



BITTER AMERICAN™

SESSION ALE
21ST AMENDMENT
BREWERY

A MoreBeer!
Brewmaster Series recipe kit



CUT THIS OUT FOR
YOUR TAP HANDLE

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

LME 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

HOPS

- 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

XKIT820



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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

BITTER AMERICAN KIT
BY 21st AMENDMENT
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
1.040–45

ACTUAL O.G.

SRM: 15

IBU'S: 40

EST. ABV %: 4.3

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!