

# CREAM ALE (All Grain)

Official NORTHERN BREWER Instructional Document

An ale version of the light, fizzy American lager style, cream ale is a specialty of the eastern US. Our Cream Ale is medium-light bodied and smooth, gold in color and low in bitterness; the specialty grain blend adds some complexity with a clean, sweet malt profile and a hint of buttered toast in the aroma and flavor. A homebrewed "lawn-mower beer" is pretty hard to beat as a summertime thirst-quencher.

## OG 1.040 READY: 4 WEEKS

Suggested fermentation schedule:

- 1 week primary; 1 week secondary;
- 2 weeks bottle conditioning

## MASH INGREDIENTS

- 7 lbs. Rahr 2-Row Pale
- 0.75 lbs. Gambrinus Honey Malt
- 0.25 lbs. Belgian Biscuit malt

## BOIL ADDITIONS & TIMES

- 1 oz Cluster (60 min)

## YEAST

- If you chose dry yeast:  
**SAFALE US-05**. Optimum temperature: 59-75°F
- If you chose liquid yeast:  
**WYEAST #1056 AMERICAN ALE YEAST**. Optimum temperature: 60-72°F

## MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 150° F for 60 minutes

Mashout: 170° F for 10 minutes

## BOIL ADDITIONS & TIMES

1 oz Cluster (60 min)

## YEAST

If you chose dry yeast:

**SAFALE US-05**. Optimum temperature: 59-75°F

If you chose liquid yeast:

**WYEAST #1056 AMERICAN ALE YEAST**. Optimum temperature: 60-72°F