



ODIFEROUS BROWN

Holiday Brew

A Signature Series Kit By Kyle



CUT THIS OUT FOR
YOUR TAP HANDLE

ODIFEROUS BROWN HOLIDAY BREW

A Signature Series Kit By Kyle Sommers

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

LME KIT

- 9 lbs Ultralight Liquid Extract

SPECIALTY MALTS:

- 8 oz Crystal 60°L
- 8 oz Victory
- 4 oz Carapils
- 4 oz Chocolate

DME KIT

- 7 lbs Light Dry Extract

SPECIALTY MALTS:

- 8 oz Crystal 60°L
- 8 oz Victory
- 4 oz Carapils
- 4 oz Chocolate

ALL-GRAIN KIT

- 10 lbs British Pale

SPECIALTY MALTS:

- 8 oz Crystal 60°L
- 8 oz Victory
- 4 oz Carapils
- 4 oz Chocolate

HOPS

- 1 oz Perle – Boil 60 min
- .5 oz Northern Brewer – Boil last 5 min

OTHER ADDITIONS

- Kyle's Spice Mix – Boil last 15 min
- Clarifier – Boil last 5 min
- 1 lb Belgian Candi Syrup – Boil last 15 min
- 1 oz Coriander Seed – Add to primary fermentation, 7 days
- 1 oz Bitter Orange Peel – Add to primary fermentation, 7 days

XKIT616



FITS OUR TAP HANDLE D1282 PERFECTLY



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RECIPE TIPS

For the all-grain version, the suggested mash temperature is 152°F. Add Kyle's Spice Mix for the last 15 minutes of the boil. We recommend a fermentation temperature in the 66-68°F range. Add 1 tsp of Coriander Seed and 1 oz of Bitter Orange Peel after 7 days of primary fermentation. Allow 7 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

ODIFEROUS BROWN
HOLIDAY ALE BY KYLE
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

NOTES



MY RATING:

1 2 3 4 5

TASTING DATE: _____

APPEARANCE

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON [MOREBEER.COM](https://morebeer.com)

BEER STATS

EST. ORIGINAL GRAVITY
1.066-70

ACTUAL O.G.

SRM: 21

IBU'S: 25

EST. ABV %: 6.8

ACTUAL ABV %:

DATE BREWED:

NOTES:

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!