



HOP

jack PALE

A SIGNATURE SERIES KIT BY JAMIL



CUT THIS OUT FOR
YOUR TAP HANDLE

HOP JACK

A Signature Series Kit By Jamil

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

- 7 lbs Ultralight Liquid Extract

SPECIALTY MALTS:

- 8 oz Crystal 15°L
- 8 oz Munich
- 4 oz Vienna

DME KIT

- 6 lbs Light Dry Extract

SPECIALTY MALTS:

- 8 oz Crystal 15°L
- 8 oz Munich
- 4 oz Vienna

ALL-GRAIN KIT

- 10 lbs 2-Row

SPECIALTY MALTS:

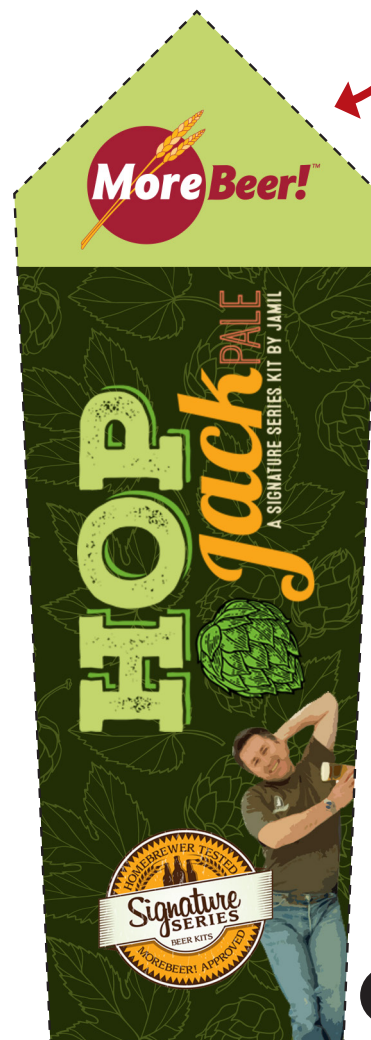
- 8 oz Crystal 15°L
- 8 oz Munich
- 4 oz Vienna

HOPS

- 2 oz Willamette – Boil 60 min
- 2 oz Cascade – Boil last 5 min
- 2 oz Cascade – Boil last 2 min

OTHER ADDITIONS

- Clarifier – Boil last 5 min



FITS OUR TAP HANDLE D1282 PERFECTLY

XKIT720

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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

HOP JACK PALE
BY JAMIL
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
1.045–49

ACTUAL O.G.

SRM: 9

IBU'S: 44

EST. ABV %: 4.5

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](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!