



# PLUMP WHEEL AMBER

## 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

- 5 lbs Ultralight Liquid Extract
- 3 lbs Munich Liquid Extract

#### SPECIALTY MALTS:

- 1 lb Crystal 75°L
- 8 oz Victory

### ALL-GRAIN KIT

- 6 lbs 2-Row
- 4 lbs Munich Malt

#### SPECIALTY MALTS:

- 1 lb Crystal 75°L
- 8 oz Victory

### HOPS

- 1 oz Nugget – Boil last 20 min
- 1 oz Kent Goldings – Boil last 10 min
- 1 oz Willamette – Boil last 1 min

### OTHER ADDITIONS

- Clarifier – Boil last 5 min



XKIT275

# PLUMP WHEEL AMBER

## RECIPE TIPS

For the all-grain version, the suggested mash temperature is 150°F. This recipe calls for a full 60 minute boil, but the bittering hops are not added until there are 20 minutes remaining in the boil. We recommend a fermentation temperature in the 66-68°F range.

## BREWING ALL-GRAIN?

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



## NEED HELP?

### SEARCH

PLUMP WHEEL AMBER 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](mailto:info@morebeer.com)

## NOTES



MY RATING:

1 2 3 4 5

TASTING DATE: \_\_\_\_\_

## APPEARANCE

## AROMA

## TASTE

## OVERALL

REVIEW THIS KIT ON [MOREBEER.COM](https://morebeer.com)

## BEER STATS

EST. ORIGINAL GRAVITY  
1.050-56

ACTUAL O.G.

SRM: 15

IBU'S: 27

EST. ABV %: 5.3

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/calc](https://morebeer.com/calc)

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