



NOT SO COMMON COMMON

SUGGESTED YEAST

White Labs: WLP810 SF Lager
 Wyeast: 2112 California Lager
 Omega: OYL071 Lutra Kveik
 CellarScience Dry: CALI
 LalBrew Dry: Diamond Lager

LME KIT

- 7 lbs Ultralight Liquid Extract

SPECIALTY MALTS:

- 1 lb Crystal 60°L

DME KIT

- 6 lbs Light Dry Extract

SPECIALTY MALTS:

- 1 lb Crystal 60°L

ALL-GRAIN KIT

- 9 lbs 2-Row

SPECIALTY MALTS:

- 1 lb Crystal 60°L

HOPS

- 1 oz Northern Brewer - Boil 60 min
- 1 oz Norcoe Blend - Boil last 5 min
- 1 oz Norcoe Blend - Boil last 1 min
- 1 oz Norcoe Blend - Dry hops, added post fermentation 3-5 days before packaging

OTHER ADDITIONS

- Clarifier - Boil last 5 min



FITS OUR TAP HANDLE D1282 PERFECTLY

XKIT291

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RECIPE TIPS

For the all-grain version, the suggested mash temperature is 152°F. We recommend a fermentation temperature range of 62–64°F. Add dry hops after primary fermentation, allowing 3–5 days of contact time before packaging.

BREWING ALL-GRAIN?

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



NEED HELP?

SEARCH

NOT SO COMMON 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
1.040–48

ACTUAL O.G.

SRM: 8

IBU'S: 41

EST. ABV %: 4.3

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/calculator

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