



CUT THIS OUT FOR  
YOUR TAP HANDLE

## FIRE IN THE HOLE

### SUGGESTED YEAST

White Labs: WLP002 English

Wyeast: 1968 London ESB

Imperial: A09 Pub

Omega: OYL006 British Ale I

CellarScience Dry: ENGLISH

Fermentis Dry: Safale S-04 English

### LME KIT

- 7 lbs Ultralight Liquid Extract
- 2 lbs 2-Row
- 1 lb Flaked Wheat

#### SPECIALTY MALTS:

- 1 lb Crystal 75°L
- 8 oz Rye
- 8 oz Munich
- 2 oz Carafo II

### DME KIT

- 6 lbs Light Dry Extract
- 2 lbs 2-Row
- 1 lb Flaked Wheat

#### SPECIALTY MALTS:

- 1 lb Crystal 75°L
- 8 oz Rye
- 8 oz Munich
- 2 oz Carafo II

### ALL-GRAIN KIT

- 12 lbs 2-Row
- 1 lb Flaked Wheat

#### SPECIALTY MALTS:

- 1 lb Crystal 75°L
- 8 oz Rye
- 8 oz Munich
- 2 oz Carafo II

### HOPS

- 1 oz Magnum – Boil 60 min
- 1 oz Columbus – Boil last 1 min
- 2 oz Columbus – Dry hops, added post fermentation 3-5 days before packaging

### OTHER ADDITIONS

- Clarifier – Boil last 5 min
- Oak Chips - Add post fermentation 7-10 days before packaging

XKIT355



FITS OUR TAP HANDLE D1282 PERFECTLY



# FIRE IN THE HOLE

## RECIPE TIPS

For the Mini-Mash version, Heat water to 160°F. Mash around 150–154°F for 30 minutes before removing grain and bringing to boil. For the all-grain version, the suggested mash temperature is 153°F. We recommend a fermentation temperature in the 66–68°F range. Add the 1 oz of French Oak Chips after primary fermentation is complete, allow 7–10 days of contact time. Add the 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

FIRE IN THE HOLE KIT  
on [MoreBeer.com](https://morebeer.com)  
to see detailed brewing  
instructions & descriptions

### LEARN MORE

Over 250 Articles at  
[morebeer.com/articles](https://morebeer.com/articles)  
&  
Over 125 Videos at  
[morebeer.com/videos](https://morebeer.com/videos)

### 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  
1.067–71

ACTUAL O.G.

SRM: 19

IBU'S: 42

EST. ABV %: 6.6

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!