



Holiday

ALE

CUT THIS OUT FOR
YOUR TAP HANDLE

HOLIDAY ALE

LME KIT

- 8 lbs Ultralight Liquid Extract

SPECIALTY MALTS:

- 8 oz Crystal 120°L
- 8 oz Caravienne
- 4 oz Honey Malt
- 2 oz Special B
- 2 oz Roasted Barley

DME KIT

- 6.5 lbs Light Dry Extract

SPECIALTY MALTS:

- 8 oz Crystal 120°L
- 8 oz Caravienne
- 4 oz Honey Malt
- 2 oz Special B
- 2 oz Roasted Barley

ALL-GRAIN KIT

- 10 lbs 2-Row

SPECIALTY MALTS:

- 8 oz Crystal 120°L
- 8 oz Caravienne
- 4 oz Honey Malt
- 2 oz Special B
- 2 oz Roasted Barley

HOPS

- 1 oz Northern Brewer – Boil 60 min
- 1 oz Willamette – Boil last 1 min

OTHER ADDITIONS

- 2 tsp Cinnamon – Boil last 10 min
- 1 tsp All-Spice – Boil last 10 min
- 1 tsp Ginger – Boil last 10 min
- 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

MoreBeer!



FITS OUR TAP HANDLE D1282 PERFECTLY

XKIT610

HOLIDAY ALE

RECIPE TIPS

For the all-grain version, the suggested mash temperature is 152°F. Add the cinnamon, ginger, and allspice for the last 10 minutes of the boil. We recommend a fermentation temperature in the 66–68°F range.

BREWING ALL-GRAIN?

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



NEED HELP?

SEARCH

HOLIDAY ALE KIT
on [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
1.051–56

ACTUAL O.G.

SRM: 18

IBU'S: 28

EST. ABV %: 5

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](#)

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!