

Flying Shoe British Golden Ale

OG: 1.046-48
FG: 1.008-10
ABV: ~5%
IBU: ~40



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Kit Inventory

GRAIN / SUGAR

4.25 lbs. Muntons Planet

3.25 lbs. Ireks Pilsner

8 oz. Flaked Barley

5 oz. Dextrose (Corn Sugar)

HOPS

2 oz. US Centennial

1 oz. UK East Kent Golding

1 oz. GR Tradition

Yeast Recommendation

Liquid: Omega Kolsch II – OYL-044
Optimum fermentation temp: 65-69° F

Using the liquid yeast is strongly recommended.

Dry: MJ M36 Liberty Bell
Optimum fermentation temp: 64-73° F

At Texas Brewing it is recommended all Liquid yeasts be made with a starter. And also be used with an Oxygenation system. If not doing a starter, brew at your own risk.

Min. Requirements

- All Grain Homebrew Equipment kit for making 5 gallon Batches of beer
- 5 gallon Secondary carboy or fermenter for dry hopping
- 48 Beer Bottles caps and priming sugar or Kegging system

Check your Kit

1. Check to make sure your kit has all its ingredients. If something is missing, we can replace it, but it makes it hard once you have started.
2. Not brewing for a while? Make sure to refrigerate your yeast.
3. Make sure to contact us with any questions.

Brew Day

Brew Day Schedule

60 Min. boil counted down from 60 min. to 0 min.

Bittering Hops

1 oz. GR Tradition (60 Min)

Flavoring Hops / Dextrose

5 oz. Dextrose (Corn Sugar) (10 Min)

1 oz. US Centennial (10 Min)

1 oz. UK East Kent Golding (5 Min)

Aroma Hops

1 oz. US Centennial (0 Min)

OG: ____ FG: ____ (OG - FG) x 131.25 = ABV%

Single Infusion Mash 150°F for 60 minutes.

This recipe was calculated at 75% efficiency. If your typical efficiency is different, you might need to adjust the volume and/or hop additions slightly.