



Summer Cream Ale

OG: 1.047 - FG: 1.009 || 15 IBU || 5% ABV || Color: Yellow Gold (2.5 SRM)

**When the day's so hot that the concrete steams,
You gotta cool it off with some Summer Creams.**

**After popping threes, or a long day's work,
Pop some Summer Creams to quench that terrible thirst.**

Recipe Includes:

1.25 lb Flaked Corn	4 lb Pilsner DME	1 oz Cluster	Priming Sugar
0.75 lb 6-Row			Bottle Caps
0.75 lb 2-Row			
.24 lb Carapils	Grain Steeping Bag	Safale S-05	

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Brew Day Directions:

(allow 2-3 hours)

Recommened Equipment Checklist:

- | | | |
|----------------------------------------------------|-----------------------------------------------|--------------------------------------------|
| <input type="checkbox"/> 5 gallon (20 QT) Brew Pot | <input type="checkbox"/> Grain Steeping Bag | <input type="checkbox"/> Thermometer |
| <input type="checkbox"/> Large Spoon | <input type="checkbox"/> Food-Grade Sanitizer | <input type="checkbox"/> Fermenting Vessel |
| <input type="checkbox"/> Airlock | <input type="checkbox"/> Hydrometer | <input type="checkbox"/> Large Bag of Ice* |

*may be substituted for another chilling device

Step 1. Heat Water

Fill the brew pot with 3 gallons of water and heat to 150°F. Adjust heat to maintain temperature.

Step 2. Steep Grains

Transfer the grains into the grain-steeping bag and tie a knot in the top. Steep the grains in the 150°F water for 30 min. being careful not to let the bag scorch on the bottom of the pot.

Step 3. Bring to Boil

After 30 min, remove the grain-steeping bag and suspend over pot for 1 min. to allow it to drain. Give the hot grain-steeping bag a CAREFUL squeeze to extract additional liquid before discarding. Turn the heat source to high and begin to bring this barley-tea (referred to as wort, "wurt") to a rolling boil.

Step 4. Add Extract

While the wort heats to boiling, stir in all included liquid and dry malt extracts (LME& DME.) Stir thoroughly to fully dissolve extracts and continue to heat to boil.

Step 5. "Hot-Break" Tips

Keep a close eye on the wort as it nears a boil. A foamy layer (referred to as hot-break) will begin to rise from the wort's surface and can boil-over. If the foam approaches the rim of the brew pot, remove the pot from heat and the foam will quickly subside. Return the pot to the heat and continue this process 2-4 times until the hot-break subsides and a steady roiling boil begins.

Step 6. Boil 1 Hour

Maintain a rolling boil for 60 minutes adding additional ingredients according to the "Boil Schedule" (see box to right). The number in parenthesis (x) represents the minutes remaining in the 60 minute boil when the ingredient is added.

Boil Schedule:

Add .5 oz Cluster hops. (60)

Add .5 oz Cluster hops. (15)

(Tips on Sanitation: Once the wort is removed from heat, it will be susceptible to contamination from environmental bacteria and wild yeast. Ensure that EVERY object that comes into contact with the wort after the boil has been thoroughly sanitized.)

Step 7. Cool

At the end of the 60 minute boil, turn off the heat source, place a sanitized lid on the pot and transfer the pot to an ice bath. Allow the hot wort to cool to approximately 70°F.

Step 8. Transfer to Fermenting Vessel

Completely sanitize the fermentation vessel, the accompanying lid or bung, and the airlock. Pour the cooled wort into the fermentation vessel and then, using a sanitized container (the brew pot will work well for this), add clean water to bring the total volume of liquid in the fermentation vessel to 5 gallons.

Step 9. Pitch Yeast

Stir vigorously for 2 minutes with a sanitized spoon or whisk to mix in oxygen. Sprinkle the package or dry yeast directly onto the wort surface, seal the fermentation vessel with the sanitized lid or bung. Fill the sanitized airlock to the fill-line with the sanitizing solution and insert into the grommet or bung.

Step 10. Ferment

Store the filled fermentation vessel in a temperature stable environment between 55-68°F (a basement or interior closet is usually the best choice) for 14 days. During this time the yeast will consume the available sugars and turn the wort into beer! (optional: transfer to 2ndary and lager for 1-6 weeks at 35-38°F)

Bottling Day Directions:

(allow 1-2 hours)

Reccomended Equipment Checklist:

- | | | |
|----------------------------------------------------|---------------------------------------------------|----------------------------------------------|
| <input type="checkbox"/> Empty, clean beer bottles | <input type="checkbox"/> Small Sauce Pan | <input type="checkbox"/> Priming Sugar |
| <input type="checkbox"/> Auto Siphon w tube | <input type="checkbox"/> Bottling Bucket w Spigot | <input type="checkbox"/> Bottle Filling Wand |
| <input type="checkbox"/> Food Grade Sanitizer | <input type="checkbox"/> Bottle Caps and Capper | |

Step 1. Prep

Move the fermentation vessel to kitchen counter height then allow 20 min for the beer to settle. Meanwhile, boil 2 cups of water in a small sauce pan and stir in priming sugar package until dissolved. Cover pot with a lid and run cool water around the sauce pan to bring liquid off a boil. Sanitize the bottling bucket and spigot, the auto-siphon and tube, the bottle filling wand, and the bottles and bottle caps.

Step 2. Transfer (avoid any splashing during this step)

Use the sanitized auto-siphon to transfer the clear off the yeast-cake in the fermentation vessel, to the sanitized bottling bucket. Pour the cooled priming sugar solution into the bottling bucket and use the freshly sanitized stem of the auto-siphon to gently stir without splashing.

Step 3. Fill Bottles

Attach the sanitized tube to the bottling bucket spigot, and the sanitized bottling wand to the tube, then fill each beer bottle with the primed beer. Use a sanitized bottle cap and the bottle capper to seal each bottle.

Step 4. Condition

After all bottles are filled, place them back in a temperature stable location and allow them to condition (carbonate) for an additional 10 days then...

CHILL, SERVE AND ENJOY!!!