

Cream Ale

Cream Ale (1 C)

Type: All Grain

Batch Size: 5.50 gal

Boil Size: 7.90 gal

Boil Time: 60 min

End of Boil Vol: 6.25 gal

Final Bottling Vol: 5.50 gal

Fermentation: Ale, Single Stage

Taste Notes:

Date: 03 Dec 2023

Brewer: Your Name

Asst Brewer:

Equipment: CBS

Efficiency: 68.00 %

Est Mash Efficiency: 74.2 %

Taste Rating: 30.0



Prepare for Brewing

- ☐ No yeast starter used
- ☐ Clean and Prepare Brewing Equipment
- ☐ Total Water Needed: 8.60 gal
- ☐ Mash Water Acid: None

Water Prep

Amt	Name	Type	#	%/IBU	Volume
9.12 gal	Distilled Water	Water	1	-	-
7.00 g	Lactic Acid (Mash)	Water Agent	2	-	-
3.87 g	Calcium Chloride (Mash)	Water Agent	3	-	-
3.28 g	Gypsum (Calcium Sulfate) (Mash)	Water Agent	4	-	-
2.34 g	Baking Soda (Mash)	Water Agent	5	-	-

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
7 lbs	Brewers Malt 6-Row (Briess) (1.8 SRM)	Grain	6	70.0 %	0.55 gal
1 lbs	Corn, Flaked (1.3 SRM)	Grain	7	10.0 %	0.08 gal
1 lbs	Rice, Flaked (1.0 SRM)	Grain	8	10.0 %	0.08 gal
8.0 oz	Cara-Pils/Dextrine (2.0 SRM)	Grain	9	5.0 %	0.04 gal

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 34.38 qt of water at 156.5 F	150.0 F	75 min
Mash Out	Heat to 168.0 F over 7 min	168.0 F	10 min

- ☐ Sparge Water Acid: None
- ☐ If steeping, remove grains, and prepare to boil wort
- ☐ Add water to achieve boil volume of 7.90 gal
- ☐ Estimated pre-boil gravity is 1.035 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
8.0 oz	Corn Sugar (Dextrose) [Boil] (0.0 SRM)	Sugar	10	5.0 %	0.04 gal
1.00 oz	Crystal [3.50 %] - Boil 60.0 min	Hop	11	12.7 IBUs	-
1.00 oz	Crystal [3.50 %] - Boil 10.0 min	Hop	12	4.6 IBUs	-

- ☐ Estimated Post Boil Vol: 6.25 gal and Est Post Boil Gravity: 1.046 SG

Cool and Transfer Wort

- ☐ Cool wort to fermentation temperature
- ☐ Transfer wort to fermenter
- ☐ Add water if needed to achieve final volume of 5.50 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.0 pkg	California Ale (White Labs #WLP001) [35.49 ml]	Yeast	13	-	-

- ☐ Measure Actual Original Gravity _____ (Target: 1.046 SG)
- ☐ Measure Actual Batch Volume _____ (Target: 5.50 gal)

Fermentation

- ☐ 03 Dec 2023 - Primary Fermentation (14.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

- ☐ Measure Final Gravity: _____ (Estimate: 1.007 SG)
- ☐ Date Bottled/Kegged: 17 Dec 2023 - Carbonation: Keg with 12.54 PSI
- ☐ Age beer for 30.00 days at 65.0 F
- ☐ 16 Jan 2024 - Drink and enjoy!

Notes