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=1.042, FG=1.010, ABV=4.2%, IBU=20

KIT INVENTORY

*Store liquid yeast and hops in the refrigerator

Steeping grains:
.75 lb. Honey Malt
.25 lb. Crystal 10L
Extracts:
3.3 lb. Pilsen liquid malt extract (LME)
1 lb. Rice syrup Solids
1 lb. Dextrose (corn sugar)
Hops:
1 oz. Willamette (60 min)
1 oz. Willamette (1 min)
Bottling Primer:
5 oz. Priming Sugar (corn sugar)

BREWING INSTRUCTIONS
(Read completely before brewing)

1. If using, activate the liquid yeast culture (see directions on back) and weigh out hops if necessary.
2. Start with 3 gallons of water at 150-160°F in the brew kettle. Steep the **bag of grains** for 30 minutes. After 30 min. remove the grain bag and discard.
3. Add all **extracts** to the kettle. To avoid scorching, do your best to fully dissolve extracts before applying direct heat. You now have wort (unfermented beer). Bring your wort to a boil watching carefully for a boil over. When the wort returns to boiling, set a timer for **60 min** and add **1 oz Willamette.**
4. With **1 min.** remaining, add **1 oz. Willamette**
5. After the 60 min long boil, remove kettle from heat, cover with a lid and cool as quickly as possible to 100°F. Use a wort chiller or make an ice bath in your sink.
6. Fill your sanitized primary fermenter with 2 gallons of cold water, and then add your 100°F wort. Using additional cold water, top up the volume to 5 gallons.
7. Add (pitch) **yeast** when the temperature of the wort is between 65°f and 72°F. Stir or sake well to oxygenate your wort.
8. Affix a sanitized airlock into your primary fermenter, allow to ferment in the dark for 7-10 days. Do your best to ferment within the temperature range of your yeast.
9. Take a gravity reading to confirm it is finished fermenting. It should match your final gravity or **F.G.** Transfer (rack) the beer by siphoning to a 5-gallon secondary fermenter. This will allow your beer to finish conditioning and clearing. (approx. 1-2 weeks)**.**
10. Prepare to bottle by boiling 5 oz. of **priming sugar** in 1 pint of water, pour this mixture into the bottling bucket.
11. Transfer your beer into the bottling bucket by siphon, stir gently to incorporate the priming sugar evenly (avoid splashing). Fill and cap bottles immediately.
12. Allow bottles of beer to ferment at room temperature for 10-14 days to carbonate, then chill and enjoy!

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)

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

Notes:_____
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