



ENGLISH

Pale Ale II

CUT THIS OUT FOR
YOUR TAP HANDLE

ENGLISH PALE ALE II

SUGGESTED YEAST

White labs: WLP002 English
Wyeast: 1968 London ESB
Imperial: A09 Pub
Omega: OYL006 British Ale I
CellarScience Dry: ENGLISH
Lallemand Dry: London ESB



ALL-GRAIN (KIT430)

10 lbs British Pale



SPECIALTY MALTS

12 oz Carastan

8 oz Munich

8 oz Carapils



HOPS

1 oz Magnum – Boil 60 min

1 oz Northern Brewer – Boil last 10 min

1 oz Northern Brewer – Boil last 1 min



OTHER ADDITIONS

Clarifier – Boil last 5 min

XKIT430



FITS OUR TAP HANDLE D1282 PERFECTLY



ENGLISH PALE ALE II

RECIPE TIPS

An English Pale Ale with a little twist. This beer has a dry finish due to the Crisp Maris Otter dominating the grain bill. We added in 8 oz of Munich malt to round out the flavor, and 8 oz of Carapils for added body. We recommend a mash temperature of 153°F. Ferment in the 66–68°F.

BREWING ALL-GRAIN?

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



NEED HELP?

SEARCH

ENGLISH PALE ALE II 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
1.051–54

ACTUAL O.G.

SRM: 8

IBU'S: 57

EST. ABV %: 5.1

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

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