

HOP BLONDE 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



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

SPECIALTY MALTS:

- 1 lb Crystal 10L
- 1 lb White Wheat

O DME KIT

• 5.5 lbs Light Dry Extract

SPECIALTY MALTS:

- 1 lb Crystal 10L
- 1 lb White Wheat

ALL-GRAIN KIT

• 8 lbs American Pale

SPECIALTY MALTS:

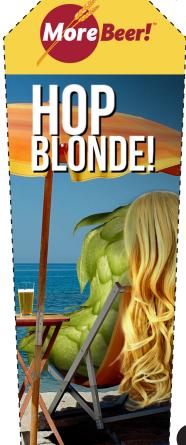
- 1 lb Crystal 10L
- 1 lb White Wheat

WHOPS

- 1 oz Cascade Boil 60 min
- 1 oz Willamette Boil last 5 min
- 1 oz Simcoe® Dry Hop in secondary fermentation, 3-5 days

OTHER ADDITIONS

• Clarifier - Boil last 5 min



FITS OUR TAP HANDLE DI282 PERFECTLY

XKIT282

HOP BLONDE ALE

RECIPE TIPS

For the all-grain version, the suggested mash temperature is 150°F. We recommend a fermentation temperature in the 68–70°F range. Add dry hops 3–5 days before packaging.

BREWING ALL-GRAIN?

BEER STATS

EST. ORIGINAL GRAVITY

1.043 - 48

ACTUAL O.G.

SRM: 5

IBU'S: 30

EST. ABV %: 4.7

ACTUAL ABV %:

DATE BREWED:

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



NOTES



MY RATING:

1 2 3 4

TASTING DATE:

APPEARANCE

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON MOREBEER.COM

NEED HELP?

SEARCH

HOP BLONDE ALE KIT on 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

RECORD KEEPING



DATE BREWE	D	
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



MASH TEMP _____

NOTES: OR EMAIL US 24/7 info@morebeer.com

BREWING CALCULATORS mor

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