



A Signature Series Kit By Phil Montalbano

LEFT COAST

Pale Ale



CUT THIS OUT FOR
YOUR TAP HANDLE

LEFT COAST PALE ALE

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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

LME KIT

- 7 lbs Ultralight Liquid Extract

SPECIALTY MALTS:

- 12 oz Crystal 60°L
- 8 oz Crystal 15°L

DME KIT

- 6 lbs Light Dry Extract

SPECIALTY MALTS:

- 12 oz Crystal 60°L
- 8 oz Crystal 15°L

ALL-GRAIN KIT

- 10 lbs 2-Row

SPECIALTY MALTS:

- 12 oz Crystal 60°L
- 8 oz Crystal 15°L

HOPS

- 1 oz Amarillo® - Boil 60 min
- 1 oz Amarillo® - Boil last 15 min
- 1 oz Amarillo® - Boil last 1 min

OTHER ADDITIONS

- Clarifier - Boil last 5 min



FITS OUR TAP HANDLE D1282 PERFECTLY

XKIT680

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RECIPE TIPS

For the all-grain version, the suggested mash temperature is 153°F. 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

LEFT COAST PALE ALE
BY PHIL MONTALBANO
on 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
1.050–55

ACTUAL O.G.

SRM: 12

IBU'S: 53

EST. ABV %: 5.3

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/calculator

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