

# Cream Ale(Blonde)

Lighter style beer with subtle hop flavor.

OG: 1.042 FG 1.010 ABV 4%

Extract Recipe:

5 lbs Dry Ex Light Malt Extract  
3/4 lb Munich Malt  
1/2 lb Biscuit Malt  
1 oz Tettnang Hops 6 HBUs(Boiling) 60 mins  
1 oz Liberty Hops(Flavor) 2 mins

Wyeast 1056 American Ale

For Bottling:

1 1/4 cup Dry Malt Extract Or 3/4 cup Corn sugar

- Add cracked grains in a steeping bag to 2 gals of cold water and bring to a boil.
- When boiling starts, remove the grain and shut off the heat.
- Add malt extract.
- Return to heat and bring to a boil for 5 minutes, then add the boiling hops. (1 oz Tettnang)
- Continue to boil for 58 mins then add 1 oz of Liberty hops.
- Continue to boil for 2 mins.
- Fill your fermenter with 2 gals of cold water(40°).
- Remove and rinse(sparge) the hops with 1 quart of cold water into the fermenter.
- Add the wort to the fermenter with cold water to make 5 gals.
- Add yeast when the temp reaches 70°. Aerate the wort(shaking works well).
- Ferment at 65° to 70° for 1 week.
- Rack to a secondary fermenter. Let it age to clarity, then bottle or keg.

All Grain Recipe:

8 lbs 2 Row Malt  
3/4 lb Munich Malt  
1/2 lb Biscuit Malt

Infusion Mash at 152° for 1 hour. Sparge to 6.5 gals of wort. Boil for one hour using the hop schedule above. Remove hops and cool to 70°. Pitch the yeast and aerate. Follow the fermenting schedule above.