

131

CREAM ALE

BREWED 10/30/15

BOTTLED 11/16/15

OG 1.056

FG 1.013

6# NB PILSEN LME
 3/4# GAMBRINUS GOLD MALT
 1/2# CARASTAN 37°
 1/2# VICTORY MALT 28°
 1/2# FLAKED WHEAT (TOASTED)
 1/2# CORN SUGAR
 1oz CLUSTER HOPS

STEEPED GRAINS @ 156° FOR 40 MIN.

ADDED 6# PILSEN LME

0 MIN	BOILED	11:30
20 MIN	ADDED 1/3 OZ CLUSTER HOPS	11:50
40 MIN	ADDED 1/3 OZ CLUSTER HOPS	12:10
45 MIN	ADDED YEAST NUTRIENT	12:15
50 MIN	ADDED WHIRLFLOC 1/3 OZ CLUSTER HOPS 1/2# CORN SUGAR	12:20
60 MIN	OFF	12:30

COOLED AND ADDED H₂O

AERATED AND ADDED LIS-05 YEAST @ 74°