

# HONEY PALE ALE

A Signature Series Kit By Jim Rossi

### 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



- 4 lbs Ultralight Liquid Extract
- 8 oz Light Dry Extract

#### **SPECIALTY MALTS:**

• 8 oz Honey Malt

## **DME KIT**

• 3.5 lbs Light Dry Extract

#### **SPECIALTY MALTS:**

• 8 oz Honey Malt

## ALL-GRAIN KIT

• 6 lbs 2-Row

#### **SPECIALTY MALTS:**

• 8 oz Honey Malt

## **WHOPS**

- 0.5 oz Cascade Boil 60 min
- 0.5 oz Cascade Boil last 1 min

## OTHER ADDITIONS

- 3 lbs Honey Boil last 45 min
- Clarifier Boil last 5 min



FITS OUR TAP HANDLE D1282 PERFECTLY

XKIT710

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### RECIPE TIPS

For the all-grain version, the suggested mash temperature is 153°F. Add the 3 lbs of honey for the last 45 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. -



## NOTES



MY RATING:

5

TASTING DATE:

APPEARANCE

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON MOREBEER.COM

## **NEED HELP?**

### SEARCH

**HONEY PALE** BY JIM ROSSI on MoreBeer.com

to see detailed brewing instructions & descriptions

#### LEARN MORE

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Over 125 Videos at morebeer.com/videos

### **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

# 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 \_\_\_\_

# **EST. ORIGINAL GRAVITY** 1.047-52 ACTUAL O.G. SRM: 6 IBU'S: 15 EST. ABV %: 4.7 **ACTUAL ABV** %: DATE BREWED:

NOTES:

**BEER STATS** 

# BREWING CALCULATORS morebeer.com/calc

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