American Cream Ale
An ale version of the American lager style. Clean, light and simple to brew. Faint malt notes with a hint of corn-like presence. An easy drinker.

IBUs: 16 - 18  |  OG: 1.049 - 1.053  |  FG: 1.010 - 1.014
ABV: 5.25% - 5.75%  |  Difficulty: Easy  |  Color: Straw

**American Cream Ale**

**Glossary**
- **OG**: Original Gravity
- **DME**: Dried Malt Extract
- **LME**: Liquid Malt Extract
- **IBU**: International Bittering Units (Tinseth)
- **SG**: Specific Gravity
- **FG**: Final Gravity
- **CO2**: Carbon Dioxide
- **ABV**: Alcohol by Volume

**Recommended Brew Day Equipment**
- 4 Gallon Brew Pot (or larger)
- 6.5 Gallon Fermenter
- Airlock
- Long Spoon or Paddle
- Hydrometer
- Thermometer
- No-Rinse Sanitizer
- Cleanser

**Brew Tips**
1. We suggest doing a 2.5 gallon boil at minimum. If you have the equipment to boil more than 2.5 gallons feel free to do so. There is no need to change the amount of any of the ingredients.
2. Run canisters of LME under hot water to allow the extract to pour easier.
3. Pay careful attention that the extract does not accumulate and caramelize on the bottom of your brew pot.
4. When consumed, hops can cause malignant hyperthermia in dogs, sometimes with fatal results. Even small amounts, including “spent” hops from brewing, can trigger a deadly reaction.

**BREW DAY SCHEDULE**
1. Add one pack of 1 oz. Willamette hops ____(time)
2. Boil 40 minutes
3. Add 2 lbs. of DME and 1 lb. of corn sugar ____(time)
4. Boil 5 minutes
5. Add other pack of 1 oz. Willamette hops ____(time)
6. Boil final 10 minutes
7. Terminate boil ____(time)

Total Boil Time: 55 Minutes
Continue to Step #5
5. COOL WORT & TRANSFER
Cool the wort down to approximately 70ºF by placing the brew pot in a sink filled with ice water. Pour or siphon wort into a sanitized fermenter. Avoid transferring the heavy sediment (trub) from the brew pot to the fermenter.

6. ADD WATER
Add enough clean water (approx. 64º - 72ºF) to the fermenter to bring your wort to approximately 5 gallons. Thoroughly stir the water into the wort. Be careful not to add a volume of water that will cause the wort to fall outside of the OG range specified in the BREW STATS. Once you are satisfied your wort is at the proper volume and within the OG range, record the OG in the ABV% CALCULATOR (right).

7. PITCH YEAST
Sprinkle the contents of the yeast sachet over top of the entire wort surface (DO NOT RE-HYDRATE) and stir well with sanitized spoon or paddle. Firmly secure the lid onto the fermenter. Fill your airlock halfway with water and gently twist the airlock into the grommeted lid. Move the fermenter to a dark, warm, temperature-stable area (approx. 64º - 72ºF).

FERMENTATION

8. MONITOR & RECORD
The wort will begin to ferment within 24 hours and you will notice CO2 releasing (bubbling) out of the airlock. Within 4 - 6 days the bubbling will slow down until you see no more CO2 being released. When fermentation is complete (no bubbles for 48 hours) take a FG reading with a sanitized hydrometer and record it in your ABV% CALCULATOR.7

BOTTLING DAY (DATE ____ / ____)

9. READ
Read all of the recommended procedures before you begin.

10. SANITIZE
Thoroughly clean and sanitize ALL brewing equipment, utensils, and bottles that will come in contact with any ingredients, wort or beer with a certified sanitizer, e.g., Star San or IO Star.

11. PREPARE PRIMING SUGAR
In a small saucepan dissolve 5 oz. of priming sugar into 2 cups of boiling water for 5 minutes. Pour this mixture into a clean bottling bucket. Carefully siphon beer from the fermenter to a bottling bucket. Avoid transferring any sediment. Stir gently for about a minute. 1 oz. of priming sugar is equal to 2.5 tablespoons

12. BOTTLE
Using your siphon setup and bottling wand, fill the bottles to within approximately one inch of the top of the bottle. Use a bottle capper to apply sanitized crown caps.

13. BOTTLE CONDITION
Move the bottles to a dark, warm, temperature-stable area (approx. 64º - 72ºF). Over the next two weeks the bottles will naturally carbonate. Carbonation times vary depending on the temperature and beer style, so be patient if it takes a week or so longer.

CHILL & ENJOY YOUR TASTY BREW AND THANK YOU FOR CHOOSING BREWER’S BEST® PRODUCTS.