

# Cool, TX Cream Ale

OG: 1.049-51  
FG: 1.010-12  
ABV: ~5%  
IBU: ~20



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## Kit Inventory

### GRAIN

5.5 lbs. Ireks Pilsen

2 lbs. Flaked Rice

1.5 lbs. 6 Row Malt

4 oz. Ireks Munich

2 oz. Ireks Spitz (Carapils)

### HOPS

1 oz. Hallertau

1 oz. Hersbrucker

### Yeast Recommendation

Dry: Safale US-05  
Optimum fermentation  
temp: 64-72° F

Liquid: Wyeast 1056  
Optimum fermentation  
temp: 60-72° F

At Texas Brewing it is recommend all Liquid yeasts be made with a starter. And also be used with an Oxygenation system. If not doing a starter, brew at your own risk.

### Min. Requirements

- Homebrew Equipment kit for making 5 gallon Batches of beer
- 20 qt. Boil Kettle
- 5 gallon Secondary carboy or fermenter for dry hopping
- 48 Beer Bottles caps and priming sugar or Kegging system

## Check your Kit

1. Check to make sure your kit has all its ingredients. If something is missing, we can replace it, but it makes it hard once you have started.
2. Not brewing for a while? Make sure to refrigerate your yeast.
3. Make sure to contact us with any questions.

## Brew Day

## Brew Day Schedule

60 Min. boil counted down from 60 min. to 0 min.

### Bittering Hops

**1 oz. Halletau (60 Min)**

### Flavoring Hops

**1 oz. Hersbrucker (15 Min)**

OG: \_\_\_\_ FG: \_\_\_\_ (OG - FG) x 131.25 = ABV%

## Single Infusion Mash at 152°F for 60 minutes.

This recipe was calculated at 75% efficiency. If your typical efficiency is different, you might need to adjust the volume and/or hop additions slightly.