

# PALE ALE

## Beer Brewing Ingredient Kit



### 6 products in:

#### 1. CBW® PALE ALE DME

**INGREDIENTS:** malted barley, water.

Intended for use as a Home Brewing Ingredient. Net Wt. 1 lb (453.6 g) Made in USA  
Manufactured and packaged by Briess Malt & Ingredients Chilton, WI 55014

**ALLERGEN INFORMATION:**

**CONTAINS BARLEY. MAY CONTAIN WHEAT, MILK.**

#### 2. PRIMING SUGAR

**INGREDIENTS:** Glucose.

Intended for use as a Home Brewing Ingredient. Net Wt. 1 oz (28.35 g), 3 packets in.  
PACKAGED FOR AiBREW CORP, CA 90034 Made in USA

#### 3. DRY BREWING YEAST 01

**INGREDIENTS:** Yeast (*Saccharomyces cerevisiae*), emulsifier: sorbitan monostearate.

Sprinkle into wort. Net Wt. 0.07 oz (2 g) Made in China  
Imported by Aibrew Corporation, CA 90034

#### 4. NATURAL HOPS AROMATIC EXTRACT-Mosaic

**INGREDIENTS:** Hop oil, Hop polyphenol.

Sprinkle into wort or beer. Net Wt. 0.07 oz (2 g) Made in China  
Imported by Aibrew Corporation, CA 90034

#### 5. NATURAL HOPS BITTER EXTRACT- 25

**INGREDIENTS:** Water, Hop extract

Sprinkle into wort or beer. Net Vol. 0.067 fl oz (2 ml) Made in China  
Imported by Aibrew Corporation, CA 90034

#### 6. RFID card

Read by the function.



See inner packaging for best before end date and batch number.

Store cool and dry.

#### CHARACTERISTICS:

Pale Ale, known for its light color and hop-forward flavor profile, is a popular choice among beer enthusiasts.

It showcases a clear, golden appearance and a crisp texture, offering a balanced combination of malt sweetness and hop bitterness.

With notes of citrus, pine, and floral aromas, this beer delivers a refreshing and aromatic experience. Pale Ale represents the craftsmanship of brewing traditions and is cherished by beer lovers worldwide.

#### HOW TO USE:



1 Prepare a clean iGulu Keg and add purified water up to the 116 oz mark.



2 Drip the hop extract into the water.



3 Sprinkle in the yeast.



4 Add the malt extract without stirring.



5 Seal the fermentation tank, place it in the iGulu machine, properly connect the beer and gas tubes, and initiate the fermentation process using an RFID card or operating the machine.

Packaged for Aibrew Corporation, CA 90034

OG: 11~11.5°BX  
ABV: 4.8~5.2 %vol  
IBU: 18~22  
APPROX ONCE BREWED

See packaging for best before end date and batch number.

Designed by iGulu