



a signature series kit by Erik Beer

CREAM *Ale*



CUT THIS OUT FOR
YOUR TAP HANDLE

CREAM ALE

A Signature Series Kit By Erik Beer

SUGGESTED YEAST

White Labs: WLP001 California
Wyeast: 1056 American
Imperial: A07 Flagship
Omega: West Coast Ale I
CellarScience Dry: CALI
Fermentis Dry: US-05 American

LME KIT

- 4 lbs Ultralight Liquid Extract
- 4 lbs Pilsner Liquid Extract

SPECIALTY MALTS:

- 1 lb Flaked Corn

DME KIT

- 3.5 lbs Light Dry Extract
- 3.5 lbs Pilsner Dry Extract

SPECIALTY MALTS:

- 1 lb Flaked Corn

ALL-GRAIN KIT

- 5 lbs 2-Row
- 5 lbs Pilsner

SPECIALTY MALTS:

- 1 lb Flaked Corn

HOPS

- 1.5 oz Czech Saaz – Boil 60 min
- 0.5 oz Hallertau Hersbrucker – Boil 60 min
- 0.5 oz Czech Saaz – Boil last 20 min

OTHER ADDITIONS

- 8 oz Corn Sugar – Boil last 5 min
- Clarifier – Boil last 5 min



FITS OUR TAP HANDLE D1282 PERFECTLY



XKIT728

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RECIPE TIPS

For the all-grain version, the suggested mash temperature is 150°F. Add 8 oz of corn sugar for the last 10 minutes of the boil. We recommend a fermentation temperature in the 66–68°F range.

BREWING ALL-GRAIN?

Scan the QR code to the right for a copy of our All Grain Brewing Instructions.



NEED HELP?

SEARCH

CREAM ALE
BY ERIK BEER
on MoreBeer.com
to see detailed brewing
instructions & descriptions

LEARN MORE

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BREW DAY QUESTIONS?

Our friendly staff
are ready to help!

GIVE US A CALL
800-600-0033
OR EMAIL US 24/7
info@morebeer.com

NOTES



MY RATING:

1 2 3 4 5

TASTING DATE: _____

APPEARANCE

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON MOREBEER.COM

BEER STATS

EST. ORIGINAL GRAVITY
1.051–55

ACTUAL O.G.

SRM: 4

IBU'S: 18

EST. ABV %: 5.2

ACTUAL ABV %:

DATE BREWED:

NOTES:

RECORD KEEPING



DATE BREWED _____

GALLONS IN FERMENTER _____

ORIGINAL GRAVITY _____

TEMP OF WORT AT PITCH _____

LAG TIME _____

FERMENTATION TEMP _____

DAYS IN FERMENTER _____

FINAL GRAVITY _____

YEAST STRAIN _____

FOR ALL GRAIN BREWERS



STRIKE WATER TEMP _____

MASH TEMP _____

BREWING CALCULATORS

morebeer.com/calc

Use our free online Brewing Calculators to calculate Alcohol %, Boil Off %, Hydrometer Correction, & More!