

THE FRANK ELLIS PALE ALE

A Signature Series Kit By Frank Ellis

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



• 9 lbs Ultralight Liquid Extract

SPECIALTY MALTS:

- 1.5 lbs Crystal 15°L
- 8 oz Honey Malt

DME KIT

• 7 lbs Light Dry Extract

SPECIALTY MALTS:

- 1.5 lbs Crystal 15°L
- 8 oz Honey Malt

ALL-GRAIN KIT

• 11 lbs 2-Row

SPECIALTY MALTS:

- 1.5 lbs Crystal 15°L
- 8 oz Honey Malt

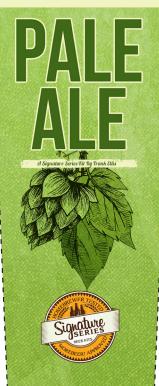
WHOPS

- 1 oz Willamette Boil 60 min
- 3 oz Willamette Boil last 10 min
- 1 oz Cascade Boil last 10 min
- 2 oz Cascade Boil last 1 min

OTHER ADDITIONS

• Clarifier - Boil last 5 min





FITS OUR TAP HANDLE DI282 PERFECTLY

THE FRANK ELLIS PALE ALE

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. -



NOTES



MY RATING:

5

TASTING DATE:

APPEARANCE

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON MOREBEER.COM

NEED HELP?

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PALE ALE BY FRANK ELLIS 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

RECORD KEEPING



DATE BREWED GALLONS IN FERMENTER

ORIGINAL GRAVITY

TEMP OF WORT AT PITCH

FERMENTATION TEMP

LAG TIME

DAYS IN FERMENTER

FINAL GRAVITY

YEAST STRAIN

FOR ALL GRAIN BREWERS (*)



MASH TEMP ____

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

BEER STATS

EST. ORIGINAL GRAVITY 1.058-62

ACTUAL O.G.

SRM: 7-11

IBU'S: 39-42

EST. ABV %: 5.8

ACTUAL ABV %:

DATE BREWED:

NOTES: