



Dew Drop Cream Ale (All Grain)



As refreshing as the morning dew flickering rainbows in the rising sun, this classic American cream ale throws back to the pre-prohibition days when a beer could be both golden and delicious. Many current cream ale incarnations are simply ale versions of the lame-o American lager—but you're a home brewer, and we have too much respect for your craft to subject that mediocrity upon you! Your senses crave flavor, and Dew Drop Cream Ale delivers, with its crisp and clean maltiness properly balanced with an affable, hoppy citrusy finish to ensure your ultimate refreshment. And when the sun burns off that morning dew into a sweltering summer afternoon—and your brow beads with glistening perspiration—simply reach into that ice chest for this amazingly thirst-quenching lawnmower beer!

Just the Facts, Ma'am:

BJCP Style: 6A. Cream Ale
Original Specific Gravity: 1.041 - 1.045
Final Specific Gravity: 1.006 - 1.010
Recipe Calculation Efficiency: 75%
Recommended Secondary Aging: No
Liquid Yeast Starter Recommendation: No, but it helps!
Total Boiling Time: 60 Minutes
Alcohol by Volume: 4.6%
Color: 3.5 SRM (Gold, like the standard, and easy like Sunday morning.)
International Bittering Units: 18
Time to Awesome Drinkability: 4 Weeks!

Brew Statistics:

Brew Day Date (/ /)
Original Specific Gravity: _____
My Efficiency: _____
Final Specific Gravity: _____
Secondary Rack Date (/ /)
Bottling / Kegging Date (/ /)
Date I Drank Last Beer (This Stinks!) (/ /)

Your recipe kit includes the freshest malt, hops and yeast. If you are not going to brew your recipe immediately, it is important to refrigerate your yeast and hops. Grains are best stored at dry room temperature.

Ingredients:

Grains & Wort Additives:

5.7 lbs Pilsner Malt
8 oz Light Munich Malt
1 lb Rice Syrup Solids (Add at beginning of 60 minute boil)

Hops & Hop Addition Schedule:

1/2 oz Centennial Hops (Bittering, 40 Minutes)
1/4 oz Centennial Hops (Flavor & Aroma, 10 Minutes)
1/4 oz Centennial Hops (Aroma, 1 Minutes)

Yeast:

Liquid Yeast: Wyeast 2565 Kolsch Yeast or
Wyeast 1056 American Ale Yeast

Or

Dry Yeast: Cellar Science CALI Dried Ale Yeast or Safale US-05 Ale Yeast

Brewing Supplies & Flavors:

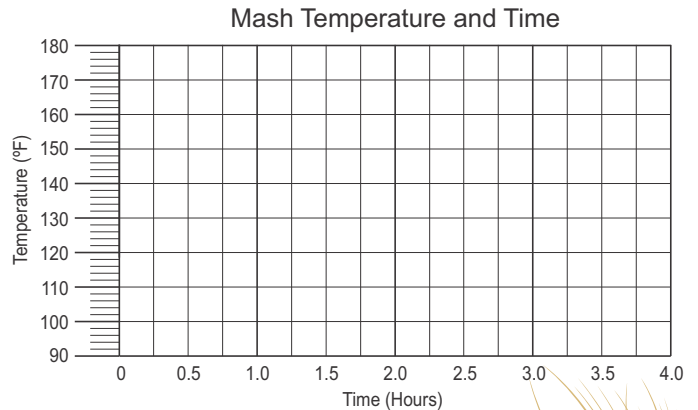
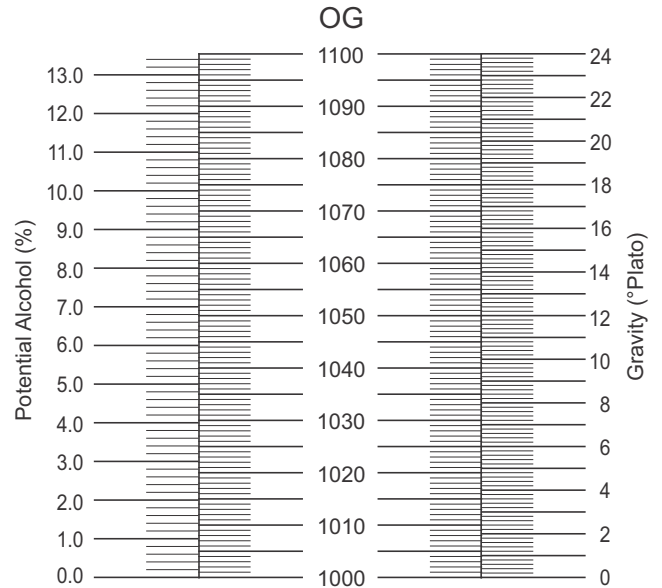
5 oz Priming Sugar

Liquid Yeast Activation Before Brewing:

If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation time. Always make sure your yeast has been properly activated before using. For more information about yeast starters, please visit the 'Frequently Asked Questions' section on boomchugalug.com.

Mash Schedule:

Saccharification Rest: 151°F for 60 Minutes
Mash-Out: 168°F for 5 Minutes



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