

Butler's Fabulous Lawnmower Beer (Cream Ale)

INCLUDES: 2 lbs. Extra Light DME
3.3 lbs Pilsner LME
1 lb. Rice Syrup
1 oz. Liberty hop pellets
.75 oz. Liberty hop pellets
Yeast (US-05)
Priming sugar
Grain bag

HOW-TO:

1. Bring 3.25 gallons of water to a boil, or as much as you can fit in your kettle without risking a boil over. Remove from heat and add the dry malt extract. Stir until the dried malt dissolves. Return to heat and bring back to boil. It doesn't have to be a strong boil, just enough to see some action.
2. Boil for five minutes. Be sure to stir constantly - you don't want to scorch the malt extract or have a boil-over, because they're very messy and suck to clean up.
3. Put in 1 oz of liberty hops and set timer for 60 min.
4. With 15 minutes left in the boil add the Liquid malt extract and the Rice Syrup.
5. With 5 minutes left throw in the .75 oz liberty hops.
6. Chill to around 65 degrees, top up to five gallons and pitch yeast.
7. When fermentation is complete, rack to a secondary fermenter. Let age for at least 2 weeks (or as long as you can keep your anxious paws off of it) before bottling. Prime with corn sugar

SG~ 1.048

FG~ 1.011

ABV~ 4.8%

Butler's Fabulous Lawnmower Beer (Cream Ale)

INCLUDES: 2 lbs. Extra Light DME
3.3 lbs Pilsner LME
1 lb. Rice Syrup
1 oz. Liberty hop pellets
.75 oz. Liberty hop pellets
Yeast (US-05)
Priming sugar
Grain bag

SG~ 1.048
FG~ 1.011
ABV~ 4.8%