils

DME KIT

- 6 lbs Light Dry Extract
- 4 oz Maltodextrin

SPECIALTY MALTS:

- 1 lb Crystal 10°L
- 8 oz Carapils

ALL-GRAIN KIT

- 8 lbs 2-Row
- 1 lb Munich

SPECIALTY MALTS:

- 1 lb Crystal 10°L
- 8 oz Carapils

HOPS

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

OTHER ADDITIONS

- Clarifier – Boil last 5 min

XKIT265



FITS OUR TAP HANDLE D1282 PERFECTLY



GLASS LAKE PALE 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. Add dry hops 3–5 days before packaging.

BREWING ALL-GRAIN?

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



NEED HELP?

SEARCH

GLASS LAKE PALE 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
1.046–51

ACTUAL O.G.

SRM: 6

IBU'S: 41

EST. ABV %: 4.9

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!