

2015/12/06 - Cream Ale

Name	Cream Ale			
Style	Cream Ale		Brew Date	2015-12-06
Type	All Grain		Boil Size	14.5 gal
IBU's	23.7		Batch Size	12.0 gal
Color	4.8 SRM		Boil Time	60 min
	Estimated		Actual	
Pre-Boil OG	1.050			
OG	1.056		1.052	
FG	1.014		1.014	
ABV	5.5%		5.5%	
Efficiency	85.0%			
Grain	20.0 lbs	Canadian 2-Row - 2014 Fall		81.6%
	2.0 lbs	Oats, Flaked - 2011 Spring		8.2%
	1.2 lbs	Carafoam		5.1%
	1.2 lbs	Caramel/Crystal Malt - 20L		5.1%
Mash	60 mins	154 F	Infusion	
	10 mins	168 F	Mash Out	
Hops	60 mins	2.0 oz	Cascade (5.5%)	15.7 IBU
	15 mins	2.0 oz	Cascade (5.5%)	7.8 IBU
Additions	15 min	1.0	Whirfloc Tablet	
	7 min	4.0	Cranberries	
Yeast	3.0	Safale US-05		
Fermentation	Primary	7 days	68.0 F	
	Secondary	7 days	68.0 F	
	Cold Crash	2 days	37.0 F	
	Bottle/Keg	1 days	37.0 F	

Notes	Added the 2nd batch of cascade at 15. Adjusted recipe. Accidentally stopped the brew 5 minutes early. Oh well.
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