







A MoreBeer! Brewmaster Series recipe kit

CUT THIS OUT FOR YOUR TAP HANDLE

DOUBLE BARREL ALE

A Brewmaster Series Kit From Firestone Walker

SUGGESTED YEAST

White Labs: WLP005 British
Wyeast: 1098 British
Imperial: A01 House
Omega: OYL006 British Ale I
CellarScience Dry: ENGLISH
Fermentis Dry: Safale S-04 English

ME KIT

• 7 lbs Ultralight Liquid Extract

SPECIALTY MALTS:

- 2 oz Pale Chocolate Malt
- 4 oz Crystal 120°L
- 6 oz Abbey
- 8 oz Crystal 75°L

DME KIT

• 6 lbs Light Dry Extract

SPECIALTY MALTS:

- 2 oz Pale Chocolate Malt
- 4 oz Crystal 120°L
- 6 oz Abbey
- 8 oz Crystal 75°L

ALL-GRAIN KIT

- 5 lbs 2-Row
- 5 lbs British

SPECIALTY MALTS:

- 2 oz Pale Chocolate Malt
- 4 oz Crystal 120°L
- 6 oz Abbey
- 8 oz Crystal 75°L

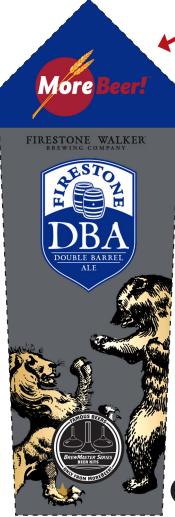
Sqoh 🐼

- 1 oz Willamette Boil 60 min
- 1 oz Kent Goldings Boil last 5 min
- 1 oz Kent Goldings Boil last 1 min
- 1 oz Kent Goldings Dry hops, added post fermentation 3-7 days before packaging

OTHER ADDITIONS

- Clarifier Boil last 5 min
- 1 oz American Oak Chips Added at secondary fermentation 3-7 day

XKIT804



FITS OUR TAP HANDLE DI282 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 and oak chips 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

DOUBLE BARREL ALE KIT BY FIRESTONE WALKER 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

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!**

BEER STATS EST. ORIGINAL GRAVITY 1.049 - 52ACTUAL O.G. **SRM**: 14 IBU'S: 33 **EST. ABV** %: 5 **ACTUAL ABV** %: DATE BREWED: NOTES: