

# EMPIRE BUILDER IMPERIAL CREAM ALE (All Grain)

Official NORTHERN BREWER Instructional Document

Creating the railroad empire across the west took considerable fortitude, commitment, and a strong back. Empire Builder Cream Ale is a nod to that incredible effort. This recipe boasts an original gravity of 1.074, certainly not for the weak of heart, and the sturdy malt backbone provides the basis on which this strength is founded. Speaking of commitment, Americans have brewed the Cream Ale style for a century or more, growing and adapting it right along with our railways. This scaled up version of the classic boasts clean malt flavors, a firm bitterness, and features traditional adjuncts to achieve its medium body. Pouring with a deep golden hue and capped with a dense brilliantly white foam cloud, Empire Builder Cream Ale forges west into the sunset, never looking back.

## O.G: 1.074 READY: 8 WEEKS

Suggested fermentation schedule:

- 1-2 weeks primary; 2-4 weeks secondary;  
2 weeks bottle conditioning

## MASH INGREDIENTS

- 12.5 lbs Rahr 2-row
- 2.5 lbs Flaked Corn

## BOIL ADDITIONS & TIMES

- 1 oz Cluster (60 min)
- 1 oz Crystal (30 min)

## YEAST

- **DRY YEAST (DEFAULT):**  
Fermentis Safale US-05. Optimum temp: 59°-75°F
- **LIQUID YEAST OPTION:**  
Wyeast 1056 American Ale. Optimum temp: 60°-72°F.
- The Yeast Bay Midwestern Ale Yeast.  
Optimum temp: 64°-72°F
- **PRIMING SUGAR**  
- 5 oz Priming Sugar (save for Bottling Day)

## MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 149° F for 60 minutes

Mashout: 168°F for 10 minutes

## BOIL ADDITIONS & TIMES

1 oz Cluster (60 min)

1 oz Crystal (30 min)

## YEAST

### DRY YEAST (DEFAULT):

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

### LIQUID YEAST OPTION (RECOMMENDED):

Wyeast 1056 American Ale. Optimum temp: 60°-72°F.

The Yeast Bay Midwestern Ale Yeast. Optimum temp: 64°-72°F.