



Mt. Cream

940 S. Spruce St., Burlington WA, 98233 360-293-0424

Cream Ale

A light, straw colored ale, with a balanced hop and malt flavors. Smooth malt and corn-like aroma, coupled with a crisp lager-like finish.

OG=1.048, FG=1.014, ABV=4.5%, IBU=18

KIT INVENTORY

*Store liquid yeast and hops in the refrigerator

Grain Bill

7 lb. Bestmalz Best Pilsen

1 lb. Flaked Corn

1 lb. Flaked Rice

.75 lb. Gambrinus Honey Malt

.25 lb. Briess Crystal 10L

Hops:

1 oz. Willamette (60 min)

1 oz. Willamette (1 min)

Yeast:

Wyeast 2112 California lager (58-68°F)

Bottling Primer:

5 oz. Priming Sugar (corn sugar)

BREW DAY

Mash 151°F (66°C) for 60 min.

Sparge to achieve 6.5

Boil for 1 hour.

5.5 ending kettle volume

Ferment at 58-68°F (14-20°C)

TIPS & TRICKS

We recommend boiling your hops in a hop bag (muslin sock) or straining them out before primary fermentation.

Adding Irish moss or Whirlfloc to your boil for the last 15 min. is a nice touch for better clarity, but not essential. (Not included in kit)

Try to ferment on the cooler side of the yeast's temperature range, for a crisper, lager-like finish.

Notes:

Brew Date	
Strike Water Volume/Temp	
Dough in Time	
Mash out Time	
Sparge Water Volume	
Pre-Boil Gravity	
Boil Start Time	
Hop Addition 1 Added @	
Hop Addition 2 Added @	
Boil End Time	
Original Gravity	
Secondary Date	
Final Gravity	
Date	
Packaging Date	