



# Simple Cream Ale

SRM(Color)

IBU(Bitterness) 16

OG 1.052

FG 1.011



## Malts/Grains/Extracts

**CBW® GOLDEN LIGHT**

**Dextrose**

**DME**

Water	1 Gallon Kit	Pre-Boil Volume	1.5 Gallon	Post-Boil Volume	1. Gallon
	3 Gallon Kit	Pre-Boil Volume	3.5 Gallon	Post-Boil Volume	3 Gallon
	5 Gallon Kit	Pre-Boil Volume	6 Gallon	Post-Boil Volume	5 Gallon

Hop Schedule	<a href="#">Cascade</a>	60 Min Boil
	<a href="#">Cascade</a>	20 Min Boil

Fermentation	<a href="#">S-05 English Ale Yeast</a>	
	Ferment 7 - 10 Days at Room Temp	Bottle with 32 Grams of Dextrose

## Before you Begin

1. Clean and sanitize your equipment.
2. Soak everything you are going to use in the sanitizer. If there are still bubbles on the equipment don't worry.
3. Keep extra sanitizer in a container for now. You can re-use the sanitizer until it becomes cloudy. Another idea is to keep a spray bottle with sanitizer on hand. [Plastic Spray Bottle - 16oz - Crafted Fermentations](#)

## The Boil

1. In a pot, heat "Pre-Boil Volume" water until it boils. Then remove from heat, add extract kit and return to heat and bring to a boil.
2. **Watch out for boil over when the hot break occurs (foamy stuff floating at the top). Turn down heat if boil over occurs.**
3. After the wort comes to a boil add set a timer for 60 mins and follow the hops schedule in the recipe.
4. After you've added all the hops and boiled for 60 minutes, turn off the heat and cool immediately. Placing the brew pot in a sink filled with cool water works well.
5. Once the wort is cooled to approximately 70-75 degrees, pour your wort into the sanitized carboy.
6. Add the yeast that came with your ingredient kit. It is also a good idea to add oxygen to the wort by shaking the carboy first.
7. Place the lid on the carboy and insert the rubber stopper and airlock. Fill the airlock to the fill line with sanitizer.



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## Fermentation

1. Allow beer to ferment in a dark room at 65 to 70°F for 10 – 14 days. During the first 7 days of fermentation, you'll see lots of bubbling. Allow the beer to go the full 10 – 14 days to ensure that fermentation is complete.
2. Get ready for bottling day by gathering some bottles. A great way to do this is by drinking some beer.
3. After 2 weeks you are ready to bottle (see bottling instructions).

Every brewing setup and recipe may differ. With practice you will learn how you can adjust your process and recipe to craft amazing beers. If you run into any problems do not get discouraged, just reach out to us at [Help@craftedfermentations.com](mailto:Help@craftedfermentations.com). We want to help you craft great beer and enjoy the process.