

Cream Ale

Source: The Cellar – Seattle, WA

Extract:

4lbs Light Malt Extract
1 lb. Rice Syrup Solids
1 cup Honey (optional)
2oz Hallertauer Hops (Bittering, Aroma)
Whirlfloc tablet or Irish Moss
Wyeast 2007 Pilsen Lager yeast
(a starter is recommended)



- Heat 2-5 gallons of water to 155°F
- Place grains in a steeping bag and steep at 155°F to 165°F for 30 min. Remove grain.
- Turn off heat and add malt extract, stirring until fully dissolved.
- Return to heat, bring to boil for 5 min. then add 1 ½ oz. bittering hops. (Hallertauer, 60 min)
- Add ½ oz. Aroma hops (Hallertauer) and Whirlfloc tablet or Irish Moss with 15 minutes remaining.
- After boil has finished, turn off heat and cool wort by placing kettle in an ice bath or using a wort chiller.(0 min)
- Add mixture to fermenter, removing hops, and bring total volume to 5 gallons using non-distilled bottled water or filtered tap water.
- Aerate unfermented wort (shaking works well)
- Pitch yeast and ferment at 60°F until completed

Other Options: For improved hop utilization and a lighter color try a late extract addition by adding 30% of the malt extract at the normal time and 70% of the malt extract during the last 5 minutes of boil. For faster fermentation and lower finishing gravities try making a yeast starter. (See Steinbart sheet on making yeast starters).

All Grain:

5 lbs Domestic 2-Row
1 lb Rice Syrup Solids
1 cup Honey (optional)
2 oz. Hallertauer hops (Bittering, Aroma)
Wyeast 2007 Pilsen lager yeast (a starter is recommended)

Questions About This Recipe?

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Mash grains at 155°F for 1 hour. Bring to boil for 5 min. then add 1 ½ oz. bittering hops (Hallertauer, 60 min). Add Whirlfloc tablet or Irish Moss with 15 min remaining. Add ½ oz. Aroma hops (Hallertauer), Cool wort and pitch yeast, fermenting at 60°F.