

#44: Chatanika Cream Ale (Classic Cream Ale)

CHRIS SWINGLEY (22-MAY-2005)

Based on Jeff Renner's Classic American Cream Ale recipe from the HBD.

Recipe (for 5 gallons final volume)

7¼ pounds	(66%)	Dingemans Pilsner Malt
1 pound	(9%)	Briess 6-Row Malt
2¾ pounds	(25%)	Corn meal (see notes below)
1½ ounces		Czech Saaz whole hops, 3.1% AA (first wort hop)
2½ ounces		Czech Saaz whole hops, 3.1% AA (60 minutes)
1 ounce		Czech Saaz whole hops, 3.1% AA (15 minutes)
½ teaspoon		Irish Moss (15 minutes)

White Labs WLP029, German Ale / Kölsch, pitched at 66°F

Starter: 3 quart starter (vial -> 3 quarts), continuously stirred, cooled, decanted, warmed

Aeration: Drill aerator for two minutes after pitching

Water

- Fairbanks city water
- 37½ quarts water treated with:
 - 1 Campden tablet. removes chlorine ion and chloramine, reduces oxidation
- 16½ quarts mash water treated with:
 - 3.4 ml 88% Lactic Acid. Lowers mash pH

Mash

- Corn meal: Mixed with 1.0 pound 6-row malt, 5½ quarts 163°F water, held at 153°F for 30 minutes. Heated to boiling, allowed to simmer for 30 minutes, added to main mash with 2 quarts 60°F water in mashing step 2.
- 9.0 quarts water @ 157°F, grist ratio of 1.2 quarts:pound @ 143°F (Held 45 minutes)
- 2.0 quarts water @ 60°F, grist ratio of 1½ quarts:pound @ 152°F (Held 45 minutes). Includes corn meal, malt, 7½ quarts water. (Overall addition at 173°F when mixed with main mash.)

Sparge

- 5 quarts water @ 210°F, drain
- 16 quarts water @ 168°F, drain

Boil

- Boiled 7½ gallons for 75 minutes to yield 5½ gallons wort

Fermentation

- Primary: plastic, 7 days, 65°F. 1.010 at transfer to secondary. Tastes of sulfur and grapefruit.
- Secondary: glass, 7 days, 65°F

Packaging

- Kegged at 8 psi, 50°F (1.8 volumes CO₂)
- Conditioned for 4 weeks
- Ready to drink on 3-Jul-2005

Properties

Starting Gravity: 1.050	Final Gravity: 1.009
Original Extract: 12.6°Plato	Apparent Extract: 2.3°Plato
	Real Extract: 4.243680025961383°Plato
Alcohol: 5.4% by volume	Alcohol: 4.2% by weight
Apparent Attenuation: 81.4%	Mash Efficiency: 69%
Bitterness: 36 IBU	Color: 4°SRM
BU:SG: 0.7199999999999994	BV: 1.7390566571588066

Tasting Notes

- 27-Aug-2005 (12 weeks) – Good beer, but with several flaws. The beer is still cloudy, and it's got a bit too much of a grapefruity bite from the corn and yeast. Probably should reduce the corn slightly and use a different yeast (probably the Ballantine / Chico variety so it'll clear).