

Little Kings Clone

Brewed on: 11/27/2004 **Brewer:** Mike Heilman
Collect: 6.4 gallons US **Effic:** 75.0
Boil: 60 (min) **Atten:** 81.5
Finish: 5.5 gallons US **Cost:**
Evap %/hr: 15 **IBU Calc Method:** Tinseth

	Low:	Recipe:	High:
IBU:	10	19.4	22
SRM:	2	2.7	4
ABV:	4.4	5.64	5.7
OG:	1.044	1.053	1.055
FG:		1.010	

Comments:

This is based off Chris Ingermann' Little Kings Clone attempt. "56_cream_Ale Little Kings Clone".
Require using distilled water.
Hops: Cluster Bitter 20ibus,
Ferment cool @64F. Secondary @62F.
Special Mashing Directions.

Style: 3C Light Ale

Cream Ale

An adaptation of the American light lager style, chiefly involving fermentation of the beer as an ale followed by a period of cold conditioning. Grain adjuncts such as corn or rice can be used and the beer is light-bodied. Pale straw to pale gold color. Low hop bittering and some hop aroma. Usually well carbonated.

Yeast:

Wyeast 2112 California Lager Yeast

Warm fermenting bottom cropping strain, ferments well to 65°F while keeping lager characteristics. Malty

Malts / Fermentables:	Amount:	Points:	Lov:	%:	Mash?	Cost:
Corn	2.50 lb	1.039	0.5	21.3	M	
Lager 6-Row	9.25 lb	1.031	1.7	78.7	M	
Total:	11.75 lb	1.053	2.7			

Hops:	Amount:	Type:	Alpha:	Add:	Minutes:	IBU:	Cost:
Cluster	0.50 oz	Pellet	9.23	Boil	60	16.2	
Saaz	0.50 oz	Leaf	2.9	Boil	15	2.2	
Saaz	0.50 oz	Leaf	2.9	Boil	5	0.9	
Total:	1.5 oz					19.4	

Mash Schedule

Rest Temp:	End Temp	Method:	Time:	Directions:
134.0 F	134.0	infusion	20	Mash in with 14.7 quart US of water at 147.0 F
149.0 F	149.0	infusion	60	Add 4.0 quart US of water at 212.0 F
168.0 F	168.0	infusion	10	Add 9.1 quart US of water at 212.0 F
170.0 F	170.0	fly sparge	45	Fly sparge with 4.4 quart US
Grain Temp:	67F	90 min.	Water/Grain Ratio:	1.25 :1 qt/lb
			Total Mash Vol:	32.7 quart

Miscellaneous Ingredients

Ingredient:	Amount:	Units:	\$/Unit:	Notes:
Irish Moss	1.00	gr	0.15	

Carbonation:

Recipe is kegged. To carbonate to 2.4 volumes CO2, chill to 38.0F and pressurize at 10.2 PSI.

Notes:

Date:	Type:	Notes:
11/18/2004		This recipe uses distilled water and a little calcium chloride to drop the PH. 2/3 Distilled, 1/3 Tap, add
11/27/2004	Brewed	Special Step: When Mashing, to gelatinize, boil grits for 30 minutes prior to adding to mash.

Water Usage:

Total water:	32.2	collected:	6.4	Lost in kettle:	0
mash:	27.8	after boil:	5.5	Lost in trub:	0
sparge:	4.4	Final vol:	5.3		quart US
	quart US		gallons US		