



# BRIESS®

MALT & INGREDIENTS Co.

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## East Coast Cream

Recipe for 5 US gallons (19L)

**Description:** An original American style of beer, this cream ale is full bodied yet very light and drinkable.

Quantity	Ingredients	Comment
6.6 lbs	Briess CBW® Pilsen LME	
12 oz	Briess Carapils® Malt	
8 oz	Briess White Wheat Malt	
0.5 oz	Hallertau Pelletized Hops (5.5%AA hop)	60 min boil time
1 vial	WLP039 Nottingham Ale Yeast or WLP008 East Coast Ale Yeast or WLP080 Cream Ale Yeast <i>Blend</i>	

### Brewing Procedures:

1. Perform minimash with 4 gallons of water and grains, steep at 155-160° F for 45 minutes.
2. Add CBW® Pilsen Light LME and bittering hops and bring to a boil for 60 minutes.
3. Cool to 70° F, oxygenate wort and add 1 vial WLP039 Nottingham Ale Yeast, WLP008 East Coast Ale Yeast or WLP080 Cream Ale Yeast *Blend*

### Fermentation:

Primary: 10 Days at 65-70° F  
 Secondary: 4 Days at 35° F  
 Bottle condition

Original Gravity:	1.055	Final Gravity:	1.015
Alcohol by wt:	4.2%	Alcohol by vol:	5.2%
IBU:	12	Color(Lov):	4