

# RASPBERRY CREAM ALE

Malt Base 5 lbs. Extra Light Dry Malt **OR** 6.2 lbs Liquid Malt Extract

Specialty Grains: 1/2 lb. Flaked Wheat, 1 LB Flaked Corn,

Hops: 6 HBU Cascade (bittering), 4 HBU Fuggle (aroma)

Other: Priming Sugar, raspberry flavoring

Suggested Yeast: White Labs California 001, Wyeast 1056

## *Instructions:*

1. Remove **Crushed Grains** from package and put in muslin bag. Tie bag at end to allow maximum circulation. Place in **minimum** 2.5 gallon cold water, slowly bring to approx. 160 deg., hold temp for 10 min. Discard grain.
2. Add **Malt Extract**, stir well to dissolve. Bring to a boil, add **Cascade** hops, and continue boil for 55 min. Add **Fuggle** hops, and boil for 5 minutes. Remove from heat.
3. Pour unfermented beer (wort) slowly into fermentation vessel containing enough cold water to total 5 gallons.
4. Let temperature drop to approx. 80 degrees. Take hydrometer reading, sprinkle or “pitch” yeast on top. Affix cover and airlock to fermenter and stabilize temp. at approx. 67 – 72 degrees.
5. Airlock should be active within 24 hours, with fermentation slowing down by the end of day 7, the clearing stage is beginning. Siphon beer into clean carboy, affix airlock and cover to keep light out and let clear for approx. 7 days.
6. When ready to bottle, boil **Priming Sugar** in approx. 1 cup water for 1 minute, add to bottom of bottling bucket, add **Raspberry Flavor**, then siphon beer into the same bucket (take final hydrometer reading while siphoning into bucket). Fill bottles to 1 “ from top of bottle and cap.

*Starting Gravity: 1.042 - 1.045*

*Final Gravity: 1.011*