

#94: Solstice Cream Ale (Cream Ale)

CHRIS SWINGLEY (20-DEC-2015)

A cream ale brewed a day before Solstice, 2015.

RECIPE (for 5 gallons final volume)

- 5 pounds (56%) Crisp Maris Otter Pale Malt (gap 0.9 mm)
- 2 pounds (22%) Flaked Maize
- 1 pound (11%) Briess 6-Row Malt
- 1 pound Cane Sugar
- ½ ounces Willamette pellet hops, 5.2% AA (first wort hop)
- ¾ ounces Willamette pellet hops, 5.2% AA (60 minutes)

Safale US-05 dry yeast, pitched at 65°F

Starter: Started 15 minutes ahead in ¼ cup of 80°F water.

Aeration: Drill aerator for three minutes after pitching

WATER

- + Fairbanks city water
- + 36 quarts water treated with:
 - 1 Campden tablet. Removes chlorine and chloramine, reduces oxidation
- + 12 quarts mash water treated with:
 - 1 tablespoon 5.2 pH Stabilizer

MASH

- + 12 quarts water @ 160°F, grist ratio of 1½ quarts:pound @ 149°F (Held 90 minutes). major issues with Monster Mill, eventually got grain through it. 2 q of sparge water heated to 180°F, added to mash to hit 149°F. 145°F at the end of the mash.

SPARGE

- + 24 quarts water @ 179°F, drain
- + Recirculate 1½ gallons before running into kettle. Stuck after about four gallons, second run went smoothly.

BOIL

- + Boiled 8 gallons for 90 minutes to yield 5½ gallons wort

FERMENTATION

- + Primary: bucket, 7 days, 64°F. obvious bubbling after 18 hours, foamed into airlock on days 4 and 6. 1.018 on day 6.
- + Secondary: keg, 7 days, 68°F

PACKAGING

- + Kegged at 8 psi, 50°F (1.8 volumes CO₂)
- + Conditioned for 4 weeks
- + ready to drink on 15-jan-2016

PROPERTIES

Starting Gravity: 1.051	Final Gravity: 1.012
Original Extract: 12.6°Plato	Apparent Extract: 3.1°Plato
	Real Extract: 4.9°Plato
Alcohol: 5.1% by volume	Alcohol: 4.0% by weight
Apparent Attenuation: 75.7%	Mash Efficiency: 69%
Bitterness: 17 IBU	Color: 4.5°SRM
BU:SG: 0.33	BV: 0.72

TASTING NOTES

- 3-jan-2016: after one week in the keg, cloudy, fine white foamy head, excellent flavor and color. Corn flavors, especially on finish, bit of a yeast bite.