

Mt. Cream Ale AG*

Created Thursday January 17th 2019



NWBS

Method: **All Grain** Style: **Cream Ale** Boil Time: **60 min** Batch Size: **5.5 gallons** (ending kettle volume)

Pre Boil Size: **6.5 gallons** Pre Boil Gravity: **1.040** (recipe based estimate) Efficiency: **70%** (ending kettle)

Calories: **159 calories** (Per 12oz) Carbs: **17.9 g** (Per 12oz)

Original Gravity: **1.048** Final Gravity: **1.014** ABV (standard): **4.46%** IBU (tinseth): **15.39** SRM (morey): **5.29** Mash pH: **n/a** Cost \$: **n/a**

Fermentables

Amount	Fermentable	Cost	PPG	°L	Bill %
7 lb	American - Pilsner		37	1.8	70%
1 lb	Flaked Corn		40	0.5	10%
1 lb	Flaked Rice		40	0.5	10%
0.25 lb	American - Caramel / Crystal 10L		35	10	2.5%
0.75 lb	Honey Malt		37	25	7.5%

10 lb / \$ 0.00

Hops

Amount	Variety	Cost	Type	AA	Use	Time	IBU	Bill %
1 oz	Willamette		Pellet	4	Boil	60 min	15.06	66.7%
0.50 oz	Willamette		Pellet	4	Aroma	1 min	0.32	33.3%

1.5 oz / \$ 0.00

Hops Summary

Amount	Variety	Cost	IBU	Bill %
1.5 oz	Willamette (Pellet)		15.38	100%

1.5 oz / \$ 0.00

Mash Guidelines

Amount	Description	Type	Temp	Time
		Infusion	150 °F	60 min

Starting Mash Thickness: 1.3 qt/lb

Yeast

Wyeast - California Lager 2112

Amount: 1 Each Cost: Attenuation (avg): 69% Flocculation: High
Optimum Temp: 58 - 68 °F Starter: No
Fermentation Temp: - Pitch Rate: 0.35 (*M cells / ml / ° P*) 87 B cells required

Priming

CO₂ Level: 2.65 Volumes

Target Water Profile

 Balanced Profile

Ca⁺² 0 Mg⁺² 0 Na⁺ 0 Cl⁻ 0 SO₄⁻² 0 HCO₃⁻ 0