



American HONEY PALE ALE



CUT THIS OUT FOR
YOUR TAP HANDLE

AMERICAN HONEY PALE ALE

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

- 6 lbs Ultralight Liquid Extract

SPECIALTY MALTS:

- 1 lb Crystal 15°L
- 8 oz White Wheat

DME KIT

- 5 lbs Light Dry Extract

SPECIALTY MALTS:

- 1 lb Crystal 15°L
- 8 oz White Wheat

ALL-GRAIN KIT

- 9 lbs 2-Row

SPECIALTY MALTS:

- 1 lb Crystal 15°L
- 8 oz White Wheat

HOPS

- 0.5 oz Cascade – Boil 60 min
- 2 oz Cascade – Boil last 30 min
- 2 oz Cascade – Boil last 1 min

OTHER ADDITIONS

- 1.5 lbs Honey – Boil last 5 min
- Clarifier – Boil last 5 min



FITS OUR TAP HANDLE D1282 PERFECTLY

XKIT703

AMERICAN HONEY PALE ALE

RECIPE TIPS

For the all-grain version, the suggested mash temperature is 153°F. Add the 1.5 lbs of honey for the last 5 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

AMERICAN HONEY PALE ALE 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
1.054–59

ACTUAL O.G.

SRM: 8

IBU'S: 40

EST. ABV %: 6

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!