



FIRESTONE WALKERTM

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

LME 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

ALL-GRAIN KIT

- 8 lbs 2-Row

SPECIALTY MALTS:

- 1.5 lbs Munich Malt
- 8 oz Carapils Malt

HOPS

- 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

XKIT731



FITS OUR TAP HANDLE D1282 PERFECTLY

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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?

Scan the QR code to the right for a copy of our All Grain Brewing Instructions.



NEED HELP?

SEARCH

PALE 31 KIT
BY FIRESTONE WALKER
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

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 _____

BEER STATS

EST. ORIGINAL GRAVITY
1.042-45

ACTUAL O.G.

SRM: 4

IBU'S: 13

EST. ABV %: 4.5

ACTUAL ABV %:

DATE BREWED:

NOTES:

BREWING CALCULATORS

morebeer.com/calculator

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