



# Mt. Cream

320 E Fairhaven, Burlington WA, 98233, 360-293-0424

## Cream Ale

A light, straw-colored ale with balanced hop and grain flavors. Smooth malt taste and corn-like aromas 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
- .25lb Briess Crystal 10L

#### Hops:

- 1 oz. Willamette (60min)
- 1 oz. Willamette (5min)

#### Recommended Yeasts:

- Wyeast 2112
- Imperial Labs Klaus

#### Bottling Primer:

- 5 oz. Dextrose

### BREW DAY

- Mash 151°F (66°C) for 60 min.
- Sparge to achieve 6.5 gallons
- Boil for 1 hour.
- 5.5 ending kettle volume
- Ferment at 58-68°F (14-23°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. (Not included in the kit).

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	