



Basic Cream Ale

Malt Extract:	PilsenLME 6 lbs.
Grain Bill:	Crystal 15: 4oz Carapils: 8oz Corn: 8oz
Hopping Schedule:	Fuggle (4.5%) 1oz (60 min) Saaz (4.5%) 1oz (5min)
Starting Gravity:	1.044
Fermentation Temp:	65-75 degrees F.
Yeast:	White Labs WLP001/WLP080 or Safale 05

Description:

This beer is light in color and easy on the hops. Easy drinking.

Directions:

- In a small pot bring 3 or 4 quarts of water to around 150 degrees (bubbles start to form on the bottom.)
- Remove from the heat and stir in the specialty grains, cover and steep for 20-30 minutes.
- Meanwhile, fill the large brew pot half full with water and apply heat.
- When bubbles start to rise from the large pot, turn off the heat and stir in the extract.
- After the grains have steeped for 20-30 minutes, pour them through a strainer into the large brew pot.
- Add some hot water to the small pot and rinse the grains in the strainer.
- Bring what is now called 'wort' to a full, roiling boil. Watch for boilovers!
- Once the foaming stops, add the contents of the first hop package.
- Sanitize your fermenter, strainer, airlock & stopper.
- Maintain the boil for one hour, adding hops as per recipe.

- When the boil is done, cool the pot in a sink until sides are cool to the touch.
- Pour the wort into your sanitized fermenter, add pre-chilled water to bring it up to 5 gallons at about 75 degrees and pitch the yeast.

NOTE: add 1-2 split vanilla beans for 10 days or 1 oz of high quality bourbon vanilla extract for a Vanilla cream ale