



# WHOA. CHECK OUT THAT HOP BLONDE!

CUT THIS OUT FOR  
YOUR TAP HANDLE

## HOP BLONDE ALE

### LME KIT

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

#### SPECIALTY MALTS:

- 1 lb Crystal 10L
- 1 lb White Wheat

### 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

### HOPS

- 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

#### 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



FITS OUR TAP HANDLE D1282 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?

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



## NEED HELP?

### SEARCH

HOP BLONDE ALE KIT  
on [MoreBeer.com](https://morebeer.com)  
to see detailed brewing  
instructions & descriptions

### LEARN MORE

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[morebeer.com/articles](https://morebeer.com/articles)  
&  
Over 125 Videos at  
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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)

## BEER STATS

EST. ORIGINAL GRAVITY  
1.043-48

ACTUAL O.G.

SRM: 5

IBU'S: 30

EST. ABV %: 4.7

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

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