



Spring Fling

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

Cream Ale

A light, straw colored ale, with a balanced hop and malt flavors. A lemon forward, crushable beer that will make you want to mow the yard just to enjoy the reward.

OG=1.053, FG=1.008, ABV=59%, IBU=30

KIT INVENTORY

*Store liquid yeast and hops in the refrigerator

Grain Bill

8 lb. Great Western Premium 2row

1 lb. Briess Goldpils Vienna Malt

1 lb. Flaked Corn

1 lb. Flaked Rice

Hops:

1 oz. Perle (60 min)

1 oz. Hallertau Blanc (15 min)

1 oz. Lemondrop (0 min)

Yeast:

Wyeast 2112 California lager (58-68°F)

Bottling Primer:

5 oz. Priming Sugar (corn sugar)

BREW DAY

Mash 152°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 @	
Hop Addition 3 Added @	
Boil End Time	
Original Gravity	
Secondary Date	
Final Gravity	
Date	
Packaging Date	