



A SIGNATURE SERIES KIT BY CRAIG



Travelin' Man

— PALE ALE —



CUT THIS OUT FOR
YOUR TAP HANDLE

TRAVELIN' MAN PALE ALE

A Signature Series Kit Craig Flagtwet

SUGGESTED YEAST

White Labs: WLP001 California
Wyeast: 1056 American
Imperial: A07 Flagship
Omega: West Coast Ale I
CellarScience Dry: CALI
Fermentis Dry: US-05 American

LME KIT

- 8 lbs Ultralight Liquid Extract

SPECIALTY MALTS:

- 1 lb Honey Malt
- 8 oz Crystal 15°L
- 4 oz Carastan

DME KIT

- 6.5 lbs Light Dry Extract

SPECIALTY MALTS:

- 1 lb Honey Malt
- 8 oz Crystal 15°L
- 4 oz Carastan

ALL-GRAIN KIT

- 10 lbs 2-Row

SPECIALTY MALTS:

- 1 lb Honey Malt
- 8 oz Crystal 15°L
- 4 oz Carastan

HOPS

- 1 oz Cascade – Boil 75 min
- .5 oz Northern Brewer – Boil last 20 min
- .5 oz Cascade – Boil last 5 min
- .5 oz Northern Brewer – Boil last 1 min

OTHER ADDITIONS

- Clarifier – Boil last 5 min

XKIT742



FITS OUR TAP HANDLE D1282 PERFECTLY



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RECIPE TIPS

For the all-grain version, the suggested mash temperature is 152°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

TRAVELIN MAN PALE
BY CRAIG
on 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

1.052–56

ACTUAL O.G.

SRM: 11

IBU'S: 31

EST. ABV %: 5.2

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/calculator

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