

# Recipe Instructions for Weed, Feed and Mow - Cream Ale Premium Beer Recipe

Follow these instructions in addition to the General Brewing Instructions.

## Recipe Parameters

Original Gravity - 1.050

Final Gravity - 1.007

IBU - 18

Color - 3 SRM

% ABV - 5.0

*Cream ale is crisp, clean, dry beer, like an American standard lager with a little too much malt presence. A cream ale is similar to a mass-market, American-style lager, but it is made with ale yeast at cool temperatures.*

**1. Steep:** Heat 7 gallons of water to 155°, turn off the heat source and add the flaked rice bag. The water temp should drop to approximately 150°. Steep the rice like a teabag for 60 minutes. Discard the grain bag and add the extract. Completely stir in the extract to insure no scorching and bring the wort to a boil.



## Ingredients

3.3 pounds	Pilsen Light DME
3.3 pounds	Golden Light DME
1.0 pounds	Flaked Rice



**2. Hops:** Add the hops per the schedule below. Start your timer when a roiling boil is achieved.

90 mins	N/A
60 mins	1.0 oz Liberty
10 mins	½ Whirlfloc Tab
1 mins	½ oz Liberty

**NOTE:** Once the boil has finished everything that comes into contact with the wort must be sanitized. Failure to sanitize can introduce bacteria into the wort which will cause off-flavors during fermentation.

**3. Cooling:** Cool the wort with a wort chiller or ice bath. For best results, the wort should be at the fermentation temperature before pitching the yeast.

**4. Fermentation:** Ferment the beer at the indicated temperature range. The fermentation should start within 12-36 hours. Fermentation typically takes 2-4 days for ales, 3-5 for lagers. Allow the beer to rest for a week after the airlock activity subsides before bottling to allow the beer time to clarify.

**5. Bottling:** On bottling day, boil 2 cups of water and dissolve the priming sugar into it. Cover it with plastic wrap and allow it to cool before gently stirring it into the beer or adding it to the bottling bucket.