

CALI MOUNTAIN

STOUT



CUT THIS OUT FOR
YOUR TAP HANDLE

CALI MOUNTAIN STOUT

SUGGESTED YEAST

White Labs: WLP007 Dry English

Wyeast: 1098 British

Imperial: A10 Darkness

Omega: OYL006 British Ale I

CellarScience Dry: ENGLISH

Fermentis Dry: S-04 English

LME KIT

- 8 lbs Ultralight Liquid Extract
- 8 oz Light Dry Extract

SPECIALTY MALTS:

- 8 oz Munich
- 8 oz Crystal 40°L
- 8 oz Carafo II
- 4 oz Black Patent
- 4 oz Chocolate Malt
- 4 oz Roasted Barley

DME KIT

- 7 lbs Light Dry Extract

SPECIALTY MALTS:

- 8 oz Munich
- 8 oz Crystal 40°L
- 8 oz Carafo II
- 4 oz Black Patent
- 4 oz Chocolate Malt
- 4 oz Roasted Barley

ALL-GRAIN KIT

- 9 lbs 2-Row
- 1 Munich Malt

SPECIALTY MALTS:

- 8 oz Munich
- 8 oz Crystal 40°L
- 8 oz Carafo II
- 4 oz Black Patent
- 4 oz Chocolate Malt
- 4 oz Roasted Barley

HOPS

- 1 oz Bravo™ – Boil 60 min
- 1 oz Cascade – Boil Last 5 min

OTHER ADDITIONS

- Clarifier – Boil last 5 min

XKIT271



FITS OUR TAP HANDLE D1282 PERFECTLY



CALI MOUNTAIN STOUT

RECIPE TIPS

For the all-grain version, the suggested mash temperature is 152°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

CALI MOUNTAIN STOUT KIT
on **MoreBeer.com**
to see detailed brewing
instructions & descriptions

LEARN MORE

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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
1.054–60

ACTUAL O.G.

SRM: 35

IBU'S: 50

EST. ABV %: 5.7

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!