



CUT THIS OUT FOR
YOUR TAP HANDLE

RENEGADE RYE

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

ALL-GRAIN KIT

- 9 lbs 2-Row
- 2 lbs Rye Malt

SPECIALTY MALTS:

- 1 lb Crystal 10°L
- 4 oz Acidulated Malt

HOPS

- 0.5 oz Magnum – Boil 60 min
- 0.5 oz Cascade – Boil 30 min
- 1 oz Columbus – Boil last 5 min
- 1 oz Citra® – Boil last 1 min
- 1 oz Centennial - Dry Hop in secondary fermentation, 3-5 days

OTHER ADDITIONS

- Clarifier – Boil last 5 min

XKIT276



FITS OUR TAP HANDLE D1282 PERFECTLY



RENEGADE RYE

RECIPE TIPS

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

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

LEARN MORE

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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
1.045–52

ACTUAL O.G.

SRM: 6

IBU'S: 22

EST. ABV %: 4.8

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!