



ROGUE

BLACKENED BRUTAL BITTER

A **MoreBeer!** Brewmaster Series recipe kit

CUT THIS OUT FOR
YOUR TAP HANDLE

BLACKENED BRUTAL BITTER

A Brewmaster Series Kit From Rogue Brewing

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
- 4 oz Maltodextrin

SPECIALTY MALTS:

- 2 lbs Munich
- 1 lb Crystal 60°L
- 8 oz Carafo II

DME KIT

- 7 lbs Light Dry Extract
- 4 oz Maltodextrin

SPECIALTY MALTS:

- 2 lbs Munich
- 1 lb Crystal 60°L
- 8 oz Carafo II

ALL-GRAIN KIT

- 10 lbs 2-Row

SPECIALTY MALTS:

- 2 lbs Munich
- 1 lb Crystal 60°L
- 8 oz Carafo II

HOPS

- 1 oz Magnum – Boil 90 min
- 1 oz Cascade – Boil last 60 min
- 2 oz Willamette – Boil last 1 min
- 1 oz Cascade – Dry hops, added post fermentation 3–7 days before packaging

OTHER ADDITIONS

- Clarifier – Boil last 5 min

XKIT797



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. Add dry hops after primary fermentation is complete, allow 3–7 days of contact time before packaging.

BREWING ALL-GRAIN?

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



NEED HELP?

SEARCH

BLACKENED BRUTAL BITTER KIT

BY ROGUE BREWING
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

BEER STATS

EST. ORIGINAL GRAVITY
1.062–66

ACTUAL O.G.

SRM: 30–32

IBU'S: 67–71

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](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

BREWING CALCULATORS

morebeer.com/calc

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