

Cream Ale

Recipe designed for a full (5 gallon) boil.

If doing a partial boil, boil approximately half of the malt extract/fermentables for the full 60 minutes. Add the rest with 10 minutes remaining. This will ensure proper hop utilization.

Yeast Starter:

When using liquid yeast, a yeast starter is recommended for ales above OG 1.050, and all lagers.

Ingredients / Brew Schedule:

If you need detailed brewing instructions, please refer to the Resources/HowTo section at RiteBrew.com

4lbs Pilsen DME	60 minute boil
1lb Brewers Crystals - Corn Syrup solids	60 minute boil
1oz Liberty hops	30 minute boil
Ale Yeast	Ferment at 60-68F

Additional Notes:

Optional: Cooler fermentation temperatures, near 60F, and a cold storage period after fermentation will result in a cleaner, more lager-like beer.

Priming/Carbonating:

Bottle Caps and Priming sugar not included. This beer should have Medium-High carbonation (2.8-3.3 volumes of CO₂).

Weight Measurements: 6oz corn sugar, or 5.8oz table sugar.

Volume Measurements: 1-1/3 cups Corn Sugar (loose, fluffed), 1 cup Corn Sugar (packed), or 3/4 cup table sugar.

Make sure fermentation is complete before bottling!

Hydrometer reading should be remain steady for a MINIMUM of three days.

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Packed On: 12/9/2020

Typical Analysis:

OG: 1.043

Color: 3 SRM

IBU: 10 - ABV: 4.6%