

Orange Honey Cream Ale AC

Cream Ale (1 C)

Type: All Grain
Batch Size: 5.25 gal
Boil Size: 6.73 gal
Boil Time: 60 min
End of Boil Vol: 5.73 gal
Final Bottling Vol: 5.00 gal
Fermentation: Ale, Two Stage

Date: 18 Mar 2012
Brewer:
Asst Brewer:
Equipment: Brew Pot (7.5 gal) and Igloo Cooler (10 Gal)
Efficiency: 68.00 %
Est Mash Efficiency: 71.2 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 7.82 gal
- Mash Water Acid:

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
6 lbs	Pale Malt, 6-Row (Rahr) (2.3 SRM)	Grain	1	66.7 %
1 lbs	Corn - Yellow, Flaked (Briess) (1.3 SRM)	Grain	2	11.1 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 2.44 gal of water at 157.9 F	148.0 F	75 min

- Sparge Water Acid:
- Batch sparge with 2 steps (Drain mash tun , 5.38gal) of 168.0 F water
- Add water to achieve boil volume of 6.73 gal
- Estimated pre-boil gravity is 1.027 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
1.00 oz	Saaz [3.75 %] - Boil 60.0 min	Hop	3	14.9 IBUs
1.00 oz	Saaz [3.75 %] - Boil 15.0 min	Hop	4	7.3 IBUs
1.00 oz	Orange Peel, Sweet (Boil 5.0 mins)	Spice	5	-
2 lbs	Honey [Boil for 5 min](1.0 SRM)	Sugar	6	22.2 %

- Estimated Post Boil Vol: 5.73 gal and Est Post Boil Gravity: 1.046 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 5.25 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1.0 pkg	Safale American (DCL/Fermentis #US-05) [50....	Yeast	7	-

- Measure Actual Original Gravity _____ (Target: 1.046 SG)
- Measure Actual Batch Volume _____ (Target: 5.25 gal)
- Add water if needed to achieve final volume of 5.25 gal

Fermentation

- 18 Mar 2012 - Primary Fermentation (7.00 days at 67.0 F ending at 67.0 F)
- 25 Mar 2012 - Secondary Fermentation (7.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.003 SG)
- Date Bottled/Kegged: 01 Apr 2012 - Carbonation: Bottle with 5.27 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 01 May 2012 - Drink and enjoy!

Notes