

# BITTER AMERICAN

A Brewmaster Series Kit From 21st Amendment

#### 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

# ME KIT

• 5 lbs Ultralight Liquid Extract

#### **SPECIALTY MALTS:**

- 1 lb Munich
- 8 oz Crystal 15°L
- 8 oz Crystal 40°L

### **DME KIT**

• 4.25 lbs Light Dry Extract

#### **SPECIALTY MALTS:**

- 1 lb Munich
- 8 oz Crystal 15°L
- 8 oz Crystal 40°L

### ALL-GRAIN KIT

• 7 lbs British Pale

#### **SPECIALTY MALTS:**

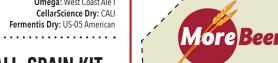
- 1 lb Munich
- 8 oz Crystal 15°L
- 8 oz Crystal 40°L

## **WHOPS**

- 1 oz Cascade Boil 90 min
- 1 oz Liberty Boil last 15 min
- 1 oz Cascade Boil last 1 min
- 1 oz Cascade Dry hops, added post fermentation 3-7 days before packaging
- 1 oz Willamette Dry hops, added post fermentation 3-7 days before packaging

# OTHER ADDITIONS

• Clarifier - Boil last 5 min





FITS OUR TAP HANDLE D1282 PERFECTLY

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### RECIPE TIPS

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

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. -





MY RATING:

5

TASTING DATE:

APPEARANCE

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON MOREBEER.COM

# **NEED HELP?**

### SEARCH

### **BITTER AMERICAN KIT BY 21st AMENDMENT** on MoreBeer.com

to see detailed brewing instructions & descriptions

### LEARN MORE

Over 250 Articles at morebeer.com/articles

Over 125 Videos at

morebeer.com/videos

### **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

LAG TIME

FERMENTATION TEMP # DAYS IN FERMENTER

FINAL GRAVITY \_\_\_\_\_

YEAST STRAIN

FOR ALL GRAIN BREWERS (\*)



STRIKE WATER TEMP MASH TEMP \_\_\_\_

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

# **BEER STATS EST. ORIGINAL GRAVITY** 1.040 - 45ACTUAL O.G. **SRM**: 15 IBU'S: 40 **EST. ABV** %: 4.3 **ACTUAL ABV** %: DATE BREWED: NOTES: