



FIRESTONE WALKERTM

BREWING COMPANY

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

LME 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

HOPS

- 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 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 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.



NEED HELP?

SEARCH

DOUBLE BARREL ALE KIT
BY FIRESTONE WALKER
on [MoreBeer.com](https://morebeer.com)
to see detailed brewing
instructions & descriptions

LEARN MORE

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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
1.049-52

ACTUAL O.G.

SRM: 14

IBU'S: 33

EST. ABV %: 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/calculator

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