



# 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  
1 lb Rice Syrup Solids  
8 oz Light Munich Malt

#### 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 1010 American Wheat Yeast

Or

Dry Yeast: Safale US-05 Ale Yeast

#### Brewing Supplies & Flavors:

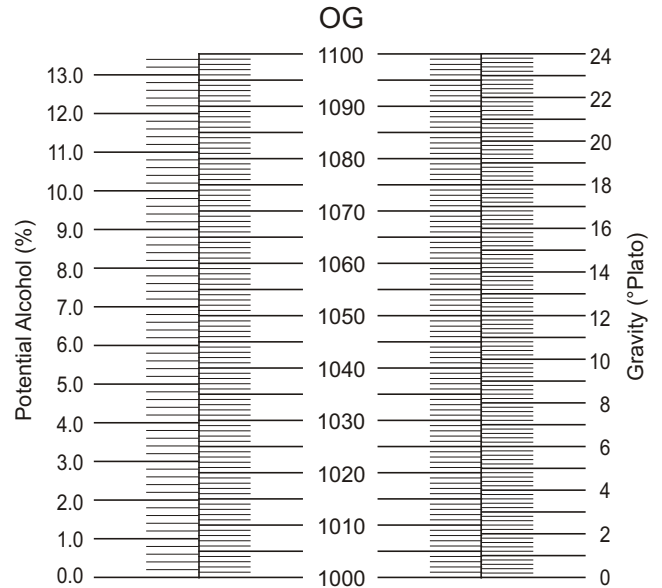
5 oz Priming Sugar

#### Liquid Yeast Activation Before Brewing:

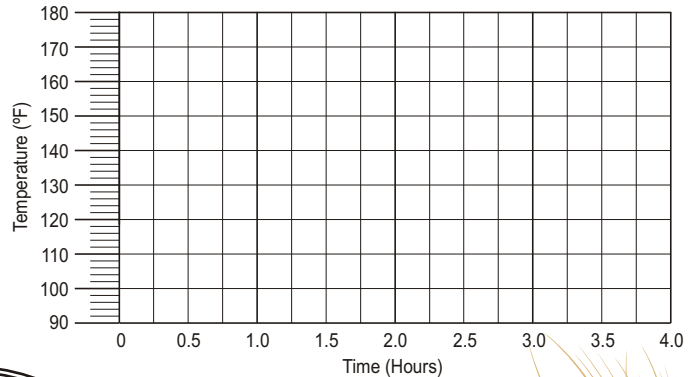
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation time. Always make sure your yeast has been properly activated before using. Please see [www.boomchugalug.com/wyeast.htm](http://www.boomchugalug.com/wyeast.htm) for complete liquid yeast activation instructions.

### Mash Schedule:

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



### Mash Temperature and Time



Well, that was easier than making a shoe stink! My brew buddy had a problem, though. Okay, perhaps he drank a few too many home brews during the afternoon. Go figure! But here's the conundrum: now that he's seeing double, he claims we just brewed a ten gallon batch!