

Cream Ale

an All Grain Cream Ale by Mathieu Gagne from Quat' graines

Fermentables

Amount	Fermentable	Use
3.0 kg	American 2-Row	Mash
750.0 g	Corn, Flaked	Mash
350.0 g	Carapils® Malt	Mash
350.0 g	Crystal 15	Mash

Hops

Amount	Hop	Time
9.0 g	Chinook (US)	60 min
9.0 g	Perle (US)	30 min

Yeasts

Name	Lab/Product
Cream Ale Yeast Blend	White Labs WLP080

Stats

Batch & Boil

Batch Size	Boil Time
19.0 L	60 min

Properties

OG	FG	IBU
1.052	1.012	19
ABV	Color	Balance
5.2%	3 SRM	Sweet