

Cranberry Cream Ale

Cream Ale

Type: Extract
Batch Size: 6.00 gal
Boil Size: 4.86 gal
Boil Time: 15 min
Taste Rating(out of 50): 35.0
Taste Notes: Very smooth cream ale.

Date: 3/22/2004
Brewer: James Sangster
Asst Brewer: Andrea
Equipment: Brew Pot (5 Gallon)
Brewhouse Efficiency: -

Ingredients

Amount	Item	Type	% or IBU
8.00 lb	Pale Liquid Extract (8.0 SRM)	Extract	100.00 %
1.00 oz	Hallertauer [4.80 %] (10 min)	Hops	4.5 IBU
1.00 oz	Hallertauer [4.80 %] (Dry Hop 21 days)	Hops	-
2.00 gal	Cranberry Juice (Oceanspray) (Primary 30.0 days)	Misc	
2.00 items	Whirlfloc Tablet (Boil 15.0 min)	Misc	
5.00 tsp	Yeast Nutrient (Primary 3.0 days)	Misc	
5.00 gal	Ozarka	Water	
1 Pkgs	SafAle English Ale (DCL Yeast #S-04)	Yeast-Ale	

Beer Profile

Est Original Gravity: 1.048 SG **Measured Original Gravity:** 1.080 SG
Est Final Gravity: 1.012 SG **Measured Final Gravity:** 1.005 SG
Estimated Alcohol by Vol: 4.61 % **Actual Alcohol by Vol:** 9.82 %
Bitterness: 4.5 IBU **Calories:** 358 cal/pint
Est Color: 7.6 SRM **Color:**
 Color

Mash Profile

Mash Name: None **Total Grain Weight:** 10.00 lb
Sparge Water: - **Grain Temperature:** -
Sparge Temperature: - **TunTemperature:** -
Adjust Temp for Equipment:
 FALSE **Mash PH:** -

Mash Notes: -

Carbonation and Storage

Carbonation Type: Corn Sugar **Volumes of CO2:** 2.4

Pressure/Weight: 4.5 oz **Carbonation Used:** -
Keg/Bottling Temperature: 60.0 F **Age for:** 28.0 days
Storage Temperature: 52.0 F

Notes

recipe by merddyn from simplehomebrewing.com. Dry hop with the same oz you boiled for 10 minutes. Leave it in the primary for a total of 21 days. Racking to a secondary for a week should really help in clarification. This batch appears much darker in the primary than it will end up being. The extra yeast nutrient is to help the yeast overcome the high OG of the batch. For a more normal beer OG reduce your Pale extract to 6#.

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