

CREAM ALE



We designed this recipe to be a mild yet flavorful Ale. Cream Ale's mild bitterness is well balanced against a crisp pallet and light body. This balance is supported by a medium hop flavor and aroma.

Contents

- Malt Extract
- Yeast
- Specialty Grains
- Grain Bag
- Hops

OG: 1046

IBU's: 25

SRM: 5

FG: 1010

ABV: 4.8%

1. Place 1 gallon of water in your boil pot and heat to 150 degrees F.
2. Place the grains in the grain bag and steep for 30 Min.
3. Remove the grain bag without squeezing.
4. Add two gallons of water. Turn-on the burner. While heating, add 4 LBs. of dry malt extract. Be careful to avoid clumping. Undiluted extract which is allowed to stand on the bottom of the boil pot can scorch and cause off flavors.
5. After the boil begins, and after the initial foam, or "hot brake" subsides, refer to the Brewing Schedule for direction.
6. Siphon off to fermentor, being careful to leave the accumulated "trub" in the boil pot
7. Add water to increase volume to 5 gallons.
8. Pitch Yeast.
9. Allow the fermentation to proceed at least one week. It is suggested to rack the beer into a secondary for another week following fermentation. Prime with 4oz. Of priming sugar and bottle. Allow two weeks before drinking.

Brewing Schedule

At beginning of boil:

- Add 1/2 oz. hop pellets
- Boil 40 min.
- Add 1/4 oz. Hop pellets
- Boil 13 min.
- Add 1/4 oz. Hop pellets
- Boil 7 min.
- Chill

Return to step 6

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4 Lbs. Golden Light DME (For a darker color, SRM 10, substitute Amber DME)

8 oz. 2-row Malt

8 oz. Flaked Barley

1 oz. Northern Brewer pellet hops Substitute Centennial for slight increase in IBU's)

Grain Bag

1 Safale US-05 Dry Ale Yeast