





# FIRESTONE WALKER BREWING COMPANY

A MoreBeer! Brewmaster Series recipe kit

CUT THIS OUT FOR YOUR TAP HANDLE

# PALE 31

A Brewmaster Series Kit From Firestone Walker

#### SUGGESTED YEAST

White Labs: WLP005 British
Wyeast: 1098 British
Imperial: A01 House
Omega: OYL006 British Ale I
CellarScience Dry: ENGLISH
Fermentis Dry: Safale S-04 English

## ME KIT

- 7 lbs Ultralight Liquid Extract
- 4 oz Maltodextrin

#### **SPECIALTY MALTS:**

- 1.5 lbs Munich Malt
- 8 oz Carapils Malt

### DME KIT

- 6 lbs Light Dry Extract
- 4 oz Maltodextrin

#### **SPECIALTY MALTS:**

- 1.5 lbs Munich Malt
- 8 oz Carapils Malt

## (a) ALL-GRAIN KIT

• 8 lbs 2-Row

#### **SPECIALTY MALTS:**

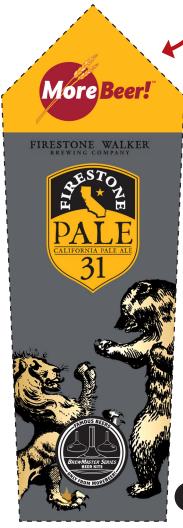
- 1.5 lbs Munich Malt
- 8 oz Carapils Malt

# **SAOH**

- 0.25 oz Fuggles Boil 90 min
- 0.25 oz Chinook Boil last 30 min
- 1 oz Cascade Add at flameout/0 minutes
- 1 oz Centennial Add at flameout/0 minutes
- 1 oz Cascade Dry hops, added post fermentation 3-5 days before packaging
- 1 oz Centennial Dry hops, added post fermentation 3–5 days before packaging

## OTHER ADDITIONS

• Clarifier - Boil last 5 min



FITS OUR TAP HANDLE DI282 PERFECTLY

XKIT731

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#### RECIPE TIPS

For the all-grain version, Matt Brynildson recommends mashing at 145°F for 45 minutes, then bringing up the temp to 155°F for 5-10 minutes prior to mashing out at 168°F. If you're unable to follow these instructions with your brewing system, we recommend a mash temp of 152°F. We recommend a fermentation temperature in the 65-67°F range. Add the dry hops 3-5 days before packaging.

#### **BREWING ALL-GRAIN?**

**BEER STATS** 

**EST. ORIGINAL GRAVITY** 

1.042 - 45

ACTUAL O.G.

SRM: 4

IBU'S: 13

**EST. ABV** %: 4.5

**ACTUAL ABV** %:

DATE BREWED:

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

#### **PALE 31 KIT** BY FIRESTONE WALKER on MoreBeer.com

to see detailed brewing instructions & descriptions

#### LEARN MORE

Over 250 Articles at morebeer.com/articles

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

# RECORD KEEPING



DAIL BUE	:MED		
GALLONS	IN FERME	ENTER	

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 \_\_\_\_

# NOTES: info@morebeer.com

# BREWING CALCULATORS morebeer.com/calc

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