CREAM ALE
Recipe

SPIKE

A straw colored, light, refreshing lawnmower beer. A beer style with broad appeal; perfect for summer barbecues and parties and excellent as a base recipe for experimentation.

THE INGREDIENTS: 5-GALLON BATCH

GRAIN

- **2-Row** – 5 lbs
- **Pilsner** – 4 lbs
- **Flaked Corn** – 1 lbs

HOPS

- **Hallertau** – 1 ounce at start of boil

YEAST

- **Fermentis US-05** – 1 packet gets added to the fermenter

Add 1 Whirlfloc tablet and 1 Campden tablet per instructions on bag in recipe kit

Origin of Style: USA
Estimated ABV: 4.8%
Color: Pale Straw
Gravity Level: Medium
Hop Rating (1-5): 1

BREWING INSTRUCTIONS

1. Start with 7.5 gallons of water. This is called the "strike water." You will lose some water because the grains and hops will absorb it, and during the boil, water will also evaporate. At the end of the brewing process, you will finish with 5 gallons of beer, ready to bottle.
2. Pour the water into the kettle. Then turn your Solo Panel ON by using the switch underneath. Open all valves. Turn your Pump and Element on by switching the toggles to the "ON" position on your control panel.
3. Now it's time to heat up the water. Set your panel temperature to 159F by turning your mode dial to MASH. You'll know it's set when the word MASH is highlighted red on the screen. Turn the rotary dial to 159F. To set the temp, push the dial in once. You'll know it's set when the number goes from blinking yellow to white.
4. Inside the hop and yeast bag is a small plastic ziploc with two tablets. Crush half the Campden tablet and add it to strike water.
5. Allow the water to heat for 1-2 hours until it reaches the desired temperature. How long it takes to heat depends on your brewing location, starting water temp and whether you have the 120V or 240V panel. Leave the lid on while heating.
6. Once the water reaches 159F, turn the pump off and close the valve. Add the other half of crushed Campden tablet and stir. It's normal for temps to fluctuate. Staying within 2-3 degrees of your set temp is fine. Pour your grains into the basket. Stir the grains, making sure they are all submerged in water and well mixed. Allow the grain to settle for 10 minutes.
7. Lower your temperature to 152F, turn the pump on and slowly open the valve to about 20% and let it mash for 1 hour stirring occasionally. If you see the water level start to rise, turn the pump off and stir to reset the grain bed so that it flows through better, then restart the pump again.

8. After 1 hour of mashing is complete, turn off the pump. Slowly lift the basket and rest it on the hooks and turn your pump back on to recirculate through the basket for 10 minutes to finish washing the grain down. Then turn the pump off, close your valves and move your hose from the basket and connect to the Whirlpool valve (on the right.) Then remove the spent grain and basket. Place it somewhere for easy cleaning and to dump the grain. You're done with the basket!
9. You can now begin your boil by switching your panel to Boil mode, setting it to 100% and allowing the temp to heat between 193F-200F. A rolling boil will be 200F or above roughly. If it seems like the liquid is boiling over, you can turn the element off to let it settle before resuming.
10. When the water begins to bubble, add 1 ounce of Hallertau hops and start your timer for 60 mins. This is now the Boil step. Monitor the boil as if you're boiling water on a stove top. You can always lower the percentage if need be.
11. When you have 15 minutes left, add the Whirlfloc tablet for clearer beer. After the 60 minute boil is complete, turn off the element. Move the hose from the bottom port to the racking port.
12. Keeping the bottom drain port closed, open the other valves.
13. Turn on pump for 10 minutes to start the Whirlpool.
14. Turn pump off and let everything rest for 5 minutes.

FERMENTING INSTRUCTIONS

1. Use your sanitizer spray bottle and spray every port opening, the inside and the outside of the Flex. This is an important step! You don't want anything funky growing in your beer. Spray openings every time you open or close a port or lid.
2. Make sure your Flex is in a place that is around room temperature (68F.) If you need to move it after you fill it, be aware the vessel will be hot.
3. To transfer the beer into your Flex fermenter, disconnect the hose from the Whirlpool port and connect it to the valve on your Flex fermenter. Then turn pump on and open valves to transfer. Turn the pump off when most of the clear liquid has been transferred.
4. Looking at the temperature sticker, let the temperature of the beer drop to roughly 68F. It might take a few days. Add the yeast packet into the fermenter using the top port. Then seal it back up. Remember to sanitize in-between steps!
5. After two weeks, your beer should be fully fermented and ready to bottle.

> **Pro Tip:** Please reference Page 31 in your User Guide for the full fermentation process.

BOTTLING INSTRUCTIONS

1. Sanitize each of the bottles before use. It helps to make up a 5-gallon bucket full of sanitizer so that you can dip bottles and caps into this bucket during the process.
2. Elevate the Flex above your pre-rinsed bottles.
3. To create your bottle filling setup, connect the bottle wand to a piece of included ½" silicone tubing and a female quick-connect fitting on the end. This will conveniently hook up to the male quick connect fitting on the end of the valve on your Flex fermenter.
4. Add a priming sugar tablet to each bottle.
5. Put your wand in first, then push the wand into the base of the bottle to start the flow of beer. Once the liquid beer just starts to overflow the bottle, release the wand to stop filling. When you pull out the wand it will have just the right amount inside.
6. Using your bottle capper and a cap, secure a cap to each bottle.
7. Store in a room temperature yet dry place and allow the beer to condition in the bottles for 2-3 weeks. This will allow any remaining yeast to properly carbonate your beer.
8. Cheers!

BEGINNER BUNDLE

Please refer to the User Guide for complete setup instructions and to reference as you start your Brew Day.

Beginner Bundle User Guide