



# HOP MOTHRA

A SIGNATURE SERIES KIT  
BY JIM NIELSON

CUT THIS OUT FOR  
YOUR TAP HANDLE

## HOP MOTHRA

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### 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

- 9 lbs Ultralight Liquid Extract
- 1 lb Light Dry Extract

#### SPECIALTY MALTS:

- 8 oz Crystal 15°L
- 8 oz Crystal 40°L
- 8 oz Crystal 75°L

### DME KIT

- 8 lbs Light Dry Extract

#### SPECIALTY MALTS:

- 8 oz Crystal 15°L
- 8 oz Crystal 40°L
- 8 oz Crystal 75°L

### ALL-GRAIN KIT

- 13 lbs 2-Row

#### SPECIALTY MALTS:

- 8 oz Crystal 15°L
- 8 oz Crystal 40°L
- 8 oz Crystal 75°L

### HOPS

- 2 oz Perle - Boil 30 min
- 1 oz Cascade - Boil last 20 min
- 1 oz Liberty - Boil last 10 min
- 1 oz Cascade - Boil last 10 min

### OTHER ADDITIONS

- Clarifier - Boil last 5 min



FITS OUR TAP HANDLE D1282 PERFECTLY

XKIT754

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## RECIPE TIPS

For the all-grain version, the suggested mash temperature is 152°F. This recipe calls for a full 60 minute boil, but the bittering hops are not added until there are 30 minutes remaining. 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

HOP MOTHRA  
BY JIM NIELSON  
on MoreBeer.com  
to see detailed brewing  
instructions & descriptions

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### BREW DAY QUESTIONS?

Our friendly staff  
are ready to help!

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800-600-0033  
OR EMAIL US 24/7  
info@morebeer.com

## BEER STATS

EST. ORIGINAL GRAVITY  
1.066-71

ACTUAL O.G.

SRM: 11-14

IBU'S: 55

EST. ABV %: 6.5

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/calculator

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