HOP Jack PALE

A SIGNATURE SERIES KIT BY JAMIL

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

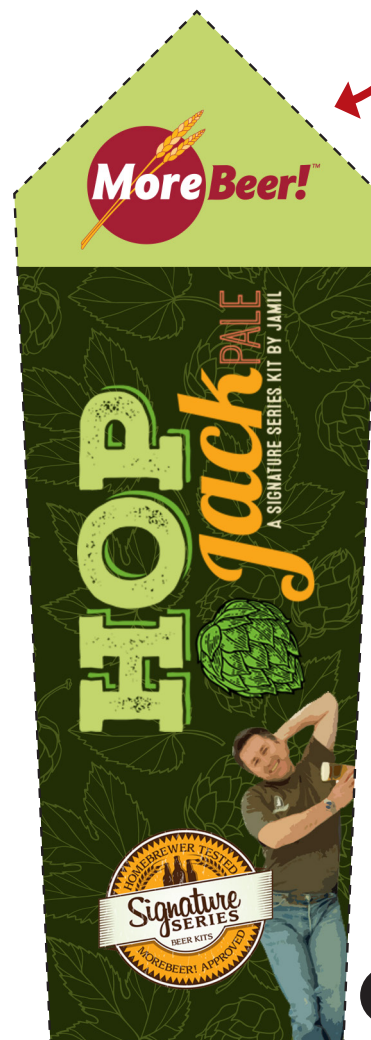- 10 lbs 2-Row

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

XKIT720

FITS OUR TAP HANDLE DI282 PERFECTLY

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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?

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

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!