

CREAM ALE (All Grain)

Official NORTHERN BREWER Instructional Document

An ale version of the light, fizzy American lager style, cream ale is a specialty of the eastern US. Our Cream Ale is medium-light bodied and smooth, gold in color and low in bitterness; the specialty grain blend adds some complexity with a clean, sweet malt profile and a hint of buttered toast in the aroma and flavor. A homebrewed "lawn-mower beer" is pretty hard to beat as a summertime thirst-quencher.

O.G: 1.040 READY: 4 WEEKS

Suggested fermentation schedule:

- 1 week primary; 1 week secondary;
2 weeks bottle conditioning

MASH INGREDIENTS

- 7 lbs. Rahr 2-Row Pale
- 0.75 lbs. Gambrinus Honey Malt
- 0.25 lbs. Belgian Biscuit malt

BOIL ADDITIONS & TIMES

- 1 oz Cluster (60 min)

YEAST

- DRY YEAST (DEFAULT):

Safale US-05 Ale Yeast.
Optimum temp: 59°-75° F

- LIQUID YEAST OPTION:

Wyeast 1056 American Ale.
Apparent attenuation: 73-77%.
Flocculation: low-medium.
Optimum temp: 60°-72° F.

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 150° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

1 oz Cluster (60 min)

YEAST

DRY YEAST (DEFAULT):

Safale US-05 Ale Yeast.
Optimum temp: 59°-75° F

LIQUID YEAST OPTION:

Wyeast 1056 American Ale.
Apparent attenuation: 73-77%. Flocculation: low-medium.
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